

## dinner menu

#### SHARABLES

20 WEST SHRIMP SALSA MARTINI A vibrant blend of chilled shrimp, tomato, cucumber, avocado, red onion, and cilantro in a zesty, spicy tomato-based sauce. Crowned with a single large shrimp and served in a martini glass with crisp tortilla chips 17

**PORK WING** *Tender baby pork shank, fried to golden perfection* and tossed in a zesty lemon garlic parmesan seasoning 14

FRIED GREEN TOMATO & BURATTA Crispy buttermilk fried green tomato, topped with fresh mozzarella and white balsamic 11

FRESH BAKED BREAD BOARD Variety of Sliver Oak Virgina farm fresh baked bread served with house made fra diavolo tomato, pimento cheese and olive tepanade II

LOLLIPOP LAMB CHOPS Grilled marinated New Zealand halal lamb chops, topped with herb demi and pickled onions 18

### **ENTREES**

BLACKENED WILD-CAUGHT SALMON (\*\*) Pan-seared fresh salmon filet, with Brussels sprouts and apple chutney 26

SPICY SHRIMP & SAUSAGE Spicy seasoned shrimp and tasso gravy over smoked tomato grits

SHIRLEY'S SMASHED BURGER Two off smashed beef patties, topped with lettuce, Vermont cheddar cheese, whiskey onion gravy, tomatoes and pickles, on a toasted seeded brioche bun. Accompanied by seasoned fries 21

**OVEN ROASTED SAGE CHICKEN** Roasted half chicken, served with wild mushroom demi and herb potato cakes 18.50

VIRGINIA CLASSIC FARM PLATE • Herb potato cakes, fried green tomato, melted pimento cheese, and asparagus, topped with campari confit 19

KUROBUTA PORK CHOP Pan-seared pork chop basted with creamy whiskey onion gravy, served with herb potato cake 29

\*Items marked with an \* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please note, we are a cashless bar & restaurant 061225

# CHEF SPECIALTIES

RIBEYE STEAK Pan-seared 120z ribeye steak basted with herb garlic butter and red wine demi, with sautéed asparagus and compari confit. 41

BRAISED SHORT RIB Bone-in short rib slowly braised for tenderness, over tagliatelle pasta, tossed in fresh basil pesto and zesty roma tomato 39

### SALADS & SOUP

**SOUTHERN CAESAR** Romaine lettuce, marinated sun-dried tomato, and chipotle Caesar dressing. Topped with white anchovies and cornbread croutons II

+ grilled chicken 7 + 5 oz. grilled shrimp or salmon 12

COMPOSED LITTLE SALAD (V) & Iceberg and butter lettuce, sweet red onions, radish, roasted red peppers, and cucumbers. Topped with candied walnuts and chunks of blue cheese. Served with southern buttermilk or sweet shallot vinaigrette 9

CREAMY TOMATO BISQUE • Classic bisque topped with basil chiffonade and cornbread croutons cup 7 - bowl II

### SIDES

Au gratin mac & cheese 12

Grilled asparagus & tri-colored baby carrots in champagne gastrique 11

Crispy Brussels sprouts

Seasoned fries

Tri-colored sweet potato fries 6

Roasted wild mushroom & caramelized pearl onions

Crispy fried corn, roasted red pepper & queso fresco **▼** (§)



Zest lemon broccolini 8

