

NEW YEARS EVE DINNER

chef specialties

STEAK & LOBSTER

Pan seared beef tenderloin, poached
lobster tail with drawn butter, au gratin
potatoes & lemon pepper green beans 55

BUTTERNUT SQUASH RAVIOLI

Mascarpone butternut squash
ravioli, sage brown butter
and roasted pecan 27

SMOKED BBQ BRISKET

Bourbon Southern peas, pork
belly collard green, served
with Apricot BBQ sauce 35

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 16

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 Virginia farm fresh baked bread served
with house made fra diavolo tomato, pimento cheese and
olive tepanade 11

LOLLIPOP LAMB CHOPS

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

SALADS & SOUP

SOUTHERN CAESAR

Romaine lettuce, marinated sun-dried tomato, and
chipotle Caesar dressing. Topped with white anchovies
and cornbread croutons 11

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

COMPOSED LITTLE SALAD 🌿🌿🍷

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

VIRGINIA HAM CHOWDER

Topped with squash creme fraiche and corn bread 12

*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.

ENTREES

BLACKENED WILD-CAUGHT SALMON 🌿

Pan-seared fresh salmon filet, with Brussels sprouts and
apple chutney 29

SPICY SHRIMP & SAUSAGE

Spicy seasoned shrimp and tasso gravy over smoked
tomato grits 21

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 fingerling potatoes 21

VIRGINIA CLASSIC FARM PLATE 🌿

Roasted herb potatoes, fried green tomato, melted pimento
cheese, and asparagus, topped with campari confit 19

BBQ PORK CHOP 🌿

A juicy, tender, 12oz pork chop, expertly grilled and basted
with our zesty house-made honey apricot BBQ sauce.
Served with Grand Marnier-stewed apricots and confit
fingerling potatoes 38

ROCKFISH BOUILLABAISSE

Pan-fried rockfish served over tender tagliatelle pasta in a rich
bouillabaisse-style broth, accompanied by warm garlic bread 29

SIDES

Au gratin mac & cheese 🌿 12

Beef braised tri-colored baby carrots 10

Malt fried okra with dill aioli 11

Crispy Brussels sprouts 7

Seasoned fries 6

Tri-colored sweet potato fries 6

Zest lemon broccolini 8

Please note, we are a cashless bar & restaurant 120425