

Beginnings



Soup of the Day \$5

Rustic Mac & Cheese \$10

cavatappi pasta with crispy pork belly & tossed in a creamy three cheese blend

Charcuterie Board \$13

aged salami, prosciutto, farm house cheddar, saint andre triple creme, french bleu cheese, figs & assorted olives

Grilled Flatbread \$10

melted fontina and parmesan cheese, prosciutto, figs, arugula & drizzled with a balsamic glaze

Wings - Your Style \$12

fried naked & tossed in buffalo, bbq, peri peri dry rub or cinnamon chipotle dry rub

+ served with celery sticks & maytag bleu cheese

Shrimp & Grits \$12

VA bloody butcher grits with a traditional Charleston style sauce & topped with gulf shrimp

Greens

Garden Salad \$8

mixed garden greens with shaved carrots, baby tomatoes, cucumber & red onion

Power Chopped Salad \$12

chopped brussels sprouts, kale, red cabbage, carrot, cucumber, tomato, red onion & chick peas

+ tossed in our green goddess dressing

Wedge Salad \$10

crispy iceberg lettuce, crispy bacon bits, roasted grape tomatoes & drizzled with maytag bleu cheese

Maryland Caesar \$17

romaine hearts with old bay seasoned croutons, red onion, lump blue crab, grilled shrimp & tossed in zesty caesar dressing



Handhelds

Southern Chicken Salad \$9

Sandwich

hand pulled roasted chicken with pecans, chutney & tossed in duke's mayo

Stonemall Steak Burger \$11

½ lb. freshly grilled ground beef patty topped with shredded lettuce, sliced tomato, red onion, pickle & your choice of cheese

N.C. Pulled Pork \$12

house smoked pork shoulder, n.c. bbq sauce, coleslaw & served on a brioche roll

Shrimp Tacos \$12

sautéed gulf shrimp with pico de gallo, cojita cheese & cilantro lime crema

BC Club \$10

roasted turkey, apple-smoked bacon, black forest ham, swiss cheese, tomato, lettuce & duke's mayo

Reuben \$12

house made corned beef, sauerkraut, house-made 1000 island dressing, swiss cheese & served on marble rye

Nashville Hot Chicken \$13

buttermilk fried chicken tossed in our nashville hot sauce & topped with crisp coleslaw on a brioche roll

Entrées

Steak & Frites \$20

hanger steak - frites - red wine shallot sauce

Braised Short Rib \$24

goat cheese polenta - roasted brussels

14oz NY Strip \$29

veal demi glace - garlic whipped potatoes

Pan Seared Scallops \$24

butternut squash - black lentils

Al a Carte Sides

Southern Collards

*Garlic Whipped
Potatoes*

Roasted Brussels

