

The Cellars

RESTAURANT
BAR & LOUNGE

Appetizers

Caesar Salad

Organic Romaine, Spanish Anchovies, Roasted Garlic Caesar, Challah Crouton, Pecorino Romano, Worcestershire Reduction

8

Mango Crab Salad

Local Micro Cress, Prosciutto, Mango, Spring Onion, Red Beet Oil

12

Baby Arugula and Frisee Salad

Applewood Bacon Lardons, Shaved Shallots, Dubliner Ribbons, Port Wine Cranberry Vinaigrette

8

Virginia Tomato Two-Way

Fried Green Tomatoes, Local Vine-Ripe Tomatoes, Fresh Mozzarella, Local Basil, Pickled Shallots, Red Pepper Essence, Aged Balsamic Reduction

11

Church Point Rockafella

Lightly Fried Select Oysters, Local Watercress, Arugula, Applewood Bacon, Sambuca, Parmesan, Chives

12

Wild Caught Shrimp Cocktail

Jumbo Shrimp, House Made Cocktail Sauce

10

Soup Du Jour

Chef Selection Prepared Daily

Cup 5 Bowl 8

*Please Place your cell phone on silent or vibrate and refrain from use in the dining area.

*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 let your server know if you have any types of food allergies or dietary restrictions as our menu does not list all of the ingredients that go into preparing a dish.

*20% gratuity may be added to parties of eight or more.

Entrees

Virginia Crab Cakes

Colossal Chesapeake Lump Crab, Roasted Fingerling Potatoes, Spinach,
Roasted Corn Relish

28

Shrimp and Grits

Seared Wild Caught Jumbo Shrimp, Stone Ground Gruyere Grits,
Smithfield Ham, Lemon, Mushrooms

19

Slow Cooked Pork Shank

Maple Bourbon Braised, Haricots Verts, Smoked Cheddar and Bacon Mash,
Sweet Tea Glaze

26

Herb Roasted Free-Range Chicken

Herby Mash, Glazed Baby Carrots, Pearl Onions, Wild Mushrooms,
Applewood Bacon, Riesling

28

Diver Scallops

Pan Seared, Black Truffle and Mushroom Risotto, Baby Bok Choy,
Virginia Honey and Herb Beurre Blanc

28

Smithfield Pork Tenderloin

Rolled and Stuffed, Braeburn Apples, Prosciutto, Fried Mac and Cheese,
Collards, Chevre Cream

23

The Big Rib

14 oz. Ribeye, Pan Seared, Pommes Boulangere, Broccolini,
Braised Dave and Dee's Oyster Mushrooms,
Maitre D'Hotel Butter, Fried Leeks

33

Catch of the Bay

Sustainable Daily Selection, Lemon Herb Seared, Sautéed Asparagus,
Slow Roasted Pork Belly, Virginia Baby Potato Salad,
Roast Corn and Local Tomato Choron

Market Price

Sides

Gruyere Grits 7

Collards 6

Wild Mushroom and Black Truffle Risotto 9

Roasted Fingerling Potatoes 7

Herby Mash Potatoes 6

Virginia Baby Potato Salad 6