

COCKTAILS

**MS. NELLIE'S
ICED TEA PUNCH**
GOOD RUM, SWEET TEA,
PEACH BRANDY+LEMON 6

PARAMOUR
HENDRICKS GIN, ROSE LEMONADE
JACK RUDY GRENADINE AND SODA 9

LE GRANPERE MARTINI
A LOT OF PEAR VODKA+SECRETS 13

THE OVERSTREET STRETCH

FOUR ROSES BOURBON, ORANGE
LIQUEUR+ORANGE BITTERS, 10

UNDER THE CHERRY MOON

CHERRY CHAI INFUSED OLD SMOKEY
MOONSHINE, SHAKEN W HONEY +
LEMON FROTH 10

THE BEARDBURNER

HELLCAT MAGGIE WHISKEY, GINGER,
BEER, LIME + BITTERS 10

LA LECHUZA

MEZCAL, COCOLADA TEA
+PINEAPPLE BEER STIRRED WITH A
WITCH BROOM 10

SOUTHERLAND GENTLEMAN

FILIBUSTER FRENCH OAKED WHISKEY,
AMARO AND AROMATIC BITTERS IN A
SMOKED CINNAMON GLASS 11



I WOULD RATHER
BE SOMEONE'S SHOT
OF WHISKEY THAN EVERYONES CUP OF TEA

FINE FOOD and DRINK

SERVED

Wed-Sat

at 5:30

Sun 11:30-2pm

OYSTERS

RAW

HAND SHUCKED FOR FRESHNESS
HOT SAUCE+SALTINES 2 EA

BAY BAKED

GRATINEED WITH HERBS+CREAM 10

DEEP FRIED

WI DEVILED EGG DRESSING+SLAW 12

GRILLED

WITH GARLIC BUTTER AND LEMON 10

FIVE STAR SANDWICHES

WITH SHOESTRING FRIES SUB A LETTUCE
SALAD OR SIDE FOR 2 BUCKS MORE

TAVERN BURGER

CHEDDAR, PICKLES+SPIKE SAUCE 9

PORK CHOP SANDWICH

PICKLES+HOUSE MUSTARD+ONION 8

CHICKEN SANDWICH

FRIED OR GRILLED
SLAW, PICKLES+SPIKE SAUCE 9

M T R

TRY THE

HOT CRAB DIP WITH CRUSTY BREAD 12

SWEET N SOUR CHICKEN WINGS 8

SOUTHERN STYLE TEMPURA SHRIMP 9

BAKED FARM EGG WITH
CREAMED MUSHROOMS+TOAST POINTS 7

POULTRY AND MEATS

FRIED CHICKEN TAVERN SPOON BREAD+SWEET PICKLES.16

GRILLED CAROLINA QUAIL GRITS+TOMATO GRAVY.19

SMOTHERED PORK CHOPS BROWNED ONIONS+LOCAL APPLES17

TOP SIRLOIN STEAK SPINACH+BERNAISE SAUCE20

LOCAL TROUT AND FRESH DOMESTIC SEAFOODS

JOHN GRAHAM FARM TROUT BAKED GRITS+BLACK EYED PEA SALAD.24

TOP BROILED CRAB CAKES HUSH PUPPIES, SLAW+ONE SIDE.28

SHRIMP AND OYSTER FRY UP HUSH PUPPIES+ONE SIDE.15

SHRIMP, CHICKEN AND OYSTER FRY UP HUSH PUPPIES+ONE SIDE.19

SIDES

2 BUCKS FOR SUBSTITUTIONS

COLLARDS HAM HOCK.6 BLACK EYED PEA SALAD.6

ISLAND CREEK DAILY VEG.6 APPALACHIAN SLAW.5

BAKED CHEESE GRITS.4 SCALLOPED POTATOES.5

TAVERN SPOON BREAD5

Snacks

WHILE U-WAIT

CRAB BALLS 8

BLUE CHEESE FRENCH FRIES 6

TEMPURA GREEN BEANS 6

BACON WRAPPED DATES 6

VA CHEESE, CRACKERS N PICKLES 9

DEVILED EGG .93

Starters

OR DURING OR ANYTIME

MACARONI CHEESE

THE VIRGINIA CLASSIC.7 OR 11

FRENCH ONION SOUP

BUBBLING WITH BREAD+CHEESE 6

CHICKEN DUMPLINGS

NO BUSINESS MOUNTAIN STYLE 9

BEEF SKEWERS

OVER ARUGULA WITH GREEN SAUCE 9

SPINACH SALAD

ROAST TOMATO, ALMONDS
DRIED CHERRIES,+BASIL VINAIGRETTE 7

FARMER SALAD

LETTUCES+VEGETABLES, HERBS
AND BUTTERMILK DRESSING 7

TRY ADDING TO YOUR SALAD
CHICKEN +4 SHRIMP +5

BEER

DRAFT

selections
ON THE BLACKBOARD
ASK YOUR SERVER

COORS BANQUET 2.25
NARANGASSETT LAGER 2.25

BUD LIGHT 3

DEVILS BACKBONE
VIENNA LAGER 3.50

HARDYWOOD SINGEL 4.50

BLUE MOUNTAIN
FULL NELSON PALE ALE 4

DOG FISH HEAD
INDIAN BROWN 4.50

BEERS FOR THE KITCHEN 10

Wine

GLASS OR BOTTLE

PINOT GRIGIO

SAUV BLANC

CHARDONNAY

CABERNET

PINOT NOIR

MALBEC

YOUR CHOICE 8 30

SPARKLING WHITE WINE 7 27

FRENCH CHAMPAGNE 70