

FIRST THOUGHTS	THE HEMINGWAY 12 White Rum, Lime, Grapefruit, Maraschino liqueur	PAMPLEMOUSSE SANGRIA 9 Tequila, Grapefruit Sweetness, Pinot Grigio and a splash of Soda
	CORN CHOWDER 6/8 Bacon, Potato Hay	CHICKEN & SHRIMP SPRING ROLLS 8 Sweet Chili Sauce, Daikon Slaw
	PORK BELLY TACOS 10 Scallion Pancakes, Korean Slaw, Sweet Chili Sauce	SEARED BEEF FONDUE* 10 Blue Cheese, Toast, Truffle Salt
STARTERS	FRIED GREEN TOMATOES 9 Creamy Burrata Cheese, Fresh Basil, Tomato Cracked Pepper Vinaigrette	CRISPY CHESAPEAKE OYSTERS 13 Creamed Spinach, Curry, Black Salt
	AHI TUNA POKE* 13 Shoyu, Furikake, Sweet Onion, Mango, Seaweed Salad	CRAB & ARTICHOKE DIP 8 Old Bay Flat Breads, Ciabatta
		MAINE LOBSTER 16 Sweet Potato Polenta, Lobster Butter
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Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak 10		
SALADS	HOUSE 6 Local and Artisan Greens, Asiago, Sunflower Seeds, Tomato, Champagne Vinaigrette	CAESAR Romaine, Romano, Garlic Croutons 6
	BABY WEDGE 9 Baby Iceberg, Smoked Gorgonzola Dressing, Bacon, Cracked Pepper, Tomato, Tobacco Onions	GRILLED CHICKEN SALAD 13 Asian Pears, Grapes, Celery, Blue Cheese, Mixed Greens, Tomatoes, Spiced Walnuts
	AUTUMN SALAD 9 Ruby Red Beets, Acorn Squash, D'anjou Pears, Pepitas, Goat Cheese, Greens, Apple Cider Vinaigrette	SEAFOOD* 17 Shrimp, Lump Crab, Seared Tuna, Baby Greens, Avocado, Mango, Tomatoes, Curry Oil, Black Salt
SANDWICHES	GRILLED ALL ANGUS 8 OZ BURGER* 14 <i>Pat LaFrieda Beef, NYC</i> Smoked Cheddar, Lettuce, Tomato, Onions, Pickles - Add Smoked Bacon 1.50 Sub Blue Cheese 1.00	FLANK STEAK SALAD 16 Crisp Romaine, Corn Relish, Grilled Onions, Egg, & Chipotle Ranch Dressing
	THE BARN YARD "AU JUS" 13 Smoked Beef Brisket & Pork, Caramelized Onions, Aged Provolone, Pepper Spread, Parmesan Ciabatta	BLACKENED CHICKEN BLT & C 12 Havarti, Avocado, Chipotle Ranch Cream, Parmesan Ciabatta
	Gluten Free Buns are available! 2	THE VEGGIE BURGER 12 Avocado, Ranch, Salsa, 8-Grain Bun & Chipotle Ranch Salad
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ENTREES	EGGS BENEDICT, TUSKIES STYLE* 13 Benton's Bacon, Grilled Sourdough, Hollandaise, Poached Free Range Eggs, Fingerling Potato & Green Bean	HOUSE MADE PASTRAMI REUBEN 15 Loaded High on Marbled Rye, Swiss Cheese, Sauerkraut, Russian Dressing
	PAN SEARED WILD CAUGHT HALIBUT 21 Baby Bok Choy, Fingerling Potatoes, Fennel, Shitakes, & Lemongrass Broth	SEARED SCALLOPS & GRILLED BEEF TIPS* 25 Whipped Potatoes, French Beans and Corn Red Wine and Hollandaise Sauces
	CRAB CAKES 22 Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli	HOUSE MEATLOAF 12 Mushroom Sauce, Whipped Potatoes, Broccoli
SUPER THIN FLATBREAD 11 Goat Cheese, Roasted Apples & Onions, Rosemary, Honey	SMOKED CHICKEN PENNE 14 Peas, Bacon, Onions, Spinach, Romano Cream	
PUMPKIN TORTELLONI 17 BROWN BUTTER, SAGE, SPICED WALNUTS, CRISPY CARROTS, ROMANO	CLAM BAKE 17 Little Neck Clams, Mussels, Shrimp, Beer Broth, New Potatoes, Sausage, Baby Corn 20	
HERBIVOROUS 16 Grilled Royal Trumpet Mushrooms, Sautéed Spinach & Currants, Curried Butternut Squash Puree, Honey Balsamic Vinegar -Great with Scallops, Shrimp or Salmon 10	SHRIMP & GRITS 16 Spinach, Tomatoes, VA Ham, Madeira, Country Grits	
	FISH TACOS 12 Crispy Cod, Flour Tortillas, Cabbage Slaw, Avocado, Jalapeños, Tomato Salsa, Chipotle Ranch Salad	
	GRILLED RAINBOW TROUT 14/20 Whipped Potatoes, Asparagus, Almond Butter	
	GRILLED FLANK STEAK* 18 Bourbon Molasses Glaze, Whipped Potatoes, French Beans, Tobacco Onions	

* Consuming raw or under-cooked foods increases the risk of food-borne illness

Desserts & Breads by South Street Under

Feeling a little Brunchie on Saturdays? Check out our ala carte Brunch selections.