



SUNDAY, NOVEMBER 12

JOIN US FOR DINNER!
MAKE YOUR RESERVATIONS TODAY!
540-400-6830

R&R COFFEE MUG
 BOTTOMS UP! / 8
RIVER AND RAIL TEES
 100% COTTON / 16
RIVER AND RAIL KOOZIES
 KEEP IT COOL / 2

FROM THE CHEF

Don't Forget it is Oyster Season!
 Have a Dozen of the East Coast's
 Finest On the Half
WHITE STONE (VA)
 Half Dozen **12** / One Dozen **24**

BARTENDER'S CHOICE

AMERICANO
 Campari, House Sweet Vermouth, Soda
9

Our own blend
 of coffee by
RED ROOSTER
COFFEE
ROASTERS
 in Floyd, Virginia

BOLD
YET SO
SMOOTH...

R&R MUG OR
FRENCH PRESS
 2.5 / 5 / 7

SNACKS & FIRSTS



- JAR OF PICKLES** 6
- DEVILED FARM EGGS** 2 EA
 Chow Chow, Chives
- PIMENTO CHEESE** 8
 Grilled Bread, House Pickles
 Add Benton's Ham \$2
- SPICY PORK RINDS** 5
 Add Pimento Cheese \$2
- CHICKEN LIVER MOUSSE** 8
 Duck Fat Capped, Pickled Onion, Grilled Bread

ON THE SIDE

- GRILLED ANDOUILLE SAUSAGE** 6
- BUTTERMILK BISCUIT & FIG PRESERVES** 3
- HOME FRIES** 3
- YELLOW CORN GRITS** 4
- GRILLED TOAST & BUTTER** 2

SECONDS

- BRIOCHE FRENCH TOAST** / Rum Poached Bananas, Pecan Streusel, Cream Cheese, Maple Syrup **12**
- FARM EGG OMELET** / Gulf White Shrimp, Wild Mushrooms, Goat Lady Chevre, Green Salad **12**
- POACHED EGGS BENEDICT** / Smoked Duck Confit, Wild Mushroom, Gruyere Cheese, Hollandaise **14**
- PULLED PORK POSOLE** / Smoked & Spiced Pulled Pork, Hominy Corn, Slow Cooked Egg, Cilantro **13**
- SPICY CHICKEN BISCUIT** / Chicken Thigh, Chow Chow, Pepper Jack Cheese, Sunny Hen Egg **13**
- CAROLINA CATFISH** / Blackened, Pencil Cob Corn Grits, Braised Greens, Kim Chi, Country Ham Jus **16**
- CREEKSTONE STRIP STEAK & EGGS** / Eggs Your Way, Home Fries, Simple Green Salad, Chives **18**
- ALL NATURAL R&R BURGER** / Cheddar Cheese, Crispy Onions, B&B Pickles, Burger Sauce **13**

Add a Farm Egg or Smoky Bacon to the Burger! \$2 each

Please No Substitutions

18% Gratuity May be Added to Parties of 6+
 WARNING: Eating raw or undercooked meat, poultry, seafood, eggs and shellfish
 might increase the risk of food borne related illness.

JOHN DIAZ / CHEF DE CUISINE
TYLER THOMAS / EXECUTIVE SOUS CHEF