



**AUTUMN MENU 2017**  
TUESDAY, NOVEMBER 7TH

**LET'S DO BRUNCH!**  
MAKE YOUR RESERVATION TODAY!  
**540-400-6830**

**RED ROOSTER COFFEE**  
OUR OWN SPECIAL BLEND / 12

**RIVER AND RAIL TEES**  
100% COTTON / 16

**RIVER AND RAIL KOOZIES**  
KEEP IT COOL / 2

## OYSTERS ON THE HALF

Don't Forget it is Oyster Season!  
Have a Dozen of the East Coast's  
Finest On the Half

**OLDE SALTS (VA)**  
Half Dozen 12 / One Dozen 24

## FROM THE BAR...

**TRADITIONAL DAIQUIRI**  
Flor de Cana 4 Yr Rum  
Fresh Lime, Sugar

## TODAY'S FEATURE

**FOGGY RIDGE FIRST FRUIT**  
Crisp VA Apple, Dry, Clean  
**\$7 / GLASS**



## SNACKS & SHARES

- JAR OF PICKLES** 6
- SPICY PORK RINDS** 5  
Add Pimento Cheese \$2
- SKILLET FIRED CORNBREAD** 3  
Whipped Duck Butter, Charred Onion & Sea Salt
- CHICKEN LIVER MOUSSE** 8  
Pickled Sweet Onion, Grilled Bread
- FARMSTEAD CHEESE SELECTION** 12  
Three Cheeses, Rye Crackers & Accoutrements
- RIVER & RAIL SALUMI BOARD** 16  
Bourbon Mustard, House Pickles & Grilled Bread

## ENTREES

- HAM CRUSTED MONKFISH** 26  
Roasted Spaghetti Squash, Turmeric Lemon Broth  
Fennel Root, Pumpkin Seed Gremolata
- WILD STRIPED BASS** 28  
Carolina Gold Rice, Roasted VA Sunchokes  
Baby Turnips, Wild Mushroom Dashi
- ALL NATURAL CHICKEN BREAST** 26  
French Green Lentils, Roasted Gold Beets  
VA Celery Root, Red Wine Jus
- PEKIN DUCK BREAST** 27  
Roasted Cauliflower, Farro Verde Grain  
Cipolini Onions, Black Garlic Sauce
- HERITAGE PORK SHANK** 27  
Okinawa Blue Sweet Potato, Apple  
Brussel Sprout Kim Chi, Pork Braising Jus
- BEEF HANGER STEAK** 29  
Smashed Yukon Gold Potato, Baby Carrots  
Smoked Wild Mushrooms, TN Blue Cheese

## STARTERS

- VA OYSTER WRAPS** 12  
Crispy Oysters, Kim Chi Remoulade  
Espelette Chili Sauce, Radish
- BIBB LETTUCE SALAD** 10  
TN Blue Cheese, Gala Apple, Celery  
Candied Walnut, Buttermilk & Dill Dressing
- BRUSSEL SPROUT SALAD** 12  
Farro Verde, Baby Beets, Fresh Burrata Cheese  
Pumpkin Seed Pesto & Sherry Vinegar
- DUCK AND DUMPLINGS** 12  
Smoked Duck Confit, Parisian Gnocchi  
Root Vegetable Ragu, Cured Egg Yolk
- GRILLED OCTOPUS** 12  
Toasted Almond Butter, Garlic Oil  
Green Apple, Olive & Fennel Salsa
- HERITAGE PORK RIBS** 12  
Sorghum Molasses, Benne Seed, Crispy Garlic

## SIDES

- YOUNG CARROTS** 6
- OKINAWA SWEET POTATOES** 6
- BRUSSELS SPROUTS** 7
- ROASTED RED BEETS** 6

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