



**AUTUMN MENU 2017**  
FRIDAY, JANUARY 12TH

**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

**SWEET JESUS (MD)**  
Half Dozen 12 / One Dozen 24

## FROM THE BAR...

**CORPSE REVIVER #2**  
Broker's Gin, Lillet Blanc  
Lemon Juice, Cointreau, Absinthe Rinse

## TODAY'S FEATURE

**FOGGY RIDGE FIRST FRUIT**  
VA Apples, Crisp & Dry  
**\$7 / GLASS**



## SNACKS & SHARES

<b>JAR OF PICKLES</b>	<b>6</b>
<b>SPICY PORK RINDS</b> Add Pimento Cheese \$2	<b>5</b>
<b>SKILLET FIRED CORNBREAD</b> Main Street Farmstead Butter & Sea Salt	<b>3</b>
<b>CHICKEN LIVER MOUSSE</b> Pickled Sweet Onion, Grilled Bread	<b>8</b>
<b>FARMSTEAD CHEESE SELECTION</b> Three Cheeses, Rye Crackers & Accoutrements	<b>12</b>
<b>RIVER &amp; RAIL SALUMI BOARD</b> Bourbon Mustard, House Pickles & Grilled Bread	<b>16</b>

## ENTREES

<b>HAM CRUSTED MONKFISH</b> Sapelo Island Clams, Root Vegetables Garlic Parmesan Broth, Chives	<b>26</b>
<b>CHESAPEAKE BAY ROCKFISH</b> Roasted Fingerling Potato, VA Baby Carrots Savoy Spinach, Patchwork Farm's Ginger	<b>28</b>
<b>ALL NATURAL CHICKEN BREAST</b> Beauregard Sweet Potato, Collard Greens Winter Turnips, Chicken Jus	<b>26</b>
<b>PEKIN DUCK BREAST</b> Almond Flour Spaetzle, Smoked Duck Confit Brussel Sprouts, Apple Cider and Mustard Jus	<b>27</b>
<b>HERITAGE PORK SHANK</b> Black Eye Peas, Tasso Ham, Kim Chi VA Braised Kale, Country Ham Jus	<b>27</b>
<b>BEEF HANGER STEAK</b> Roasted Fingerling Potato, Wild Mushrooms Smoked Carrot, SC Blue Cheese	<b>29</b>

## STARTERS

<b>VA OYSTER WRAPS</b> Crispy Oysters, Kim Chi Remoulade Espelette Chili Sauce, Radish	<b>12</b>
<b>BIBB LETTUCE SALAD</b> SC Blue Cheese, Gala Apple, Celery Candied Walnut, Buttermilk & Dill Dressing	<b>10</b>
<b>BRUSSEL SPROUT SALAD</b> Farro Verde, Baby Beets, Fresh Burrata Cheese Pumpkin Seed Pesto & Sherry Vinegar	<b>12</b>
<b>BLUE CRAB PASTA</b> Squid Ink Spaghetti, Baby Turnips Fennel, Shellfish Glace, Cured Egg Yolk	<b>14</b>
<b>SLOW COOKED HEN EGG</b> Beef Short Rib, Smoked Cabbage R & R Kim Chi, Braising Jus, Crispy Rice	<b>12</b>
<b>HERITAGE PORK RIBS</b> Nouc Cham, Radish, Cilantro, Pickled Peanuts	<b>12</b>

## SIDES

<b>COLLARD GREENS</b>	<b>6</b>
<b>BEAUREGARD SWEET POTATO</b>	<b>6</b>
<b>BRUSSELS SPROUTS</b>	<b>7</b>
<b>PENCIL COB GRITS</b>	<b>6</b>

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.

**AARON DEAL** / GENERAL MANAGER  
**JOHN DIAZ** / CHEF DE CUISINE  
**TYLER THOMAS** / EXECUTIVE SOUS CHEF