



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

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

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



**WINTER MENU 2018**  
TUESDAY, FEBRUARY 13TH

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

## OYSTERS ON THE HALF

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

**WHITE STONES (VA)**  
Half Dozen 12 / One Dozen 24

## FROM THE BAR...

**GOLD RUSH**  
Evan Williams Bourbon, Honey Syrup,  
Ginger Syrup, Lemon

## TODAY'S FEATURE

**CASTLE HILL APPLE CIDER**  
VA Apples, Clean, Naturally Sweet, & Crisp!  
**\$6 / 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> Sorghum Whipped Duck 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>WHOLE B-LINER SNAPPER</b> October & Lima Bean Salad, Grilled Lemon Green Kale, Fresh Herbs & Parmesan	<b>32</b>
<b>CHESAPEAKE BAY ROCKFISH</b> Fingerling Potatoes, VA Baby Carrots, Savoy Spinach, Ginger Carrot Broth	<b>28</b>
<b>ALL NATURAL CHICKEN BREAST</b> Cornbread & Chicken Sausage Stuffing Collard Greens, Kim Chi, Chicken Jus	<b>26</b>
<b>MAINE SCALLOPS</b> Celery Root, Fennel, Golden Raisin Almonds, Brown Butter & Tumeric	<b>27</b>
<b>SMOKED PORK CHOP</b> Carolina Gold Rice Grits, Chorizo Sausage VA Braised Kale, Turnips, Country Ham Jus	<b>27</b>
<b>BEEF TENDERLOIN</b> Farro Verde Porridge, Wild Mushrooms Cipollini Onions, Blue Cheese, Beef Jus	<b>32</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>RIVERSTONE SPINACH SALAD</b> Roasted Beets, Brussel Sprouts, Kentucky Rose, Almonds, Black Pepper and Honey Vinaigrette	<b>11</b>
<b>DUCK AND DUMPLINGS</b> Smoked Duck Confit, Parisan Gnocchi, Wild Mushroom Broth, Cured Egg Yolk	<b>12</b>
<b>GRILLED OCTOPUS</b> Buttermilk Chickpea Hummus, Pickled Fennel Lemon, Herbs, Chili Sauce	<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>ROASTED VA RED BEETS</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