

Choose an Entrée

The Blueridge Feast

Slow roasted beef tenderloin sliced and served with wild mushroom bourbon demi-glace.

\$45 pp

The Chesapeake

Lump "Virginia" crab cakes seared and served with Cajun remoulade

\$45 pp

The Slammin salmon

Fennel crusted Salmon served with lemon Dijon cream sauce

\$35 pp

Cajun Shrimp Tacos

Cajun shrimp served in warm corn tortillas with sweet chili slaw, fresh Pico de Gallo, and black bean relish

\$30 pp

London Broil

Cast Iron Grilled served with burgundy mushroom sauce.

\$30 pp

The Southern Grillery

Par smoked pork loin chops basted with southern chipotle BBQ sauce finished with southern VA slaw

\$25 pp

Southern Comfort

Southern style meatloaf served with rosemary red wine gravy

\$25 pp

Pico Chicken

Fresh chicken breast cast iron grilled, basted with homemade pesto and topped with fresh Pico De Gallo.

\$25 pp

Choose a Salad (one salad per group)

(salad ingredients sourced locally when available)

Shenandoah Valley Garden Salad

A blend of baby field greens topped with grape tomatoes, cucumbers, sliced red onion and homemade croutons served with fresh herb vinaigrette.

The Rockingham Salad

Fresh baby spinach, candied walnuts, sliced red onion, and poached pears served with raspberry vinaigrette.

Classic Caesar salad

Fresh chopped romaine, shaved asiago cheese and homemade croutons tossed with homemade Caesar dressing

Choose Sides (2 per group)

Roasted spaghetti squash with steamed Broccoli

Sautéed green beans with toasted almonds

Southern collard greens

Virginia corn pudding

Smashed Yukon gold potatoes

Herb roasted new potatoes

Sweet potato hash

Rice pilaf

Mexican style rice

Baked Macaroni and Cheese

***custom menu and consult available upon request**