



# \$20 TASTING MENU

*Please select one dish from each category*

## ONE

### HOUSE MADE SAUSAGE

Hudson Heritage Farms pork ground with thyme, served with savory apple bourbon bread pudding

### FRIED VIRGINIA OYSTERS

with freshly grated horseradish and pickled green tomatoes

### BUTTER LETTUCE

with roasted grapes, brie, hickory bacon, Virginia peanuts, and a stout and honey vinaigrette

## TWO

### PORK CHOP

served with a Springfield Distillery Brown Sugar Cinnamon SCRATCH sauce, braised red cabbage, and mashed potatoes

### GRILLED SHRIMP

over a coconut curry sauce with vanilla basmati rice, shaved green apple, and cardamon greens

### TOP SIRLOIN

6 oz char-grilled, served with a mushroom gravy, cauliflower and potato hash, and braised brussel sprout leaves

Add grilled shrimp to an entree: \$9 / Add crab cake to an entree: \$7

## THREE

### PAW PAW GINGER ICE CREAM

with molasses cake

### LULA MAE'S BROWN SUGAR PIE

with brandy sauteed apples

beverages, gratuity, and tax are NOT included in the \$20 price.



Menu features local ingredients

VIRGINIA  
IS FOR  
LOVERS

*Molasses*  
G R I L L



Halifax County  
Restaurant  
Week 2017

DISCOVER. DINE. DELIGHT.