**BREAKFAST MENU**

**PANCAKES & WAFFLES**

- **Classic Waffles | $13**
  - Whipped Butter, Maple Syrup
  - Seasonal Berries & Powder Sugar

- **Triple Grain Pancakes | $14**
  - Whipped Butter, Maple Syrup, Blueberries
  - Bananas or Chocolate Chips

- **Gluten-Free Pancakes | $12**
  - Whipped Butter, Maple Syrup, Blueberries
  - Bananas or Chocolate Chips

- **Farm Fresh Whipped Three Egg Omelets* | $16**
  - Served with
  - Boar’s Head Breakfast Potatoes & Biscuit
  - Choose Your Ingredients:
    - Ham, Tomato, Bell Pepper, Onion, Mushroom
    - Spinach, Bacon, Cheddar Cheese
    - Swiss Cheese, Feta Cheese

- **Mill Room Breakfast* | $15**
  - Served with
  - Farm Fresh Eggs Your Way, Boar’s Head Breakfast Potatoes or Grits and Buttermilk Biscuit & Jams
  - & Choice of:
    - Apple Smoked Bacon, Surry County Sausage
    - Kite’s Salt Cured Ham

**MORNING BOWLS**

- **Diced Morning Melon & Pineapple | $9**
  - Honeydew, Cantaloupe &
  - Golden Delicious Pineapple
  - Vanilla Yogurt Dipping

- **House Crafted Coconut & Almond Granola & Berries | $9**
  - Greek Yogurt & Sliced Local Honey Comb

- **Steel Cut Irish Oats | $8**
  - Morning Berries & Brown Sugar

- **Virginia Stone Ground Grits | $9**
  - Wades Mill Grits, Cheddar Cheese
  - Chopped Bacon, Green Onions

**CALL TO ORDER:**
(434) 972-2230

**Free delivery available to the following neighborhoods:**
Bellair, Ednam Village, Ednam Forest, Farmington, White Gables, Kenridge
**LUNCH MENU**

**APPETIZERS**

Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Jam, Rooster Sauce
- Kentucky Sorghum

Virginia Cheese Board | $16
- Local Cheeses, Grain Mustard
- Smoked Almonds, Toast

**SOUP**

Chef Gary’s Soup of the Day | $7

**ENTRÉES**

Joyce Farms Chicken | $12
- Spinach, Artichoke Hearts
- Kites Country Ham, Crimini Mushrooms
- Moody Blue Cream, Pappardelle Pasta

Skillet Roasted Salmon* | $19
- Saffron Roasted Potatoes, Grilled Summer Squash
- Lemon Herb Emulsion

Skillet Roasted Salmon* | $19
- Saffron Roasted Potatoes, Grilled Summer Squash
- Lemon Herb Emulsion

**HANDHELD**

(Served with House Fries or Sprout House Salad)

Virginia Getaway | $14
- Shaved Smoked Turkey, Smoked Sugar Cured Bacon, Smoked Gouda Cheese, Toasted Brioche Roll, Tomato Jam, Boar's Head White Sauce

The True Vegetable Burger | $14
- 100% Plant Based Curry Burger, Lettuce, Tomato, Red Onion, Vegan Hot Pepper Mayonnaise

The Smash Burger* | $15
- Double Ground Beef Patties, Rooster Sauce
- Local Marmac Cheese Lettuce, Tomato
- Red Onion, Toasted Challah Roll

**LOVE OUR FARMERS SALAD**

Mixed Trout House Greens | $10
- Nasturtiums, Baby Lettuce & Sprouts
- Carrot Curls, Sweet Vinegar Tomatoes
- Sprouting Green Goddess Lemon Herb

Baby Red Kale & Romaine Salad | $11
- Grated Esmontonian Cheese, Toasty Croutons
- Black Garlic Caesar Dressing

Roasted Autumn Vegetables & Grains | $11
- Farmers Market Vegetables & Fresh Herbs
- Toasted Farro, Tuxedo Barley & Roasted Peanuts
- Lemon Herb Vinaigrette

Add Protein Options to Any Salads
- Grilled Chicken Breast* | $5
- Grilled Salmon* | $7

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**TAKE-OUT**

11:00 a.m. - 2:00 p.m.
## Appetizers
- Southern Ham & Jam Board | $20
- Smoked Duck Ham
- Kite's Madison County Country Ham
- Local Prosciutto, Garlic Herb Biscuits
- Virginia Honey Comb, Stone Mustard
- Apple Butter & Pepper Jam
- Local Prosciutto, Garlic Herb Biscuits
- Virginia Honey Comb, Stone Mustard
- Apple Butter & Pepper Jam
- Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Jam, Rooster Sauce
- Kentucky Sorghum

## Soups
- Chef Gary's Soup of the Day | $7

## Entrées
- Skillet Roasted Salmon* | $29
  - Saffron Roasted Potatoes, Grilled Summer Squash
  - Lemon Herb Emulsion
- Flame Grilled Pepper Crusted NY Strip* | $35
  - Saffron roasted potatoes, Broccolini
  - Truffle Butter, Crimini Mushrooms
  - Black Garlic Demi-Glace
- Roasted Fall Vegetable Barley Risotto | $26
  - Tuxedo Barley, Sharondale Mushrooms, Roasted Turnips, Butternut Squash, Pickled Red Beets,
  - Toasted Virginia Peanuts, Hickory Gastrique
- Joyce Farms Naked Neck Chicken* | $29
  - Artichoke hearts, Spinach, Crimini Mushrooms
  - Kite's Country Ham, Moody Blue Cream
  - Pappardelle Pasta

## Small Bites & Big Bites
- The Smash Burger* | $15
  - Double Ground Beef Patties, Local Marmac Cheese, Lettuce, Tomato & Onion, Toasted Challah Roll & Rooster Sauce, French Fries or Side Salad
- Fried Green Tomato B.L.T. | $14
  - Panko Crusted Green Tomatoes, Thick Cut Bacon, Trout House Lettuce, Pimento Cheese, Green Goddess Aioli & Open Face Country Toast

## Desserts
- Moon Pie Bread Pudding
  - Vanilla Ice Cream, Berry Compote
- Red Velvet Cake
  - Whipped Cream, Berry Compote

## Love Our Farmers Salads
- Mixed Sprout House Greens | $10
  - Nasturtiums, Baby Greens & Sprouts, Carrot Curls
  - Sweet Vinegar Tomatoes, Sprouting Green Goddess Dressing, Lemon Herb Vinaigrette
- Baby Red Kale & Romaine Salad | $11
  - Grated Esmontonian Cheese, Toasty Croutons
  - Black Garlic Caesar Dressing

## Add Protein Options to Any Salads
- Grilled Chicken Breast* | $5
- Grilled Salmon* | $7

## Virginia Getaway | $14
- Shaved Smoked Turkey, Sugar Cured Bacon
- Smoked Gouda Cheese, Toasted Brioche Roll
- Tomato Jam, Boar's Head White Sauce

## Dinner Menu
- Virginia Getaway | $14
- Smoked Duck Ham
- Kite's Madison County Country Ham
- Local Prosciutto, Garlic Herb Biscuits
- Virginia Honey Comb, Stone Mustard
- Apple Butter & Pepper Jam
- Fried Green Tomato & Pimento Cheese | $9
- Heirloom Tomato Jam, Rooster Sauce
- Kentucky Sorghum

## Soups
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  - Grated Esmontonian Cheese, Toasty Croutons
  - Black Garlic Caesar Dressing

## Add Protein Options to Any Salads
- Grilled Chicken Breast* | $5
- Grilled Salmon* | $7

## Desserts
- Moon Pie Bread Pudding
  - Vanilla Ice Cream, Berry Compote
- Red Velvet Cake
  - Whipped Cream, Berry Compote

## Free delivery available to the following neighborhoods:
- Bellair, Ednam Village, Ednam Forest, Farmington, White Gables, Kenridge
**BREAKFAST**
7:00 a.m. – 10:00 a.m.

- **Young Chef's Breakfast**
  Farm Fresh Egg Your Way
  Morning Potatoes & Zucchini Hash Browns
  Smoked Bacon, Strawberry Pineapple Skewer
  $7

- **Short Stack Pancakes**
  Whipped Butter, Maple Syrup
  Blueberries, Bananas or Chocolate Chips
  $7

- **Waffles**
  Whipped Butter, Maple Syrup
  Powdered Sugar
  $7

- **Chilled Seasonal Fruits**
  & Local Honey Yogurt
  $4

- **Mixed Trout House Greens**
  Carrot Curls, Sweet Tomatoes, Cucumbers
  Citrus Herb Vinaigrette
  $4

- **Pan Roasted Salmon**
  Buttered Pasta
  $9

- **Grilled Sliced Chicken Breast**
  Buttered Pasta
  $9

- **Hand-Breaded Chicken Strips**
  Crispy French Fries & Local Apples
  $7

- **Grilled Hamburger & Toasted Bun**
  Crispy French Fries
  $7

- **Chef Paul's House-Made Pasta**
  Basil Marinara Sauce & Shaved Local Cheese
  $7
## Carryout Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>$8.00</td>
</tr>
<tr>
<td>Bud Light</td>
<td>$8.00</td>
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<tr>
<td>Miller Lite (can)</td>
<td>$8.50</td>
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<tr>
<td>Coors Light (can)</td>
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<tr>
<td>Blue Moon</td>
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<tr>
<td>Amstel Light</td>
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<td>Heineken</td>
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<tr>
<td>Heineken (Non-Alcoholic)</td>
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<tr>
<td>Legend Brown Ale</td>
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<tr>
<td>Blue Mountain Lager</td>
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<tr>
<td>Devils Backbone Vienna Lager</td>
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<tr>
<td>Blue Mountain Kolsch 151</td>
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<tr>
<td>Random Row Mosaic</td>
<td>$12.00</td>
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<tr>
<td>Champion Hogwaler Breakfast Stout</td>
<td>$15.00</td>
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<tr>
<td>Three Notch’d Jazz Fest</td>
<td>$11.00</td>
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<tr>
<td>Bold Rock Cider 16oz (can)</td>
<td>$10.00</td>
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<tr>
<td>Reason Hoppy Blonde</td>
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<tr>
<td>Reason Saison</td>
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<tr>
<td>Ballast Point Grapefruit Sculpin</td>
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<td>Millstone Pale Ale</td>
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<tr>
<td>Stable Craft Britchen Brown</td>
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**6-Pack**

Call to order: (434) 972-2230

## Carryout Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Zardetto Prosecco Italy, NV</td>
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<tr>
<td>Gruet Rose New Mexico, NV</td>
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<tr>
<td>Nicolas Feuillatte Chouilly, France, NV</td>
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<tr>
<td>Bouvet Brut Rose Loire Valley, France, NV</td>
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<tr>
<td>Barboursville Pinot Grigio Monticello, VA</td>
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<td>White Hall Viognier Monticello, VA</td>
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<tr>
<td>Charles Smith Kung Fu Girl Riesling, WA</td>
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<td>Barboursville Vineyards Chardonnay Reserve Monticello, VA</td>
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<td>Steele Cuvée Chardonnay Alexander Valley, CA</td>
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<tr>
<td>Jefferson Reserve Chardonnay, Monticello, VA</td>
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<tr>
<td>Rappahannock Cellars Chard/Viognier 2017, Huntly, VA</td>
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<tr>
<td>Shooting Star Pinot Noir Lake County, CA</td>
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<td>Trivento Malbec Mendoza, Argentina</td>
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<td>McManis Merlot Lodi, CA</td>
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<td>Writer’s Block Zinfandel Lake County, CA</td>
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<td>Franciscan Cabernet Sauvignon Napa Valley, CA</td>
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<tr>
<td>Barboursville Vineyards Cabernet Sauvignon Monticello, VA</td>
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<td>Lovingston Vineyards Rotunda Red Lovingston, VA</td>
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<td>Cardinal Point Rockfish Red, Afton, VA</td>
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<td>Rockbridge DeChiel Reserve, Raphine, VA</td>
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<tr>
<td>Kuleto Estate India Ink, Napa Valley, CA</td>
<td>$17.00</td>
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