

Specials

SOUTHWEST CHILI

Classic house made Wagyu beef chili with a slight kick. Topped with cheddar cheese, sour cream and green onions. cup \$4.9 | bowl \$6.9

CHICKEN + BLACK BEAN TOSTADA

Tortillas, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. GF \$7.9

- Pairs well with Stone Buenaveza Salted Lime Lager •

BOURBON PORK CHOP*

8 oz. bone-in pork chop, brushed with our house-made bourbon glaze. Garlic whipped potatoes. \$18.9

- Pairs well with O'Connor El Guapo •

TUSCAN PASTA

Penne pasta, parmesan cream sauce, Italian sausage, sundried tomatoes, spinach, shaved parmesan. GFO \$16.9

CRAB + SHRIMP TOPPED ROCKFISH

Certified sustainable, fresh caught. Topped with crab, shrimp, and lemon caper butter. Garlic whipped potatoes and grilled asparagus. GF \$31.9

- Pairs well with Falcon Smash Hazy IPA •

MILE HIGH CHOCOLATE CAKE

Tall chocolate cake layered with smooth, dark chocolate ganache. Provided locally by Mill Street Bakery in Farmville, VA. \$7.9

- Pairs well with Terrapin Wake-N-Bake Oatmeal Stout •

APPLE TART

Classic apple pie wrapped in a flaky pastry, vanilla ice cream, caramel. \$8.9

- Pairs well with Autumn Apple seasonal cocktail •

AUTUMN APPLE

A taste of fall! Hennessy, apple cider, house made cinnamon simple. \$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.