

Good evening! Welcome to Vintage Tavern and our Winter 2011 seasonal menu. Inspired by the traditions of Southern food and table, we will let Mother Nature dictate what is best for our pantry. We work very hard to bring the local farmers, fishermen and foragers to our table. Thank you so much for spending your evening with us. Relax and enjoy yourselves. We look forward to sharing with you our love for the Southern table for many years to come!

## Starters

### **Taste of Southern Goodness**

Buttermilk Biscuits • Deviled Eggs  
Shaved Virginia Country Ham • Tavern Sausage • House-Made Preserves  
For 2- 16 For 4- 24

### **Seasonally Southern Soup of the Evening**

10

### **Virginia Oyster Stew**

Wild Mushroom Grits/Smithfield Bacon/Old Bay  
13

### **Pickled Shrimp**

Chow Chow Cocktail Sauce  
11

### **Vintage Tavern “Wine House” Charcuterie**

House Cured Meats/Pickles  
9

### **“Suffolk’s Finest” Pimento Cheese**

Red Grapes/Celery/Warm Baguette  
10

## Salads

### **“Southern” Caesar**

Buttermilk Dressing/Grana Padano/Biscuit Croutons  
8

### **Local Apple Salad**

Tillamook Cheddar/Peanuts/Tasso Ham/Sherry Vinaigrette  
9

### **Spinach & Bacon Salad**

Grilled Onion/Mushrooms/Hot Apple Cider Vinaigrette/Hard Boiled Egg  
10

## **Entrées**

### **USDA Prime Grade Rib Eye**

Winter Vegetables/Black Pepper Maple Butter

41

### **Ashley Farms Natural Chicken**

Cornbread Stuffing/Sautéed Greens

23

### **“The Original” Flounder**

Herb Spoonbread/Capers/Lemon/Brown Butter

28

### **Seared Sea Scallops**

Stone Ground Grits/Root Vegetables/Carrot Broth

29

### **Cider Brined Pork Loin**

Bacon Onion Brussels Sprouts/Bourbon Cider Sauce

26

### **Grilled Black Angus Beef Tenderloin**

Buttermilk Mashed Potatoes/Baby Spinach

Dave & Dee’s Oyster Mushrooms/Veal Reduction

34

### **Carolina Shrimp “Creole”**

Creole Vegetables/Tavern Andouille Sausage/Basmati Rice

24

### **House Smoked Baby Back Ribs**

Bourbon Molasses Glaze/Apple Cider Collards

26

## **Signature Sides**

6

Double Cheddar Mac ‘n’ Cheese

Sautéed Spinach with Shallots

Buttermilk-Chive Mashed Potatoes

Herb Spoonbread

Carolina BBQ Slaw

Brandied Skillet Mushrooms

## Desserts

\$ 8.50

Very Vanilla Crème Brulée

Kenny's Fresh Churned Ice Creams and Sherbets

Key Lime Chess

Warm Dense Chocolate Brownie

Cinnamon Raisin Bread Pudding

Brian's Favorite

House-Spun Guinness Ice Cream/Baileys Irish Cream

Chocolate Dipped Wafer Cookies

**Chef**

Kenny Reynolds

**Chef**

Joe Steinert

**Sous Chef**

Sarah Mankie

## Non-Alcoholic Beverages

Luzianne Iced Tea (Sweetened and Unsweetened)

Boylan Ginger Ale, Boylan Root Beer, Republic of Tea-Ginger Peach Decaf or Passion Fruit Green Tea

Tazo Tea, Royal Cup Coffee, Cappuccino, Espresso

Voss Sparkling and Still

Perfect Solution for Gifts... *Vintage Tavern Gift Cards*, available in any denomination. Please visit our sister restaurant [www.RiverStoneChophouse.com](http://www.RiverStoneChophouse.com) located at 8032 Harbor View Boulevard 23435. For reservations call 757-638-7990.

It is our goal at Vintage Tavern to provide the very best service possible.

We will gladly divide payments evenly for tables; however, due to time constraints and fairness to all other guests, we will not separate checks by items. We and all our guests appreciate your understanding.

A 20% service charge will be added to Parties of 6 and more.

Serving Dinner Tuesday through Saturday beginning at 5:00pm (4:30pm on Sunday)

Pimento Cheese and Ham Salad make great spreads and we will package them in Pint and Quart size mason jars. These will make great gifts for those hard to buy for folks! Ask your server for details.

**General Manager:** Gary Whittington Jr.