

Dinner Menu

Served Tuesday through Sunday beginning at 5:00pm

Starters

Taste of Southern Goodness

House-Made Biscuits, Muscadine Grape Jam, Joe's Sage Sausage,
Edwards Silver Label Ham, Deviled Eggs, and Duck Liver Mousse
Enough to Share - \$ 14.95 (Fingers allowed)

Southside Virginia Brunswick Stew with House-Made Ham Biscuit
\$ 6.95

Classic She Crab with Spanish Sherry, Chives and Old Bay
\$ 9.50

Spiced Poached Colossal Shrimp Cocktail
\$11.95

Grilled Mixed Game Sausages with Marinated Red Onions and Cranberry Mustard
\$ 10.50

House-Made Pimento Cheese with Red Grapes, Celery and Warm Toast
\$ 7.50

Salads

Mixed Seasonal Greens with Cider Vinegar Dressing and
Cheddar Crackers
\$ 6.50

Romaine Leaves Tossed with Caesar Dressing, Reggiano Parmesan and House Croutons
\$ 8.50

Crumbled Virginia Goat Cheese, Crispy Benton Proscuitto, Toasted Hazelnuts,
with Pomegranate Vinaigrette Dressing
\$ 8.25

Spinach Salad with Fall Apples, Candied Walnuts, Blue Cheese, House Bacon
and Aged Sherry Vinaigrette
\$ 9.50

Entrées

House-Smoked Baby Back Ribs \$ 19.95
Celery Seed Coleslaw and Molasses BBQ Sauce

Grilled American Bison Rib Eye \$ 34.95
Buttermilk Chive Potatoes, Southern Style Collards & Brandy Peppercorn "Gravy"
Suggested Wine - Bridlewood Reserve Syrah 2003 Central Coast \$ 10.00 a glass

Oven-Baked Atlantic Flounder Filet \$ 24.95
Herb-Onion Spoonbread and Lemon Caper Brown Butter

Sautéed Jumbo Lump Blue Crab Cakes \$ 28.95
Warm Vegetable Couscous Salad and Watercress Sauce

Classic Southern Jambalaya \$ 23.95
House-Made Andouille Sausage, Chicken, Louisiana Crawfish,
Sweet Carolina Shrimp, Creole Vegetables and Plantation Rice

Jumbo Sea Scallops \$ 24.95
Sweet Potato Puree with Cauliflower and Allen Benton Bacon

Sage, Rosemary and Thyme Roasted Fresh Half Chicken \$ 19.95
Crispy Shoestring Potatoes and Sautéed Broccolini

Grilled Hereford Beef Tenderloin \$ 28.95
Roasted Creamer Potatoes, Dave & Dees Oyster Mushrooms,
Sautéed Spinach and Natural Jus

Cider-Brined Grilled Pork Chop \$ 22.95
Double Cheddar Mac-n-Cheese, Baby Green Beans and Cane Mustard Sauce
Suggested Wine - Castle Rock Pinot Noir 2006 Monterey \$ 9.00 a glass

Sides \$ 5.00

Sautéed Baby Green Beans & Shallots

Southern-Style Collards

Buttermilk Chive Mashed Potatoes

Herb-Onion Spoonbread

Cheddar Stoneground Grits

Double Cheddar Mac 'n Cheese

Executive Chef

Sam McGann

Chef de Cuisine

Eric Nelson

Sous Chefs

Harper Bradshaw and Kenny Reynolds

Desserts

You may enjoy dessert on our backyard patio by the fire pit

Very Vanilla Crème Brulée with a Ginger Snap Cookie \$ 7.00

Seasonal Fruit Cobbler with House-Made Ice Cream \$ 6.95

Warm Banana Chocolate-Chip Bread Pudding with
Toasted Pecans and Fresh Cream \$ 6.50

Hub's Roasted Peanut Tart with Milk Chocolate Sauce and Chantilly Whipped Cream \$ 7.00

Warm Chocolate Walnut Brownie with our own Caramel Ice Cream
and Coffee Custard \$ 8.00

Brian's Favorite

House-Made Guinness Ice Cream with Bailey's Irish Cream
Chocolate Dipped Cookie Cones
\$ 7.50

Pastry Chef ~ Kenny Reynolds

Beverages

Coke, Diet Coke, Sprite, Fresca, Minute Maid Lemonade and Mr. Pibb	\$ 2.25
Luzianne Iced Tea (Sweetened and Unsweetened)	\$ 2.25
Boyland's Ginger ale, Boyland's Root Beer	\$ 3.00
Republic of Tea - Ginger Peach Decaf and Passion Fruit Green Tea	\$ 4.00
Tazzo Tea	\$ 3.25
Starbucks Coffee	\$ 3.75
Cappuccino	\$ 3.75
Espresso	\$ 3.00
Fiji, Perrier and Voss (Sparkling & Still)	\$ 5.00

Perfect Solution for Gifts...Vintage Tavern Gift Cards, available in any denomination.

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

So 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.

General Manager: Daris Gavin

Assistant Manager: Gary Whittington