



### - Signature Cocktail

### HONEY BOURBON COOLER - 12

maker's mark bourbon, house made orange infused honey syrup

## First Course

### SHRIMP & GRITS

grilled shrimp, goat cheese grits, virginia country ham, sweet & spicy barbecue sauce

### FRIED GREEN TOMATOES

panko crusted fried green tomatoes, black bean and corn salsa, goat cheese, sweet chili aioli

# Second Course

### CLASSIC CAESAR

romaine, rustic croutons, parmesan cheese, caesar dressing

### DATE & GOAT CHEESE SALAD

arugula, dates crusted with goat cheese, candied walnuts, honey balsamic vinaigrette

### Main Course

#### HICKORY BOURBON GLAZED SALMON

grilled salmon filet, goat cheese grits, zucchini and squash fettuccine

#### **GRILLED PORK CHOP**

whiffletree farm pork chop, roasted brussels sprouts, crispy red jacket potatoes, rhubarb chutney

#### **RED FOX FRIED CHICKEN**

mac and cheese bake, shredded brussels sprouts with country ham, buttermilk biscuit, country gravy

### Dessert

#### DECADENT CHOCOLATE TORTE

dark chocolate torte, warm berry compote, vanilla bean ice cream

#### SOUTHERN BOURBON PECAN PIE

toasted pecan halves in rich filling with flakey butter crust, vanilla bean ice cream

4 COURSE DINNER (choice of each course) - 56 - 3 COURSE DINNER (omit second course) - 46 -



#### MODERN HOSPITALITY

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