

# Jefferson's

## TAPROOM

### SMALL PLATES

**ORANGE COCOA WHEAT ROLLS** VR 8

whipped honey butter

**SWEET CARROT HUMMUS** GFR VG 13

grilled bread, tomato, radish, olive oil, cucumber

**SMOKED TROUT DIP** GFR 12

spicy buttermilk crackers, pickled crudité

**FRIED GREEN TOMATO 15**

pimento cheese, tomato bacon jam, crispy prosciutto

**DEVILED EGGS AND BACON** GF 13

pork rings, pickled mustard seeds, pimento filling, crispy bacon

**HAND BREADED CHICKEN TENDERS** GFR 15

traditional or buffalo, fries, honey mustard dipping sauce

**ARTISAN CHEESE AND CHARCUTERIE BOARD** GFR 24

taleggio, humboldt fog, moody blue, salame rosa, spicy capicola, soppressata, pepper jelly, pickled vegetables, honeycomb, spicy buttermilk crackers

### SALADS

ADD TIGER SHRIMP, GRILLED CHICKEN, CATCH OF THE DAY, OR SHAVED PROSCIUTTO +10

**KNIFE AND FORK CAESAR** GFR 14

house dressing, parmesan, crispy sourdough

**CHOP HOUSE WEDGE** GFR VR 15

parmesan croutons, stilton blue cheese, pickled cucumbers, heirloom tomato, egg

**HEIRLOOM TOMATO AND BURRATA** GF VG 15

radish, cucumber, pea tendrils, olive oil, balsamic

**TIGER SHRIMP** GF 22

mixed greens, pea tendrils, chickpeas, pickled radish, dried fig, local honey, herb vinaigrette

**HEALTHY SUMMER COBB** V 18

mixed greens, avocado, fresh berries, cucumber, tomato, almond granola, coconut yogurt dressing

### SOUPS

**CHEF'S SEASONAL SOUP OF THE DAY** 12**POTATO LEEK SOUP** GF V 12**GREEN GAZPACHO** V 14

honeydew, cucumber, avocado, spinach

### HANDHELDS

CHOICE OF FRIES OR JICAMA SLAW, SUB CAPRESE SALAD OR FRESH FRUIT +2, ADD BACON +4

**WILD GAME BURGER** GFR 19

pimento cheese, roasted jalapeño, grilled onions, charred tomato aioli, brioche

**STEAK BURGER** GFR 18

bibb lettuce, fresh tomato, cheddar cheese, charred tomato aioli, brioche

**BEYOND BURGER** GFR V 20

lettuce, fresh tomato, charred tomato vegenaïse

**CLASSIC TURKEY CLUB** GFR 16

avocado, bacon, mixed greens, fresh tomato, mustard aioli

**VEGETABLE WRAP** GFR V 16

baby arugula, hummus, roasted pepper, tomato, cucumber, jicama

### ENTRÉES

**PAN SEARED FILET** GF 44

4oz medallions, romesco sauce, local vegetables, olive oil herb fries

**SHALLOW FRIED ALLEGHENY TROUT** GF 32

new potatoes, radish, citrus arugula, carrot hummus

**JEFFERSON'S FRIED CHICKEN** 32

boneless breast, spicy honey, brown butter corn muffins, baby carrots

**SHRIMP AND LOBSTER FETTUCINI** GFR 38

herb cream sauce, roasted tomato, arugula, red pepper, lemon

**BEYOND BOLOGNESE** V 30

pasta, squash purée, coconut milk, roasted tomato, local vegetables

### SWEET TREATS

**CHOCOLATE HAZELNUT MOUSSE CAKE** GF 12

rich chocolate ganache, candied hazelnuts, raspberry gel

**LEMON AND RASPBERRY MOUSSE CAKE** GF 12

white chocolate, raspberry coulis, lemon macaron

**ORANGE CARAMEL BREAD PUDDING** 14

vanilla crème anglaise, florentine tuile

**SELECTION OF ICE CREAM** GF 6

chocolate, vanilla, black raspberry sorbet

Due to the sustainable ranches that we proudly purchase our beef from, availability is limited on some items.

Executive Chef Todd Owen | Chef de Cuisine Paul Wedekind

GF Gluten-Free | V Vegan | VG Vegetarian | GFR Gluten-Free upon Request | VR Vegan upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Special dietary menus available upon request. An automatic service charge of 20% applies to parties of 8 or more.

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## TAPROOM

### WINES BY THE GLASS

THE WINES BY THE GLASS ARE IN A PROGRESSIVE ORDER. WINES WITH SIMILAR FLAVORS ARE LISTED IN A SIMPLE SEQUENCE STARTING WITH THOSE THAT ARE SWEETER AND VERY MILD IN TASTE AND PROGRESSING TO WINES THAT ARE DRIER AND STRONGER IN TASTE.

	6oz	9oz	Btl
<b>SPARKLING</b>			
Lunetta, Prosecco, Brut, Trentino, Veneto, Italy, DOC .187ml	14		
Cava, Chic Barcelona, Brut, Catalonia, Spain .187ml	12		
Chandon, Rosé, California .187ml	16		
<b>WHITE</b>			
Riesling, Chateau Ste. Michelle, <i>Saint M</i> , Pfalz, Germany	13	17	48
Pinot Grigio, Kris, <i>Artist Cuvée</i> , delle Venezie, Italy	11	15	40
Sauvignon Blanc, Decoy by Duckhorn, Sonoma County, California	15	20	54
Rosé, Day Owl, California	13	18	48
Chardonnay, Wente Vineyards, <i>Estate Grown</i> , Livermore Valley, California	13	18	48
Chardonnay, Kendall-Jackson, <i>Vintner's Reserve</i> , California	13	18	53
<b>RED</b>			
Pinot Noir, Meiomi, Monterey County, California	17	24	59
Pinot Noir, Elouan, Oregon	16	22	55
Merlot, Honoro Vera, Jumilla, Murcia, Spain	11	15	38
Syrah, Charles Smith Wines, <i>Boom Boom!</i> , Columbia Valley, Washington	15	21	60
Malbec, Terrazas de los Andes, <i>Altos del Plata</i> , Mendoza, Argentina	13	18	45
Cabernet Sauvignon, Louis Martini, Sonoma County, California	14	19	52
Cabernet Sauvignon, Uppercut, Napa Valley, California	15	20	53
GSM, Barossa Valley Estate, Barossa Valley, South Australia	13	18	48

### BEER SELECTION

DRAFT 8	REGIONAL & IMPORT 8	DOMESTIC 6
Legend Brown Ale	Dos Equis	Michelob Ultra
Blue Moon Belgian White	Modelo Especial	Bud Light
Bold Rock Hard Cider	Angry Orchard Hard Cider	Miller Lite
Basic City 6th Lord IPA	Voodoo Ranger IPA	Coors Light
Great Lakes Seasonal	Rotating Virginia Seasonal Craft	
Northern Lights IPA	Basic City IPA	
Bell's Seasonal	Heineken	
Devil's Backbone Vienna Lager	Corona	
Stella Artois	Devil's Backbone 8 Point IPA	