

Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

COCKTAILS

CLASSIC BLOODY MARY 10 cucumber turmeric infused vodka, bacon pickled okra

SPICY MARY 10 cucumber turmeric infused vodka, bacon aji amarillo hot sauce, pickled okra

MORNING BUZZ 9 zyn blend coffee, belle isle cold brew moonshine frangelico, hickory syrup sweet cream

SUNNY SUNDAY

big fish alleghany gold cider, domaine de canton

apple cider & butterscotch reduction

MIMOSA 9 cava, orange, grapefruit or pineapple juice

DRINKS

staunton coffee co zyn blend coffee	3
selection of mighty leaf tea, iced tea	3
orange juice, grapefruit juice & cranberry juice	3

zynodoa

BRULEED CAST IRON CORNBREAD
main st farmstead butter, apple butter

8

ROOSTER CROWS

BUFFALO CREEK FARM CORNED BEEF & POTATO
HASH 14
local sunny side up eggs*, radish kimchi
grilled newtown baguette

SOURDOUGH FRENCHTOAST 10
brown sugar apple topping, maple candied walnuts
whipped cream

EGGS BENEDICT

local farm poached eggs*, hollandaise, home fries newtown baking baguette va ham 13 | virginia lump crabcake 17 | loaded 19

SAUSAGE GRAVY & BISCUIT 10
autumn olive farm pork, home fries
two local eggs 3

AM FOG OYSTER MUSHROOM FRITATTA 12 wayside produce leeks, caromont chevre, home fries

SEVEN HILLS STEAK & EGGS* 17 am fog seared mushrooms, brussels sprouts & radish salad soft scrambled eggs

SIDES

housemade cinnamon rolls	6
home fries	4
bentons bacon	5
jmd farm eggs	3
housemade biscuit, apple butter & local butter	3
artisan cheeses	15

Items with an * are served raw, undercooked or unpasteurized. Consuming raw or undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.

HIGH NOON

AUTUMN OLIVE FARM BRAISED PORK bacon braised collard greens, wades mill grits sorghum aleppo pepper sauce, poached egg	14
BUFFALO CREEK FARM BURGER* mainstreet farmstead cheddar, arugula, red onion malt vinegar aioli, french fries bacon 3 local farm egg 1.5	12
SOUTHERN FRIED CHICKEN BISCUIT pickles, onion, pimento cheese, french fries bacon 3 local farm egg 1.5	12
RAPPAHANNOCK RIVER FRIED OYSTERS marinated fennel, old bay aioli, hand cut fries	14
FROM THE FIELD	
CHURCH HILL PRODUCE KALE SALAD roasted delicata squash, cornbread croutons parmesan reggiano, buttermilk black garlic dressing grilled chicken 3	10
SALT ROASTED BEETS & MIXED GREENS honeycrisp apple, point reyes blue cheese blackberry vinaigrette	10
CRISPY GLAZED BROCCOLI chili sorghum sauce, anson mills toasted benne seeds	9
SWEETS	
DARK CHOCOLATE POT DE CREME white chocolate mousse, crushed peanuts	8

SAUNDERS BROTHERS APPLE COBBLER

vanilla ice cream