

FOR THE TABLE

Bruléed Cast Iron Cornbread 9
whipped butter, wenger's concord grape jam

Artisan Cheese Board* 17
*firefly creamery "moo & blue" cow's milk, MD
beehive creamery "barely buzzed", cow's milk UT
razzbourne farm "ewe bastard" sheep's milk, VA
season's yield baguette, accoutrements*

Polyface Chicken Liver Pate 13
whole grain mustard, house pickles, season's yield grilled sourdough baguette

STARTERS

Grilled & Chilled Asparagus Salad 11
*baby arugula, cured egg yolk, bresaola dust
fermented honey, garlic & thyme vinaigrette*

Walkabout Farm Honey & Carrot Soup 8
sumac, georgia olive oil

Kellum's Cornmeal Fried Oysters* 15
root vegetable slaw, ramp aioli

Burner's Beef Tartare* 14
*cured egg yolk, sauce gribiche, whole grain mustard
season's yield grilled sourdough baguette*

Local Black Garlic Caesar* 8
fresh2o growers bibb lettuce, cornbread croutons, parmesan reggiano

Pickled Beet & Strawberry Salad 10
*poplar ridge salanova greens, pinenuts, urfa chili & strawberry reduction,
mountain view farm feta, mint vinaigrette*

LOCAL STEAK SELECTIONS*

Burner's Beef Shio Koji Marinated Skirt Steak 8oz 30	Burner's Beef Tomahawk Ribeye 3 per oz black garlic steak sauce horseradish aioli bacon & blue cheese compound butter 2	Burner's Beef NY Strip 10oz 38
---	---	--------------------------------------

Add to any dish | Atlantic Sea Scallops 16 | Edwards Surry Sausage 6

Grilled Atlantic Swordfish 32
poplar ridge farm hakurei turnips, mad tom farm mushrooms, broccoli, whipped feta

Polyface Farm Chicken & Rock Shrimp Étouffée 28
*edward's surry sausage, roasted bell peppers, onions & celeriac, cajun tomato broth
lemon scented anson mills carolina gold rice*

Farm & Sparrow Housemade Spelt Fettuccine 24
*garlic scape & tomato vodka sauce, poplar ridge swiss chard, olive & garlic scape relish
herb breadcrumbs, parmesan reggiano*

Autumn Olive Farm Honey BBQ Braised Pork 26
bacon braised collard greens, farm & sparrow tuxpeno grits, golden raisin chutney

Caromont Chèvre & Van Dessel Farm Melted Leek Risotto 23
edward's country ham, parmesan reggiano

SIDES

Mad Tom Farm Oyster Mushrooms 7

Bacon Braised Collard Greens 5

Farm & Sparrow Yellow Tuxpeno Grits 5

Yukon Gold Mashed Potatoes 5

Season's Yield Baguette with Georgia Olive Oil 6

DESSERTS

Dark Chocolate Torte 8
blueberries, mixed berry coulis, whipped cream

Butterscotch Panna Cotta 8
chocolate crumble, toasted meringue

Cheesecake Mousse Parfait 8
*blueberry & mint cheesecake mousse, lemon curd
vanilla-cinnamon almond granola*

Sticky Figgy Pudding 8
salted dulce de leche, olive oil ice cream

Trio of Santiago Chocolates 10
assortment of flavors, accoutrements

Artisan Cheese Board* 17
*firefly creamery "moo & blue" cow's milk, MD
beehive creamery "barely buzzed" cow's milk, UT
razzbourne farm "ewe bastard" sheep's milk, VA
season's yield baguette, accoutrements*

PORT | SHERRY | DESSERT WINE

The Rare Wine Company Madeiras: 14
"Charleston" sercial | "Savannah" verdehlo | "Boston" bual | "New York" malmsy

Valdespino *amontillado sherry* 10

Emotions "de la tour blanche" 2020 *sauternes* 11

Michael Shaps Raisin d'Etire *white* 14

Rockbridge "V d'Or" *ice wine* 12

Broadbent *ruby port* 8

Graham's 20 yr *tawny port* 16

El Candado *pedro ximinez sherry* 10

Barboursville Paxxito 2019 *passito* 16

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

115 E Beverley St Staunton VA | 540 885 7775 | zynodoa.com