



Starters

Fried Pickles \$6

Flash fried pickle spears
Horseradish ranch

Charcuterie \$13

Chef's selection of Artisan cheese, cured meats,
fruit chutney, nuts and crostini

Traditional Caesar \$9

Crisp romaine, shaved parmesan,
parmesan tuile, anchovy
Add Chicken \$12 Add Shrimp \$14

HVCC Cobb \$12

Mixed greens, heirloom baby tomatoes, egg, bacon,
shredded cheese, red onion, grilled chicken,
bleu cheese vinaigrette

(Ranch, Bleu Cheese, Honey Mustard, Sweet Tea Vinaigrette, Caesar, Bleu Cheese Vinaigrette, 1000 Island, Balsamic Vinaigrette)

Fresh Baked Pizzas

\$10 Mozzarella Cheese Pizza (choose white sauce, red sauce or olive oil base)
Any three toppings \$12.5 – Any 5 toppings \$14

Veggies

Tomato – Olives – Red Onion – Spinach – Roasted Red Pepper – Mushrooms
Artichoke Hearts— Onion – Fresh Basil

Meats & Cheeses

Pepperoni – Sweet Italian Sausage – Spicy Italian Sausage—Grilled Chicken—Anchovy—Bacon
Parmesan Cheese – Feta Cheese—Bleu Cheese—Goat Cheese—Extra Cheese

Prime Rib Dip \$12

Shaved prime rib of beef, toasted amoroso,
caramelized onions, melted Swiss cheese,
horseradish & whole grain mustard aioli,
natural jus

½ lb. Angus Burger \$10

Horseradish & whole grain aioli,
lettuce, tomato, onion,
choice of cheddar, Swiss or provolone
Add Bacon \$2 Add Egg \$1

Corned Beef Reuben \$11

Sauerkraut, melted Swiss,
1000 Island, marbled rye

Pulled Pork Sandwich \$10

Smoked coffee and cardamom pulled pork,
brussels sprout slaw, toasted artisan roll

Sides – Fries, Hot Chips, Brussels Slaw, Sweet Potato Fries

Fresh Fruit, Side Salad, Soup du Jour +\$2

Cup of Clam Chowder +\$3

Pear & Brie Flatbread \$9

Asian pears, brie cheese, caramelized
shallots, baby spinach

Soup du Jour—\$3 cup / \$5 bowl

New England Clam Chowder—\$4 cup/\$6 bowl

Southern Delight \$10

Baby spinach, red onion, smoked bacon, fried
green tomatoes with sweet tea vinaigrette

Garden Salad \$5.5

Mixed greens, heirloom baby tomatoes,
red onion, English cucumber, shaved carrots,
choice of dressing

Entrées

Beef Tenderloin

Scratch Veal Demi-glace

\$30

USDA Prime Bone-in Pork Chop

Pomegranate Glazed

\$22

Boursin Stuffed Chicken Breast

\$19

Fennel Pollen Crusted Wild Salmon

\$20

Bacon Wrapped Lamb Meatloaf

Bourbon Barrel Aged Worcestershire Demi-glace

\$18

Choose two accompaniments for the above entrées.

Chef's Fish Special

MKT \$

Shrimp & Grits

Byrd's Mill Fontina Grits

Choice of Vegetable

\$22

Dinner entrées come with a choice of house or Caesar side salad and bread.

Accompaniments

Homestead Creamery Mashed Potatoes

Roasted Fingerling Potatoes

Wild Mushroom Risotto

Garlic Gnocchi

Byrd's Mill Fontina Grits

Grilled Asparagus

Sautéed Swiss Chard

Haricot Verts

Benton's Bacon Brussels Sprouts

Zucchini Steaks

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Dinner Menu