



## 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

### **Corned Beef Reuben \$11**

Sauerkraut, melted Swiss,  
1000 Island, marbled rye

### **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



*Dinner Menu*