

LOCAL Chop & Grill House

Appetizers

Virginia Cheese Plate

grilled focaccia bread, LOCAL honey-spiced walnuts, and LOCAL seasonal fruit compote
\$11

LOCAL Buffalo Creek Skirt Steak Nachos

LOCAL mint mojito marinated steak with a LOCAL herb chimichurri,
charred onion and black bean relish and shredded LOCAL cheddar on crispy LOCAL tortilla chips
\$9

Seared Yellow Fin Tuna

seared medium rare tuna, with a salad of rice wine pickled LOCAL vegetables and soba noodles,
topped with toasted sesame seeds
\$9

LOCAL Boer Bok goat sausage

LOCAL goat sausage made with apricots and pistachios, LOCAL butternut squash puree
and LOCAL cider whiskey jus
\$8

Seared Scallops

orange dusted seared scallops, LOCAL apple and rutabaga slaw with parsnip cream
\$10

Calamari

ginger dusted and fried, served with a coconut-tomato sambal
\$9

Arancini de Riso

white truffle risotto balls with lemon confit and basil aioli
\$7

Housemade Charcuterie Plate

LOCAL Turner Ham prosciutto, duck pastrami and red wine cured LOCAL bresaola
\$10

The Trio

sampling of the Tuna, Boer Bok goat sausage and Arancini de Riso appetizers
\$10

Salads and Soups

Chop House Chili

chipotle chilies, black beans and seared steak topped with LOCAL cilantro and cumin sour cream
\$7

Seasonal Soup

\$7

Pear Salad

mixed greens, sliced Asian pear, shaved LOCAL Turner Country Ham, LOCAL radishes,
and a LOCAL Honey, Dijon and Virginia Vinegar Works vinaigrette
\$8

Spinach Salad

spinach, crisp LOCAL beets, crumbled LOCAL goat cheese, cucumbers
and a mulled LOCAL cider and Virginia Vinegar Works vinaigrette
\$8

LOCAL Apple Salad

mixed greens, sliced LOCAL apples, LOCAL honey-spiced walnuts, shaved LOCAL cheddar
and a Virginia maple syrup and Virginia Vinegar Works vinaigrette
\$8

Chop House Salad

romaine and red leaf greens, cherry tomatoes, cucumbers, smoked bacon
LOCAL hard boiled egg, crumbled Maytag bleu cheese and creamy buttermilk-peppercorn ranch
\$8
add grilled Steak \$13
add grilled Salmon \$13

Eat Fresh Eat LOCAL



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CHOP HOUSE ENTREES

All of our Entrées are hand cut and prepared from fresh prime cuts

N.Y. Strip 12oz	\$27
Filet Mignon 8oz	\$30
Petite Filet Mignon 6oz	\$26
Sirloin 8oz	\$19
Ribeye 12oz	\$28
Double-cut Pork Chop 12oz	\$22
Duck Breast 8oz	\$22
LOCAL Polyface Chicken Breast 8oz	\$18
Salmon Filet 8oz	\$23
Yellow Fin Tuna Steak 8oz	\$25
Scallops U10	\$27
LOCAL Wheatberry & Couscous Cakes	\$15
LOCAL Roasted Pumpkin Risotto	\$15

PREPARATION

House Rub: sea salt, cracked black pepper, smoked paprika and cumin

Shenandoah Growers Garden Rub: parsley, oregano, rosemary, sage and lemon zest

Seasonal Rub: LOCAL espresso and brown sugar

DIPPING SAUCES

Sweet and Tart

Sweet soy - soy sauce, rice wine vinegar and thickened with sugar

Mango bbq - hoisin based sauce made with fresh mangoes, ginger and cilantro

Yuzu vinaigrette - lime, lemon and orange zests and juice, cilantro and sesame oil, tangy citrus flavors

Parsnip cream - light cream sauce of garlic, shallots and roasted parsnips

Coconut sambal - lemongrass, ginger, coconut, cilantro and tomatoes

Savory

Duck demi - a classic style "demi glace", of duck stock, red wine and tomatoes

Steak Sauce

an A1 style housemade sauce

LOCAL Whiskey cider jus

LOCAL whiskey, LOCAL cider, fresh thyme and butter

LOCAL Chimichurri

LOCAL herb and vinegar pesto sauce

Basil aioli - housemade mayonnaise with fresh basil and garlic

Hot and Spicy

Housemade sriracha - fire roasted chilies, tomatoes, garlic, shallots and rice wine vinegar

Horseradish crème fraiche housemade crème fraiche with fresh horseradish, garlic and lemon zest

Chipotle aioli - a smoky and spicy sauce of housemade mayonnaise with pureed chipotle peppers, lime juice and cilantro

CHOP HOUSE SIDES

Choice of 2

Yukon Gold Potatoes, LOCAL brown butter, LOCAL chives and sour cream

LOCAL Polenta with mascarpone

LOCAL Chevre Mac N Cheese

LOCAL Roasted Pumpkin Risotto
Roasted Asparagus with Lemon Sea Salt

LOCAL Sauerkraut with Bacon and LOCAL apples

LOCAL Sweet Potato Casserole with housemade marshmallows and candied nuts

Duck Fat Fries with peach ketchup

BURGERS

All burgers are 6oz, served on toasted challah buns with lettuce and tomato, duck fat fries, housemade peach ketchup and a housemade pickle

LOCAL Bison Burger smoked gouda, smoked bacon and mango hoisin bbq \$10

LOCAL Chuck Burger aged cheddar, crispy onions and smoked bacon \$10

LOCAL Steak Burger house-ground steak, caramelized onions, LOCAL steak sauce, gruyere cheese \$10

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Sample Dessert Menu

Composed LOCAL Cheese Plate

seasonal fruit compote, LOCAL honey-spiced walnuts
and grilled bread

\$11

LOCAL Goatcheese and Lemon Cheesecake

lemon white chocolate ganache,
graham cracker crust and raspberry coulis

\$8

LOCAL Crème Brûlée

\$7

Virginia Peanut Butter Tart

sweet tart crust filled with housemade peanut butter
folded into a vanilla pastry cream, finished
with vanilla crème chantilly and LOCAL grape gelée

\$7

Chocolate Torte Trio

three petite chocolate tortes; white chocolate and citrus,
espresso and milk chocolate
and dark chocolate with Virginia maple

\$8

Housemade Ice Creams

3 scoops of one or sampler of 3 individual scoops

\$6

Vanilla Bean

LOCAL Hard Apple Cider

Virginia Peanut Toffee Crunch

Chocolate Orange Chocolate Chip

Individual Samples

\$2 per scoop

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