



APPETIZERS

STEAMED MUSSELS	18
Mussels, Fennel, Tomato, White Wine, Sliced Baguette	
<i>Pair with A Midsummer Night's White</i>	
SWEDISH MEATBALLS	15
Lingonberry Preserves, Sliced Baguette	
<i>Pair with Gabriel Archer Reserve</i>	
CHEESE & CHARCUTERIE BOARD	27
Assorted Pickles & Jams, Sliced Baguette	
<i>Pair with Wessex Hundred Chardonnay or Virginia Cabernet Franc</i>	
OYSTERS ON THE HALF* GF	15/30
Rosé Mignonette, Cocktail Sauce, Lemon	
<i>Pair with Wessex Hundred Albariño</i>	

MAIN COURSES

SHRIMP & GRITS GF	18
Virginia Stone Ground Grits, Tomato & Sausage Piperade	
<i>Pair with Virginia Sauvignon Blanc</i>	
GABRIEL'S BREAKFAST*	15
Two Eggs Your Way, Home Fries, Sourdough Toast	
Choice of Bacon or Breakfast Sausage	
<i>Pair with Virginia Stainless Steel Chardonnay</i>	
CRAB & HAM BENEDICT*	18
Toasted English Muffin, VA Ham, Pan Seared Crab Cake, Poached Eggs, Hollandaise, Served with a Side Salad & House Balsamic Vinaigrette	
<i>Pair with Virginia Sauvignon Blanc</i>	
QUICHE OF THE DAY	14
Side Salad, Balsamic Vinaigrette	
<i>Ask your server for wine pairing</i>	
FLATBREAD	18
Virginia Country Ham, Arugula, Roasted Garlic, Maple Balsamic Glaze, Pesto, Parmesan	
<i>Pair with Virginia Petit Verdot</i>	

SOUPS & SALADS

SPRING PEA SOUP V GF	12
Mint Crème Fraîche	
<i>Pair with Acte 12 Chardonnay</i>	
BABY ARUGULA SALAD V GF	14
Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing	
<i>Pair with Virginia Sauvignon Blanc</i>	
WESSEX HUNDRED SPINACH GF	15
SALAD	
Bacon, Crumbled Goat Cheese, Candied Pecans, Honey Champagne Vinaigrette	
<i>Pair with Virginia Stainless Steel Chardonnay</i>	
ADD TO ANY SALAD:	
Sautéed Shrimp 12	
Crab Cake 14	
Grilled Chicken 8	
Pan Seared Salmon 15	

SANDWICHES

*All sandwiches are served with a side salad
Substitute Chips \$2 or Soup \$4*

REUBEN	18
House Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye Bread	
<i>Pair with Governor's White</i>	
SEVEN HILLS FARM BURGER*	17
Local Ground Beef, Bibb Lettuce, Tomato, Red Onion, Pickle, Roasted Garlic Aioli, Brioche Bun, Choice of Cheddar, Gouda, or Swiss Cheese	
<i>Pair with Virginia Cabernet Franc</i>	
MUSHROOM SANDWICH V	15
Soy Sauce Marinated Maitake Mushrooms, Pesto, Frisee, Crispy Shallots, Smoked Maple Aioli, Brioche Bun	
<i>Pair with Barrel Aged Claret</i>	
TURKEY & BRIE	17
Hickory Smoked Turkey, Brie, Apple, Lingonberry Preserves, Roasted Garlic Aioli, French Baguette	
<i>Pair with Wessex Hundred Dry Rosé</i>	
BREAKFAST BLT*	18
Bacon, Avocado Cream, Bibb Lettuce, Tomato, Roasted Garlic Aioli, Toasted Sourdough, Over Easy Eggs	
<i>Pair with Virginia Merlot</i>	



20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR LARGER.

GF = Gluten Free, V = Vegetarian *The Virginia Department of Health has asked us to kindly inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server if you need more information regarding our ingredients.