



**GABRIEL ARCHER  
TAVERN**  
AT WESSEX HUNDRED

## APPETIZERS

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

## SANDWICHES

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

<b>SEVEN HILLS FARM BURGER*</b> 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 Sauvignon</i>	17
<b>MISO SORGHUM GLAZED CHICKEN SANDWICH</b> Grilled Chicken, Lettuce, Tomato, Basil Crème Fraîche <i>Pair with Wessex Hundred Albariño</i>	17
<b>REUBEN</b> House Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye Bread <i>Pair with Governor's White</i>	18
<b>BLT</b> Bacon, Avocado Cream, Bibb Lettuce, Tomato, Roasted Garlic Aioli, Sourdough Bread <i>Pair with Virginia Merlot</i>	16
<b>TURKEY &amp; BRIE</b> Hickory Smoked Turkey, Brie, Apple, Lingonberry Preserves, Roasted Garlic Aioli, French Baguette <i>Pair with Wessex Hundred Dry Rosé</i>	17
<b>MUSHROOM SANDWICH</b> V Soy Sauce Marinated Maitake Mushrooms, Pesto, Frisee, Crispy Shallots, Smoked Maple Aioli, Brioche Bun <i>Pair with Barrel Aged Claret</i>	15

## SOUPS & SALADS

<b>SPRING PEA SOUP</b> V GF Mint Crème Fraîche <i>Pair with Acte 12 Chardonnay</i>	12
<b>BABY ARUGULA SALAD</b> V GF Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing <i>Pair with Virginia Sauvignon Blanc</i>	14
<b>STRAWBERRY FIELDS SALAD</b> V GF Kale & Arugula, Strawberries, Toasted Hazelnuts, Grated Manchego, White Balsamic Strawberry Vinaigrette <i>Pair with Wessex Hundred Blanc de Blanc</i>	14
<b>WESSEX HUNDRED SPINACH</b> GF SALAD Bacon, Crumbled Goat Cheese, Candied Pecans, Honey Champagne Vinaigrette <i>Pair with Virginia Stainless Steel Chardonnay</i>	15

### ADD TO ANY SALAD:

Sautéed Shrimp	12
Crab Cake	14
Grilled Chicken	8
Pan Seared Salmon	15

## MAIN COURSES

<b>SEASONAL TACOS</b> <i>Ask Your Server for Selection &amp; Suggested Wine Pairing</i>	17
<b>SPRING GNOCCHI</b> Petite Peas, Baby Spinach, Asparagus, Guanicaie, Parmesan, Onion Soubise <i>Pair with Virginia Petit Manseng</i>	19
<b>QUICHE OF THE DAY</b> Served with a petite mixed greens salad & house balsamic vinaigrette <i>Ask your server for wine pairing</i>	14
<b>FLATBREAD</b> Virginia Country Ham, Arugula, Roasted Garlic, Maple Balsamic Glaze, Pesto, Parmesan <i>Pair with Virginia Petit Verdot</i>	18
<b>CRAB CAKES</b> Sea Island Red Pea Succotash, Sautéed Spinach, Romesco, Chipotle Aioli <i>Pair with Wessex Hundred Albariño</i>	22



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.