



GABRIEL ARCHER TAVERN

AT WESSEX HUNDRED

APPETIZERS

OYSTERS ON THE HALF* GF

15 HALF DOZEN / 30 DOZEN

Rosé Mignonette, Cocktail Sauce, Lemon

Pair with Wessex Hundred Albariño

IMPEPATA DI COZZE 18

PEI Mussels, Black Pepper, Calabrian Chili, Grilled Sourdough

Pair with A Midsummer Night's White

CHEESE & CHARCUTERIE BOARD 27

Assorted Pickles & Jams, Toasted Baguette

Pair with Wessex Hundred Chardonnay or Virginia Cabernet Franc

PARSNIP SOUP V 13

Black Garlic Oil, Rosemary Crumble

Pair with Stainless Steel Chardonnay

JUNIPER GARDEN SALAD GF V 16

Red Oak, Frisee, & Red Watercress Greens, Shaved Sunchokes,

Pickled Persimmons, Crispy Leeks, Toasted Juniper Vinaigrette

Pair with Rkasiteli

BABY ARUGULA SALAD GF V 14

Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing

Pair with Virginia Viognier

SPINACH SALAD GF 16

Cinnamon Fermented Pears, Avocados, Bacon, Honey & Champagne Vinaigrette

Pair with Virginia Stainless Steel Chardonnay

MAIN COURSES

CRAB CAKE DINNER 35

Succotash, Roasted Corn Cream, Honey & Sumac Glazed Peanuts

Pair with Wessex Hundred Albariño

HANGER STEAK* GF 38

Seared Asparagus, Shaved Parmesan Cheese, Crispy Oven

Roasted Potatoes, Red Wine Sauce

Pair with Gabriel Archer Reserve

CONFIT DUCK LEG GF 36

Frisée, Lardons, Foie Gras, Madeira Sauce

Pair with Wessex Hundred Petit Verdot

TROFIE AL PESTO V 18

Basil Pesto, Pine Nuts, Parmesan, Ligurian Olives

Pair with Sassaia Piemonte Chardonnay

FAROE ISLAND SALMON 30

Turnips Alla Diavola, Saffron Yogurt

Pair with Wessex Hundred Chardonnay

Executive Chef Riccardo Rinaldi



19 85

THE WILLIAMSBURG WINERY

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.