A5 WA-GYU(JAPANESE-BEEF)*

WAGYU TASTING TRIO MP
Miyazaki, Sunflower & Olive Fed - 2oz each

MIYAZAKI 25 per oz
Pink Color | Snowflake-Like Marbling | Sweet Rich Umami | Extremely Tender.

MIYAZAKI SUNFLOWER 32 per oz
Unique Flavor & Marbling Due To The Sunflower Seed Diet

MIYAZAKI OLIVE FED MP
Nutty Sweetness | Buttery Texture | Rich Umami

SMALL PLATES

PRIME FILET MIGNON SKEWERS* Petite 16 Grande 31
Grilled Prime Filet tips | Smoked Blue Cheese Fondue | Pickled Red Onion | Toast Points | Blue Cheese Crumbles

JUMBO LUMP CRAB STUFFED SHRIMP GF 3 pc 17 6-pc 27
Béarnaise | Red Chili Oil | Grilled Lemon

POINT JUDITH CALAMARI Petite 19 Grande 37
Hot Cherry Peppers | Sriracha Aioli

ESCARGOT A LA BOURGUIGNONNE Petite 18 Grande 35
White Wine Garlic Butter | Crispy Baguette Toast Points

MINI JUMBO LUMP CRAB CAKES GF Petite MP Grande MP
Citrus Remoulade | Red Chili Aioli | Grilled Lemon

BEEF TARTARE Petite 14 Grande 27
Fine Chopped Prime Filet | Quail Egg | Smoked Salt | Baguette Toast Points

STEAMED P.E.I. MUSSELS Petite 17 Grande 33
White Wine | Garlic | Shallots | Lemongrass | Toasted Baguette

CAJUN CRAWFISH & CRAB DIP Petite 18 Grande 24
Butter Poached Crawfish | Chesapeake Crab | Warm Old Bay Dusted Pita Points

WEST END DEVILED EGGS GF Petite 13 Grande 25
Local Free Range Eggs | Bacon Jam

CRISPY IBÉRICO PORK RIBS GF Petite 14 Grande 27
Crispy Pure Spanish Ibérico Pork Ribs | Housemade Sweet & Spicy Glaze | Pickled Slaw

GRILLED ARTICHOKES GF V Petite 14 Grande 27
Grilled Confit Artichoke | Mustard Aioli | Olive Tapenade

FRIED GREEN TOMATOES Petite 14 Grande 27
Cornflake Crusted | Pimiento Cheese | Candied Pecans | Bacon Dust | Red Chili Aioli

CRISPY DRY RUB JERK WINGS Petite 13 Grande 24
Candied Jalapeños | Buttermilk Ranch

Add Protein- Salmon* | Scallops* | Crab Cake| Filet* | Lobster Tail | Shrimp | Chicken | NY Strip* | Rib Eye*

SALADS

Side 8/Regular 15

"LITTLE GEM" CAESAR SALAD V
Baby Romaine | Cherry Tomatoes | House Made Focaccia Croutons | Pickled Onion | Caesar Dressing

WEST END SALAD GF
Baby Field Greens | Fresh Figs | Crispy Pancetta Tuile | Toasted Walnuts | Blue Cheese Crumbles | Dried Cranberries | Maple Vinaigrette

SPINACH & APPLE SALAD GF V VG
Baby Spinach | Candied Pecans | Granny Smith Apple | Pomegranate | Feta Crumbles | Champagne-Cider Vinaigrette

THE WEDGE GF
Cherry Tomatoes | Pickled Red Onions | Smoked Blue Cheese Crumbles | Grated Egg | Bacon | Blue Cheese Dressing

PORT WINE POACHED PEAR & GOAT CHEESE SALAD V
Winter Greens| Toasted Almonds | Shaved Prosciutto | Port Wine-Pear Vinaigrette

BUILD YOUR OWN BURGER 24+

PROTEIN 24+
Certified Humane® Local Organic Beef* | Bison* | Wagyu* | Grilled Chicken | Fried Chicken | Veggie

BURGER BUN
Charcoal | Brioche | Lettuce Wrap | GF

STANDARD TOPPINGS
Lettuce | Tomato | Onions | Pickle

PICK 2 (FREE)
Candied Bacon | Caramelized Onions | Blue Cheese Crumbles | Aged White Cheddar | American Cheese | Thick Cut Bacon | Tomato | Fried Egg | Sautéed Mushrooms

SIDES
Hand Cut Truffle Fries +5 | Mash | Country Green Beans | Crispy Brussel Sprouts +3 | Herbed Fingerling Potatoes | Mac and Cheese +5

*Items may be served undercooked. Consumer Advisory Consumption of undercooked meat or seafood may. increase the risk of food-borne illnesses.

THE West End
PURCELLVILLE, VIRGINIA

STEAKS (A LA CARTE)*

LOCAL FILET MIGNON (8/16 OZ)	58/96
NY STRIP - PRIME 28+ DAYS DRY AGED (14/20 OZ)	59/81
TOMAHAWK PRIME RIBEYE - 45 DAYS DRY AGED (32-48 OZ)	155
COFFEE RUBBED PRIME RIBEYE (14/20 OZ)	62/84
PRIME FILET (8/16 OZ)	61/108

Rare – cool red center, Medium rare – warm red center, Medium – warm pink center, Medium well – light pink center

TOPPERS

- 4 OZ CRAB CAKE 30
- BLUE CHEESE CRUST 6
- GRILLED SHRIMP (4) 14
- TRUFFLED MUSHROOMS 13
- SEARED U10 SCALLOP* (2) 26
- LOBSTER TAIL MP

SAUCES 5

- MUSHROOM AU POIVRE
- HORSERADISH-RAW
- POMMERY MUSTARD
- GOLDEN RAISIN CHUTNEY
- HORSERADISH CREAM
- ROSEMARY PORT JUS
- TRUFFLE BUTTER
- BÉARNAISE SAUCE

SIDES

ASPARAGUS - SAUTÉED GF V 12

BRUSSEL SPROUTS - CRISPY GF 15
Applewood Smoked Bacon | Balsamic Glaze

COUNTRY GREEN BEANS GF V 14
Shredded Carrots | Shallots | Garlic

FINGERLING POTATOES GF V 12
Herbed Garlic Butter

TRUFFLED PARMESAN FRIES GF V 10
Hand-Cut Fries | White Truffle Oil

MASHED POTATOES GF V 12 Loaded +6
Garlic | Butter | Salt | Pepper

MUSHROOM RISOTTO V 12
Wild Mushrooms | Pecorino Romano

CREAMED SPINACH V 9
Sautéed Baby Spinach | Tarragon Cream Sauce | Parmesan Cheese

SMOKED GOUDA MAC AND CHEESE 11
Orecchiette Pasta | Four Cheese Sauce | Parmesan Crisp

ENTREES

GRILLED LAMB LOLLIPOPS* 44
4 Charbroiled Lamb Chops | Curried Chick Pea-Apple-Butternut Squash Purée | Golden Raisin Chutney | Tzatziki Sauce I Whole Grain Mustard Reduction | Rosemary Jus

SEA SCALLOP & TRUFFLED MUSHROOM RISOTTO* GF 55
Truffled Risotto | Pan Seared Scallops | Crispy Brussels | Applewood Smoked Bacon | Champagne-Citrus Reduction

CHICKEN & MUSHROOM CARBONARA 30
Ayrshire Farms Organic Grilled Chicken | Wild Mushrooms | Crispy Pancetta | Pecorino Romano | Bucatini Pasta | Black Pepper | Pan Reduction

ATLANTIC SALMON OSCAR* GF 37
Pan Roasted | Herbed Fingerling Potatoes | Sautéed Asparagus | Jumbo Lump Crab Hollandaise | Grilled Lemon

GRILLED MEATLOAF 28
Ayrshire Organic Ground Beef | Truffled Mushrooms | Roasted Garlic Whipped Potatoes | Sautéed Country Green Beans | Cognac Peppercorn Reduction | Tobacco Onions

TEMPURA BATTERED FISH & CHIPS 26
Ale Battered Cod | Hand-Cut French Fries | Pickled Slaw | Citrus Remoulade, | Red Pepper Aioli | Grilled Lemon

QUATTRO FROMAGGI 28
Wild Mushroom Ravioli | Four Cheese Sauce | Sautéed Mushrooms | Wilted Baby Spinach | Pecorino Romano

SOUTHERN SHRIMP & GRITS 31
Sautéed Jumbo Shrimp | Smoked Andouille Sausage | Stone Ground White Cheddar Grits | Creole Sauce

SHORT RIB BOLOGNESE 30
Pappardelle Pasta | Spiced Marzano Tomato Sauce | Fresh Basil | Pecorino Romano

PURE SPANISH IBÉRICO RIBS 34
Grilled Half Rack St. Louis Style Ribs | Bourbon-Honey BBQ Sauce | Baked Smoked Gouda Mac & Cheese | Pickled Slaw I Charred Jalapeño

FRENCH DIP 25
Shaved 28 Day Dry Aged Prime Beef | Horseradish Sauce | Melted Swiss Cheese | Caramelized Onions | Toasted Baguette | Au Jus | Hand-Cut French Fries