

Starters

Housemade Parmesan Truffle Chips *gf* | 8

Homemade Potato Chips tossed with Pink Sea Salt, White Truffle Oil, and Parmesan Cheese.

*West Coast Seared Fish Tacos | 10

Three Tacos filled with seared Fresh Mahi. Served with Chipotle Remoulade, Asian Chili Slaw, and Housemade Guacamole.

Crispy Calamari | 9

*Buttermilk marinated Calamari tossed in Seasoned Flour and flash fried.
Served with a side of Yum Yum Sauce and a Lemon wedge.*

Bavarian Pretzel Sticks | 7

Three salt dusted and baked Bavarian Pretzels served with Pepper Jack Fondue.

George's Creamed Spinach Dip | 7

*A Creamy Spinach Dip made with White Wine and Pernod. Served with Tri-Colored Tortilla Chips.
Add Lump Crab | 2.00*

White Marble Farms Pork Loin Sliders | 10

Cider brined and slow roasted Heritage Pork Loin sliced thin and served on Buttered Brioche Slider Rolls with Chili Slaw and Housemade BBQ Sauce.

Coca Cola Wings *gf* | 9

Flash fried Chicken Wings, tossed in a Spicy Coca Cola Glaze. Served with a Honey Mustard Dipping Sauce and Celery batons.

Rappahannock Raw Oysters *gf* | 10 Half Dozen & 19 Full Dozen

Featuring Oysters of the Chesapeake Bay served with Bloody Mary Cocktail Sauce and Cracked Black Pepper Mignonette.

Rappahannock Baked Oysters *gf* | 12 Half Dozen & 24 Full Dozen

Featuring freshly shucked Oysters of the Chesapeake Bay, topped with Lump Crabmeat, Creamed Spinach and shaved Parmesan

Soups

Hearty French Onion *gf* | 7

Caramelized Onions simmered with Burgundy and Beef broth. Finished with an herb garlic Crostini and Gruyere Cheese.

She Crab Soup | 8

The Classic Soup of the Chesapeake Bay made with Crab Stock, Mirepoix, Dry Sack Sherry, and Cream. Garnished with Lump Crab and Drizzled Sherry.

*Make your Soup "endless" and add a Garden Salad (*gf*) for an additional | 2.00*

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

gf Gluten Free | For parties of 6 or more a 20% gratuity will be added.

Flat Breads

Char Grilled Vegetable | 10

Grilled Vegetables, Oven Dried Tomatoes, Fresh BelGioisio Mozzarella, Basil Pesto and Balsamic Syrup.

BBQ Chicken | 10

Grilled Chicken Breast, Sautéed Onions and Mushrooms, Housemade BBQ Sauce, and Pepper Jack Cheese.

Entrée Salads

The George | 11

Mixed Seasonal Greens, Chevre Croquettes, Spicy Maple Pecans, and Dried Cranberries.

Kale Cobb gf | 12

Chopped Kale, Grilled Chicken, Heirloom Tomatoes, Applewood Smoked Bacon, Blue Cheese Crumbles, Haas Avocados, and a quartered Hardboiled Egg.

Caesar Salad | 10

Cut Romaine Hearts, Shaved Parmesan Cheese, Caesar Dressing, a Lemon Wedge, and Anchovies.

The Garden Salad gf | 7

Seasonal Greens, Red Bermuda Onions, Hot House Cucumbers, Shredded Rainbow Carrots, Smoked Gouda, and Heritage Teardrop Tomatoes.

Additions:

Grilled Chicken | 4

**Seared Salmon | 6*

**Grilled Shrimp | 7*

Dressings: Ranch, Bleu Cheese, Lemon Poppy Seed, Honey Mustard, Red Wine Vinaigrette, Bourbon Vinaigrette, Apple Cider, and Balsamic. All dressing are made fresh daily.

Sandwiches

All Sandwiches are served with Fries or a Side Salad (gf)

White Marble Pork Loin BBQ | 11

Cider brined and slow roasted Heritage Pork Loin sliced thin and served on a Buttered Brioche Bun with Chili Slaw and Housemade BBQ sauce.

Hot Pastrami Rueben | 11

Lean Pastrami, Thousand Island Dressing, Sauerkraut, and Swiss Cheese on Marbled Rye.

Grilled Chicken Panini Wrap | 10

Marinated Grilled Chicken, Fire Roasted Red Peppers, Bacon Onion Jam and Provolone Cheese wrapped in a large Flour Tortilla and toasted on the Panini press.

Prime Rib Steakhouse Dip | 15

Sliced Prime Rib and Gruyere Cheese on a Asiago Ciabatta Roll served with sautéed onions and mushrooms, and side of Au Jus.

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***Grilled Salmon Sandwich | 11**

Grilled North Atlantic Salmon served open faced on toasted Wheat Berry Bread with Seasonal Greens, Tomatoes, and Bacon Caper Mayonnaise.

Three Cheese Grilled Cheese | 10

Smoked Gouda, Gruyere and Cheddar Cheese grilled on Farm House Country White with Applewood Smoked Bacon. Bibb Lettuce and Tomato added upon request.

Burgers

All Burgers are served with Fries or Side Salad (gf)

***Juicy Lucy | 12**

A half pound Black Angus Burger filled with Pimento Cheese grilled to order; served fully dressed on a Buttered Brioche Roll with Bacon Onion Jam.

***Southwest Burger | 11**

A half pound Black Angus Burger grilled to order, topped with Fire Roasted Red Peppers, Pepper Jack Cheese and Housemade Guacamole; served fully dressed on a Buttered Brioche Bun.

***The All American Burger | 11**

A half pound Black Angus Burger, grilled to order, topped with Cheddar Cheese and Applewood Smoked Bacon; served fully dressed on a Buttered Brioche Bun.

***The Drunken Patty Melt | 10**

8 oz. Black Angus Burger, grilled to order, topped with Sautéed Onions, Wild Mushrooms, and Smoked Gouda; served on griddled Marble Rye.

Entrées

All Entrees are served with a Side Salad (gf)

***Drunken Ribeye gf | 25**

Hand cut 10 oz. Herford Ribeye Steak finished with a Bourbon Infused Glaze, Caramelized Wild Mushrooms, and Onions. Served with a Twice Baked Potato and Grilled Jumbo Asparagus.

***Citrus Soy Glazed Salmon | 18**

Pan Roasted North Atlantic Salmon topped with a Ginger-Citrus Soy Reduction and served with a warm Forbidden Rice Edamame.

George's Buttermilk Fried Chicken | 19

A Coleman's Farm Chicken Breast dipped in Buttermilk and Seasoned Flour then flash fried and served with Cider Braised Collard Greens, Corn Pudding, and Hot Sweet Tomato Piccalilli.

***Char Grilled Mahi gf | Market Price**

Fresh Char Grilled Mahi, Savory Quinoa Tabouleh, Grilled Jumbo Asparagus, and Jalapeño Vinaigrette.

***The GW's Baby Back Ribs gf | 18**

Brined and Braised Baby Back Ribs with Housemade BBQ sauce.

Served with a Twice Baked Potato and Green Beans.

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Beer Battered Fish and Chips | 15

Beer Batter dipped Mahi served with Old Bay Fries, Housemade Tartar Sauce, and Creamy Coleslaw.

*Burgundy Short Ribs *gf* | 19

Boneless Certified Black Angus Short Ribs slow-cooked with Burgundy, Mirepoix, and Demi Glace; served on bed of Byrd Mill Stone Ground cheddar Grits.

*Dry Rubbed Prime Rib *gf* | 25

10 oz. slice of Dry-Rubbed and Slow Roasted Herford Prime Rib served with either Au Jus or Bourbon Infused Caramelized Onions and Mushrooms. Served with a Twice Baked Potatoes and Jumbo Grilled Asparagus.

Flower Power IPA Braised Shepherd's Pie | 16

IPA Braised Beef with Peas and Mirepoix topped with Cheddar Cheese and Garlic Mashed Potatoes.

Pastas

All Pastas are served with a Side Salad (gf)

Wild Mushroom, Bacon Gouda Mac n Cheese | 13

Shiitake Mushrooms, Oyster Mushrooms and Portabella Mushrooms sautéed with Roasted Shallots, Garlic, and Bacon tossed with Cavatappi Pasta and Smoked Gouda Bechamel

Pasta Your Way | 16

Cavatappi Pasta served with your choice of fresh additions:

Marinara, Alfredo and Blush sauces. Grilled Seasonal Vegetables, Oven Dried Tomatoes, Wild Mushrooms; Marinated Grilled Chicken Breast, North Atlantic Salmon, Black Tiger Prawns, Housemade Meatballs, Andouille Sausage

Sides

Ala Carte Sides | 4

*Baked Mac n Cheese, Garlic Mashed Potatoes (gf), Baby Green Beans (gf), House Fries, House Chips (gf), Forbidden Rice and Edamame (gf), Grilled Jumbo Asparagus (gf), Side Salad (gf) or Twiced Baked Potato(gf) * Baked Potatoes (gf) available after 4:30pm.*

Desserts

Indian Bread Pudding with Pumpkin Spice Ice Cream | 8

Savory and sweet Indian Bread Pudding topped with seasonal housemade Pumpkin Spice Ice Cream

Guinness Chocolate Cheesecake | 7

Housemade and served with Whipped Cream and warm Chocolate Sauce

Warm Walnut Brownie Sundae | 7

Served with Hot Fudge and Caramel Sauce

Flourless Chocolate Torte *gf* | 10

Gluten Free Chocolate Torte paired with Fresh Berry Compote

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