

## SHAREABLES

**ASIAN COCONUT SHRIMP** 🍷 | \$9.95  
Ginger-Coconut Preserves

**SICILIAN FLATBREAD** 🍷 🍷 | \$9.95  
Heirloom Tomatoes, Herbed Cheese, Olives  
*Add Chicken, Beef\* or Shrimp (\$4 ea.)*

**BLUE CORN NACHOS** 🍷 🍷 | \$9.95  
Blue Corn Tortillas, Smoked Queso, Pico de Gallo, Jalapeños, Lettuce, Sour Cream  
*Add Chicken or Beef\* (\$4 ea.)*

**BLACKENED SCALLOPS\*** | \$12.95  
Corn Purée, Chipotle Butter

**BREADED CHICKEN TENDERS** | \$11.95  
French Fries, Choice of Dipping Sauce

## SOUP & SALAD

**LOBSTER & CORN BISQUE**  
Cup \$4.95 / Bowl \$6.95  
*Add Grilled Cheese +\$3*

**SOUP D'JOUR**  
Cup \$3.95 / Bowl \$4.95

**THE HOUSE** 🍷 🍷 | Side \$3.95 / Entrée \$8.95  
Mixed Greens, Cucumber, Carrot, Onion, Tomato, Selection of Dressings

**GRILLED STRAWBERRY ROMAINE** 🍷 | \$10.95  
Grilled Romaine Hearts, Onions, Pecans, Strawberries, Feta, Lemon Basil Vinaigrette

**CAESAR SALAD** 🍷 | Side \$3.95 / Entrée \$8.95  
Romaine Hearts, House Made Croutons, Shaved Parmesan, Lemon, Classic Caesar

**SEASONAL BERRY SALAD** 🍷 🍷 | \$9.95  
Spring Greens, Strawberries, Blueberries, Melon, Goat Cheese, Toasted Almonds, Citrus Vinaigrette

**HEIRLOOM TOMATO & BURRATA** 🍷 | \$7.95  
Basil Pesto, Toasted Baguette

**SPINACH COBB SALAD** 🍷 | \$11.95  
Baby Spinach, Cucumber, Onion, Tomato, Hard Boiled Egg, Bacon, Grilled Chicken,  
Avocado, Apple Crisps, Dijon Basil Vinaigrette

### — DRESSINGS —

*Dijon Basil, House Made Ranch, Lemon Basil, Caesar, Citrus, Thousand Island*  
Add to Salads +\$4 Each | Chicken, Steak\*, Shrimp, Salmon

# HANDHELDS

*Served with Traditional or Sweet Potato Fries, Onion Rings, or Fresh Fruit*

*Add'l Sides (\$3.95): Mashed Potatoes, Sautéed Mushrooms, Asparagus, Sautéed Green Beans, Home Made Potato Salad  
Gluten-Free Buns Available Upon Request*

## THE SHARP TOP BURGER\* | \$14.95

6 oz. Grass-Fed Beef, Lettuce, Tomato, Onion, Sharp Cheddar, Brioche Bun  
*Add Bacon +\$3*

## SPINACH & TOMATO PANINI **V** **\$** | \$9.95

Spinach, Tomato, Herbed Cheese  
*Add Chicken +\$4*

## CLASSIC REUBEN | \$13.95

Corned Beef, Sauerkraut, Swiss, House Made Thousand Island, Rye

## BACON, AVOCADO, & SWISS | \$12.95

Crispy Bacon, Avocado, Swiss, Lettuce Tomato, Sweet Vidalia Dressing, Toasted Bread

## RANCH CHICKEN BLT | \$13.95

Fried or Grilled Chicken, Bacon, Lettuce, Tomato, Cheddar, Smoky Aioli, Ciabatta

## PULLED PORK SANDWICH | \$12.95

Bacon, Habanero Jam, Cheddar, Smoky Aioli, Brioche Bun

# LUNCH ENTRÉES

## BRAISED SHORT RIB | \$26.95

Garlic Roasted Mashed Potatoes, Asparagus, Au Jus

*Chef's Wine Pairings: Barboursville Octagon, Clos Du Val Cabernet Sauvignon, Mark West Pinot Noir*

## LEMON AND HERB SCALLOP PASTA | \$16.95

Pan Seared Scallops, Fettucini, Lemon Herb Cream Sauce

## PULLED PORK PLATE | \$13.95

Smoked Pulled Pork, Roasted Corn, Green Beans, House Made Potato Salad



*Sharp Top Mountain*

**V** Vegetarian

**GF** Gluten-Free

**\$** Value Item

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# BEVERAGES

Refills included on Coffee, Tea, Soda, & Water  
To Reduce Waste, Sustainable Straws & Water are  
Available Upon Request

**JUICE** 10 oz. | \$3.09 16 oz. | \$4.29  
Apple, Orange, Cranberry

**WHOLE MILK** 10 oz. | \$2.69 16 oz. | \$3.99

**OAT MILK** 10 oz. | \$3.79 16 oz. | \$4.79

**FAIR TRADE COFFEE** | \$3.09  
Regular or Decaf

**ESPRESSO DRINKS** | \$5.29  
Cappuccino or Latte

**ICED TEA** | \$3.09  
Sweetened or Unsweetened

**HOMEMADE STRAW. LEMONADE** | \$3.99

**FOUNTAIN BEVERAGES** | \$3.09  
Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew,  
SoBe Pomegranate Lifewater, Orange Crush,  
Starry Lemon Lime, Pink Lemonade, Ginger Ale,  
Root Beer

# BEER

## BOTTLES

**PREMIUM** | \$6.49

Corona Extra, Blue Moon, Sierra Nevada Pale Ale,  
Sierra Nevada Hazy Little Thing

**VIRGINIA CRAFT** | \$6.49

Devil's Backbone, 8 Point IPA, Blue Mountain Full  
Nelson, Legend Brown Ale, Bold Rock Apple

**DOMESTIC** | \$5.99

Budweiser, Bud Light, Coors Light, Michelob Ultra

**NON-ALCOHOLIC** | \$4.99

Ask Your Server for Today's Selections!

**SELTZER** | \$4.99

White Claw (Black Cherry, Mango)

Truly (Strawberry Lemonade)

## DRAFT

We Proudly Offer a Selection of Seasonal  
Virginia Craft Beer on Tap

Ask Your Server for Today's Selections! | \$7.29

# SPECIALTY DRINKS

**GROSS ORCHARD HONEY CRISP CRUSH**  
Honey Crisp Juice, Vodka, Ginger Beer | \$9.95

**JAMES RIVER DARK & STORMY**  
Spicy Ginger Beer, Lime Twist, Rich Dark Rum | \$8.95

**BIG ISLAND BOOTLEGGERS**  
Evan Williams Bourbon, Sweet Tea, Simple Syrup,  
Lemon Wedge | \$10.95

**POLLY WOOD'S PUNCH**  
Southern Comfort, Pineapple Juice, Cherry  
Juice | \$10.95

**BOBLETS GAP LAVENDER MARTINI**  
Tito's Handmade Vodka, Lavender Syrup, Lime  
Juice, Pineapple Juice | \$10.95

**RAKES MILL SPRITZ**  
Aperol, Prosecco, Club Soda, Strawberries, Orange  
Wedge Squeeze | \$9.95

**PETIT'S GAP PEACH MARTINI**  
New Amsterdam Peach Vodka, Peach Purée | \$9.95

## PEAKS MOUNTAINSIDE BLACKBERRY MARGARITA

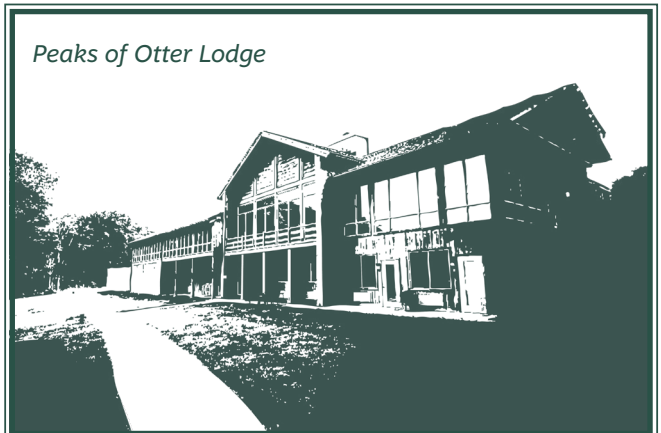
Camarena Silver Tequila, Triple Sec, Blackberry  
Syrup, Lime Juice | \$10.95

## MABRY MILL MOJITO

Malibu Coconut Rum, Watermelon Syrup, Lime  
Juice, Mint, Melon Wedge | \$9.95

## COLEMAN FALLS GIN & JUICE

New Amsterdam Gin, Triple Sec, Lime Juice, Honey,  
Nutmeg | \$9.95



# WINE

TAKE A FLIGHT! \$14 | Enjoy Our Four-Glass Sampler (1.5 oz each)

## SPARKLING

**SALMON CREEK BRUT** (California) | \$20  
Apples, Apricot, Peach

**CAPOSALDO PROSECCO** (Italy) | \$30  
Green Apple, Acacia Blossoms, Orange

**ROSÉ ALL DAY PROSECCO** (Italy) | \$30  
White Flowers, Strawberry, Watermelon

## ROSÉ

**CHILDRESS ROSÉ** (Virginia) \$7.5 | \$25  
Strawberry, Apple, Tropical Finish

**SEAGLASS ROSÉ** (California) \$7.5 | \$26  
Cherry, Raspberry, Strawberry

## WHITE

**CRANE LAKE MOSCATO** (California) | \$20  
Peach, Melon, Honeysuckle

**CHATEAU MORRISETTE OUR DOG BLUE**  
(Virginia) \$7.50 | \$25  
Riesling, Traminette, Vidal Blanc Blend

**BILTMORE RIESLING** (Virginia) \$7.50 | \$25  
Apricot, Peach, Citrus

**RUFFINO LUMINO PINOT GRIGIO**  
(Italy) \$7.95 | \$26  
White Flower, Pear, Lemon

**BARBOURSVILLE PINOT GRIGIO**  
(Virginia) \$10.95 | \$33  
Apple, Pear, Pineapple

**SEAGLASS SAUVIGNON BLANC**  
(California) \$7.95 | \$26  
Lemon, Lime, Grapefruit

**WENTE ESTATE GROWN CHARDONNAY**  
(California) \$8.95 | \$28  
Tropical Fruit, Toasted Oak, Vanilla

**CHALK HILL ESTATE CHARDONNAY**  
(California) \$10.95 | \$33  
Apple, Vanilla, Clove

## REDS

**PAXIS RED BLEND** (Portugal) \$7 | \$24  
Sweet Raspberry, Cherry, Black Pepper

**CHATEAU MORRISETTE THE BLACK DOG**  
(Virginia) \$7.50 | \$25  
Cabernet Franc, Merlot, Chambourcin  
Semi-Dry Blend

**MARK WEST PINOT NOIR** (California)  
\$7.95 | \$26  
Black Cherry, Cola, Strawberry

**INSCRIPTION PINOT NOIR** (Oregon)  
\$11.95 | \$35  
Cherry, Raspberry, Baking Spice

**TRAPICHE MALBEC** (Argentina) \$7 | \$24  
Blackberry, Plum, Smoke

**BARBOURSVILLE MERLOT** (Virginia)  
\$10.95 | \$33  
Blueberry, Plum, Mocha

**BARBOURSVILLE CABERNET  
SAUVIGNON** (Virginia) \$10.95 | \$33  
Blackberry, Cassis, Coffee

**SEBASTIANI NORTH COAST  
CABERNET SAUVIGNON** (California) \$11.95 | \$35  
Black Currant, Cocoa Powder, Vanilla

**BILTMORE ESTATE CABERNET  
SAUVIGNON** (Virginia) \$11.99 | \$36

**CHILDRESS BLACK SPANISH RED** (Virginia)  
\$11.51 | \$33

**CHILDRESS SANGIOVESE** (Virginia)  
\$11.51 | \$33

## SUMMIT'S LIST *Wine by the Bottle*

**CRAGGY RANGE (NEW ZEALAND)** | \$75  
Offering notes of nectarine, white pepper and lemon zest, these elegant white picks up savory mineral notes midpalate, extending to a mouthwatering finish.

**BILTMORE ESTATE CABERNET (N. CAROLINA)** | \$100  
Biltmore Estate's Cabernet Sauvignon is a fruit forward wine with aromas of cranberry, pomegranate, and vanilla. This medium-bodied wine features flavors of raspberry, cherry, and oak, resulting in a smooth and lush profile. It's an excellent choice for elevating weeknight dinners.

**BARBOURSVILLE OCTAGON (VIRGINIA)** | \$124  
Highly distinctive character achieved in blending estate-grown Bordeaux varietals, merlot, cabernet franc, cabernet sauvignon and/or petit Verdot. Created only in fine vintages, and with the most astute selection from the harvest.