

STARTERS

MOZZARELLA STICKS  | \$11.95
House-Made and Hand-Breaded, Served with Choice of Marinara or Ranch

CHICKEN WINGS | \$14.95
Mixed Drums & Flats, Tossed in Buffalo, BBQ, or Sweet Thai Chili, Served with Ranch or Bleu Cheese

BLUE CORN NACHOS  | \$9.95
Fresh Fried Blue Corn Tortilla Chips, House Made Queso, Shredded Lettuce, Pico De Gallo, & Sour Cream

SPINACH ARTICHOKE DIP  | \$9.95
Served with Pita Chips



ASIAN COCONUT SHRIMP | \$9.95
Served with Ginger-Coconut Preserves

CRAB CAKES | \$21.95
Traditional Maryland Style, House Made Remoulade

SOUPS & SALADS

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

BRUNSWICK STEW
Cup \$3.95 / Bowl \$5.95
A Southern classic with deep roots and a friendly rivalry—as both Virginia and Georgia claim to be its birthplace. This hearty, slow-simmered stew features tender rabbit, tomatoes, lima beans, corn, and okra, delivering bold flavor and a true taste of tradition.

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

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: Chicken \$4 • Shrimp \$6 • Salmon \$11



VEGAN




VEGETARIAN




GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Please inform our staff of any food allergies.

ENTRÉES


HOUSE PASTA  | \$15.95
Choice of Alfredo or Bolognese on Fettucine

12 OZ. RIBEYE*  | \$31.95
Cooked to Order. Roasted Garlic Mashed Potatoes, Green Beans, and House Made Whiskey Peppercorn Sauce

FRIED CHICKEN  | \$16.95
Hand-Breaded, Roasted Garlic Mashed Potatoes, & Collard Greens

GRILLED PORK*  | \$16.95
Hand-Cut Pork Loin, Green Beans, Roasted Garlic Mashed Potatoes, Dill Butter Sauce

SALMON FLORENTINO*  | \$14.95
6 oz. Grilled Atlantic Salmon, Wilted Spinach, Roasted Garlic Mashed Potatoes, Garlic Herb Sauce

SHORT RIBS  | \$26.95
Roasted Garlic Mashed Potatoes, Asparagus, Rosemary au jus

TROUT*  | \$19.95
Pan Seared 6 oz. Skin-On Filet, Charred Tomato & Corn Relish, Green Beans, Lemon Herb Butter


WILD MUSHROOM BOURGUIGNON   | \$16.95
Polenta, Green Beans

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

SHARP TOP BURGER* | \$14.95
½ lb All-Beef Patty, Lettuce, Tomato, Onion, & Pickle, Choice of American, Cheddar, Swiss or Provolone, Toasted Brioche Bun

BBQ SMASHBURGER* | \$14.95
6 oz All-Beef Patty, Seared In Mustard, with Mayo, Swiss Cheese, Caramelized Onions, & Bacon

BLACK BEAN BURGER  | \$15.95
Smoky Chipotle Patty, Lettuce, Tomato, & Onion on a Potato Bun

PORTABELLA MUSHROOM BURGER  | \$10.95
Marinated Portabella Mushroom, Lettuce, Tomato, & Onion on a Potato Bun

PEAKS CHEESESTEAK | \$15.95
Thinly Shaved Steak, Caramelized Onions, Peppers, & Peaks House Made Cheese Sauce on a Toasted Hoagie

CLASSIC REUBEN | \$13.95
Corned Beef, Sauerkraut, Swiss, House-Made Thousand Island, Rye

BUFFALO CHICKEN RANCH SANDWICH | \$15.95
Fried Chicken Breast, Shredded Lettuce, Tomato, & Ranch Dressing on Ciabatta

BLTA | \$10.95
Bacon, Lettuce, Tomato, Avocado, and Mayo on Texas Toast

CHICKEN TENDERS | \$11.95
Hand-Breaded Chicken Breast Tenders, Ranch, BBQ or Honey Mustard



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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

SPECIALTY HOT TEA | \$3.09

ICED TEA | \$3.09
Sweetened or Unsweetened

HOMEMADE STRAWBERRY LEMONADE | \$3.99

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

SPECIALTY DRINKS

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

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

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

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

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

MOUNTAINSIDE BLACKBERRY MARGARITA | \$10.95
Tequila, Triple Sec, Blackberry Syrup, Lime Juice

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

PETIT’S GAP PEACH MARTINI | \$10.95
New Amsterdam Peach Vodka, Peach Purée

BEER

BOTTLES

PREMIUM | \$6.49
Corona Extra, Blue Moon, Sierra Nevada Pale Ale,
Sierra Nevada Hazy Little Thing

VIRGINA 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

WINE

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

SPARKLING

SALMON CREEK BRUT | \$20
CALIFORNIA Apples, Apricot, Peach

BAROURSVILLE PROSECCO | \$30
VIRGINIA Green Apple, Acacia Blossoms, Orange

ROSÉ ALL DAY PROSECCO | \$30
ITALY White Flowers, Strawberry, Watermelon

RED

PAXIS RED BLEND \$7 | \$24
PORTUGAL Sweet Raspberry, Cherry, Black Pepper

CHATEAU MORRISETTE THE BLACK DOG \$7.50 | \$25
VIRGINIA Cabernet Franc, Merlot, Chambourcin Semi-Dry Blend

MARK WEST PINOT NOIR \$7.95 | \$26
CALIFORNIA Black Cherry, Cola, Strawberry

INSCRIPTION PINOT NOIR \$11.95 | \$35
OREGON Cherry, Raspberry, Baking Spice

TRAPICHE MALBEC \$7 | \$24
ARGENTINA Blackberry, Plum, Smoke

BARBOURSVILLE MERLOT \$10.95 | \$33
VIRGINIA Blueberry, Plum, Mocha

BARBOURSVILLE CAB. SAUVIGNON \$10.95 | \$33
VIRGINIA Blackberry, Cassis, Coffee

SEBASTIANI NORTH COAST CAB. SAUVIGNON \$11.95 | \$35
CALIFORNIA Black Currant, Cocoa Powder, Vanilla

BILTMORE ESTATE CAB.SAUVIGNON \$11.99 | \$36
VIRGINIA

CHILDRESS BLACK SPANISH RED \$10.95 | \$33
VIRGINIA

CHILDRESS SANGIOVESE \$10.95 | \$33
VIRGINIA

ROSÉ

CHILDRESS ROSÉ \$7.5 | \$25
VIRGINIA Strawberry, Apple, Tropical Finish

SEAGLASS ROSÉ \$7.5 | \$26
CALIFORNIA Cherry, Raspberry, Strawberry

WHITE

CRANE LAKE MOSCATO \$7 | \$20
CALIFORNIA Peach, Melon, Honeysuckle

CHATEAU MORRISETTE OUR DOG BLUE \$7.50 | \$25
VIRGINIA Riesling, Traminette, Vidal Blanc Blend

BILTMORE RIESLING \$7.50 | \$25
VIRGINIA Apricot, Peach, Citrus

RUFFINO LUMINO PINOT GRIGIO \$7.95 | \$26
ITALY *White Flower, Pear, Lemon*

BARBOURSVILLE PINOT GRIGIO \$10.95 | \$33
VIRGINIA *Apple, Pear, Pineapple*

SEAGLASS SAUVIGNON BLANC \$7.95 | \$26
CALIFORNIA *Lemon, Lime, Grapefruit*

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

CHALK HILL ESTATE CHARDONNAY \$10.95 | \$33
CALIFORNIA *Apple, Vanilla, Clove*

SUMMIT’S LIST

Wine by the Bottle

Craggy Range NEW ZEALAND | \$50
Offering notes of nectarine, white pepper and lemon zest, these elegant white picks up savory mineral notes midpalate, extending to a mouthwatering finish.

King’s Estate Pinot Noir OREGON | \$50
A complex wine with a sensuous entrance which teases the palate with notes of black tea, clove, vanilla, berries, chocolate, cigar box, and toasted vanilla.

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.

Louis Jadot Chablis FRANCE | \$50
Medium-bodied, with flavors of citrus, lemon, green apple, and a hint of honey. Refreshing and Crisp.