

DINNER

4:00 p.m.-9:30 p.m.

APPETIZERS

Cornbread 12 Cracked Pepper Maple Butter, House-made Smoked Bacon, Scallions

Blackened Striploin Fondue 16 Local Goat Cheese, Baby Arugula, Heirloom Tomatoes, Fresh Herbs, Toasted Baguette

> Fried Chicken Livers 12 Whiskey Peppercorn Gravy, White Cheddar Mashed Potatoes

> > Bourbon-Bacon Shrimp Scampi *16 Gulf Shrimp, Smoked Bacon, Black Garlic Jefferson's Bourbon, Toasted Baguette

Smoked Rockbridge Trout 14 Caper Berries, Fennel-Celery Salad, Horseradish Cream Cheese, House-made Lavosh

Ricotta, Fig & Prosciutto Bruschetta 14 House-made Ricotta, Poached Figs, Arugula Oil, Balsamic Reduction, Toasted Baguette

SOUPS AND SALADS

Devil's Pool Smokehouse Chili Cup 6 | Bowl 9 Smoked Beef, Tender Red Beans, Black Beans, Sharp White Cheddar and Sweet Onions

> Loaded Potato Soup Cup 6 | Bowl 9 Chopped Bacon, Shredded Cheddar Cheese, Scallions

Classic Caesar 10 Crisp Romaine, Parmesan Croutons, Shaved Pecorino, Caesar Dressing

Devil's Pool House Salad 10

Baby Kale and Quinoa Salad 12 Red Quinoa, Roasted Beets, Shaved Radish, Pecorino, Crispy Chickpeas, Lemon-Dijon Vinaigrette

SALAD ENHANCEMENTS 🖉

All-natural Chicken Breast 9 | Atlantic Salmon* 14





4:00 P.M.-9:30 P.M.

Entrées

Grilled Kansas City Strip Steak *42 Mashed Potatoes, Roasted Broccoli with Sea Salt Blackberry-merlot Demi-glace

Add a Signature Devil's Pool Sidecar Grilled Shrimp Scampi 12 or

Butter Poached Lobster Hollandaise *15

Rockbridge Rainbow Trout 28 Basmati Rice, Sliced Almonds, Haricot Verts, Baby Carrots Brown Butter-Caper Sauce

Seared Atlantic Salmon *32 🎱

Sun Dried Tomato & Asparagus Risotto, Sautéed Spring Peas White Wine and Basil Pan Sauce

Dorothy's Stuffed Chicken Supreme 29 Buttermilk Fried Chicken Breast, Swiss Cheese, Pecan Smoked Ham Bleu Cheese Mornay Sauce, Grilled Sweet Corn, Mashed Potatoes

Bacon Wrapped Boneless Pork Chop *32 Pimento Cheese Grits, Grilled Summer Squash Caramelized Onion and Boursin Cream Sauce

Dogwood Farms Chicken Fried Bison Steak 29

802 Buttermilk Fried Signature Bison Steak, Sautéed Broccoli Cheddar Mashed Potatoes, Chicken Sage Gravy

Crispy Fried Catfish 24 Creamy Coleslaw, French Fries, House-made Tartar Sauce, Grilled Lemon

Black Truffle and Ricotta Ravioli 26 🕮

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Wilted Spinach, Roasted Gourmet Mushrooms Shaved Parmesan, White Truffle Cream Sauce, Toasted Baguette

SIGNATURE SLOW-ROASTED PRIME RIB*

(Available After 4 p.m.)

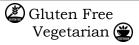
10oz 38 | 16oz 49

Horseradish Cream, White Cheddar & Truffle Mashed Potatoes Sautéed Green Beans and Heirloom Baby Carrots

SMOKED BABY BACK RIBS

Half Rack 34 | Full Rack 42

Creamy Coleslaw, Parmesan-Garlic French Fries, Big Cedar BBQ Sauce Pickled Onions and Jalapeños



** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **