

SUNDAY BRUNCH

Our seasonally-driven menu is crafted with quality ingredients from our community of farmers, watermen, foragers, and local food artisans.

COCKTAILS

CLASSIC BLOODY MARY	10
<i>cucumber turmeric infused vodka, bacon lardons pickled okra</i>	
SPICY MARY	10
<i>cucumber turmeric infused vodka, bacon lardons aji amarillo hot sauce, pickled okra</i>	
MORNING BUZZ	9
<i>zyn blend coffee, belle isle cold brew moonshine frangelico, sweetened condensed milk</i>	
SUNNY SUNDAY	10
<i>big fish cider, st. germaine, blueberry puree</i>	
MIMOSA	9
<i>prosecco, orange, grapefruit or pineapple juice</i>	

DRINKS

<i>staunton coffee co zyn blend coffee</i>	3
<i>selection of mighty leaf tea, iced tea</i>	3
<i>orange juice, grapefruit juice & cranberry juice</i>	3

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BRULEED CAST IRON CORNBREAD 8
main st farmstead butter, wengers concord grape jam

ROOSTER CROWS

OLD CHURCH CREAMERY YOGURT PARFAIT	6
<i>blueberries, lemon curd, kazzie's granola, mint</i>	
BUFFALO CREEK FARM CORNED BEEF & POTATO HASH	14
<i>local sunny side up eggs*, project grows green garlic grilled newtown sourdough</i>	
BAKED FRENCH TOAST	10
<i>blackberry topping, lemon whipped cream toasted pecans, newtown baking sourdough</i>	
EGGS BENEDICT	
<i>local farm poached eggs*, hollandaise, home fries newtown baking baguette</i>	
ham 13 virginia lump crabcake 17 loaded 20	
SAUSAGE GRAVY & BISCUIT	10
<i>autumn olive pork, home fries</i>	
two local eggs 3	
BUFFALO CREEK FARM STEAK & EGGS*	17
<i>soft scrambled eggs, shishito pepper salsa verde home fries</i>	

Items with an * are served raw, undercooked or unpasteurized. Consuming raw or undercooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.

HIGH NOON

VIRGINIA JUMBO LUMP CRAB FRITTERS	14
<i>southern slaw, old bay aioli, french fries</i>	
SOUTHERN FRIED CHICKEN BISCUIT	12
<i>heirloom tomato, lettuce, pimento cheese, french fries</i>	
bacon 3 local farm egg 1.5	
BUFFALO CREEK FARM BURGER*	13
<i>eberly farm cheddar, pickles, garlic aioli, french fries</i>	
bacon 3 local farm egg 1.5	
RAPPAHANNOCK RIVER FRIED OYSTERS*	14
<i>cabbage slaw, sweet chili aioli, french fries</i>	
CAROLINA SHRIMP & GRITS	15
<i>yoder farm tomatoes, edwards smoked sausage byrds mill white corn grits</i>	

FROM THE FIELD

KALE CAESAR SALAD	10
<i>jmd farm kale, croutons, parmesan reggiano black garlic dressing</i>	
grilled chicken 3 / carolina shrimp 5	
MALCOLMS MARKET SHISHITO PEPPERS	8
<i>falling bark hickory syrup, jq dickinson salt</i>	
PROJECT GROWS MIXED GREENS	8
<i>local blueberries, point reyes blue cheese</i>	
<i>toasted pecans, blackberry viniagrette</i>	

SIDES

wades mill stone ground grits	4
home fries	4
local bacon	5
jmd farm eggs	3
housemade biscuit, jam & local butter	3
artisan cheeses	14