

v soups, salads, cold plates

seafood

- HOTEL ROANOKE PEANUT SOUP (VN | GF) 9.
(CONTAINS NUTS) HOTEL ROANOKE HEIRLOOM RECIPE
- SHE CRAB BISQUE (GF) 14.
SHERRY WINE | CREAM | LUMP CRABMEAT GARNISH
- GARDEN SALAD (VN | GF) 12.
WINTER LETTUCES | CUCUMBER | TOMATO | CARROT
CHAMPAGNE VINAIGRETTE
- CAESAR SALAD (CONTAINS SEAFOOD) 13.
ROMAINE | GRANA | WHITE ANCHOVY GARLIC PALMIER

- RAW OYSTERS 18.
HOUSE MADE HOT SAUCE | PREPARED HORSERADISH
- OYSTERS ROCKEFELLER 20.
PARMESAN | CREAMED SPINACH | PERNOD
- SHRIMP COCKTAIL (GF | DF) 18.
HOUSE MADE COCKTAIL SAUCE | LEMON | CELERY
- JUMBO LUMP CRABCAKE (GF) 18.
SPICY REMOULADE

v the journey

- SHRIMP AND GRITS 34.
CRAWFISH BUTTER | GRACIOUS DAY GRAINS — WAPSIE VALLEY GRITS | FRIED OKRA
- SHRIMP AND SCALLOP CHESAPEAKE (GF) 36.
CORN CAKE | VIRGINIA COUNTRY HAM | SHERRY CREAM SAUCE
- ROASTED HEART OF PALM (V | GF)(CONTAINS NUTS) 24.
FINGERLING POTATO | MUSHROOM | SAGE PINE NUT BROWN BUTTER SAUCE
- BRASSICAS (VN | GF) 26.
CAULIFLOWER PUREE MASHED POTATO | BRUSSELS SPROUTS | BROCCOLI | MUSTARD SAUCE
- PAN SEARED SALMON (GF) 36.
RISOTTO DI PARMA | BROCCOLI | DILL BEURRE BLANC
- CHEF’S CATCH MARKET PRICE.
DELICATELY PREPARED, PAIRED AND PRESENTED BY CHEF DEACON FOR A MEAL EXPERIENCE.
- CHANTERELLE MADEIRA CHICKEN 43.
JOYCE FARMS AIRLINE CHICKEN BREAST IN CHANTERELLE MADEIRA SAUCE | ROASTED CARROTS AND POTATOES

the classics

- FILET MIGNON 48.
- NY STRIP 42.
- DUROC PORK CHOP 40.
- JUMBO LUMP CRABCAKES (GF) SPICY REMOULADE 42.
- PRIME RIB (GF) VEAL JUS, HORSERADISH CREME FRAICHE 46.
company HARICOT VERTS | DUCHESS POTATO

add-ons TO ANY DISH

- SAUCE PERIGAUX 12. | SAUCE BEARNAISE 7. | SAUCE FOYOT 7. | RED WINE SHALLOT DEMI 7. | CHANTERELLE MADIERA 9.
- LOBSTER TAIL WITH DRAWN BUTTER 30. | CRABCAKE 15. | SCALLOPS 19. | SHRIMP 11.

v sides

- HARICOT VERTS 8. | ROASTED FINGERLING POTATO 8. | BROCCOLI 8. | DUCHESS POTATO 8.
- WHITE CHEDDAR GRITS 8. | RISOTTO DI PARMA 8. | HOTEL ROANOKE SPOON BREAD 7. |
- CAULIFLOWER MASHED POTATO 7.



A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



LAUREN BERES — PASTRY CHEF

2024

MICHAEL WHITTAKER — EXECUTIVE CHEF

the memory

VANILLA BEAN CRÈME BRÛLÉE	11.
POMEGRANATE PÂTE DE FRUIT, GINGER CRINKLE COOKIE	
FLOURLESS CHOCOLATE CAKE (GF)	12.
BITTERSWEET GANACHE, BLOOD ORANGE COULIS, CRANBERRY BARK, VANILLA BEAN WHIPPED CREAM	
FRIED SESAME CHALLAH BREAD PUDDING	12.
CITRUS CURD, FIG JAM, CANDIED GINGER	
WARM APPLE COBBLER	12.
HONEY GRAHAM STREUSEL, CHEESECAKE ICE CREAM, DRIED CHERRY	
BOURBON PECAN PIE ICE CREAM SUNDAE (VN, GF)	11.
CHOCOLATE SORBET, MAPLE-DATE CARAMEL, PIE CRUNCH	
BANANAS FOSTER FOR TWO (GF)	24.
TRADITIONAL VERSION OF THIS CLASSIC DESSERT PREPARED TABLESIDE FOR TWO	

after features

FULL CORDIAL LISTING AVAILABLE

CAFE

FRENCH PRESS COFFEE SERVICE	4.5
ESPRESSO	4.5
CAPPUCCINO/LATTE	5.5

DESSERT WINE, PORT BY THE GLASS - 3 OZ.

"PAXXITO" MOSCATO OTTONEL, BARBOURSVILLE	15
"EMOTIONS" DE LA TOUR BLANCHE SAUTERNES	17
KOPKE PORTO 10 YEAR , PORTUGAL	18
TAYLOR FLADGATE, 10 YEAR TAWNY, PORTUGAL	20
TAYLOR FLADGATE, 20 YEAR TAWNY, PORTUGAL	24

COGNAC

COURVOISIER VS	12
HENNESSY VS	15
REMY 1738	19
REMY XO	42

SCOTCH WHISKEY SINGLE MALT

GLENLIVET 12 YR	15
LAPHROAIG	19
OBAN 14 YR	27
MACALLAN 12 YR SHERRY CASK	28
BALVENIE 14 YR CARIBBEAN CASK	31

SMALL BATCH BOURBON

WOODFORD RESERVE	12
ACCOMPLICE BOURBON — BRADY'S (VA)	13
BAREKNUCKLE BOURBON (VA)	13
WILD TURKEY LONGBRANCH	13
FOUR ROSES SMALL BATCH	13
MACAULEY'S (VA)	14
BASIL HAYDEN'S BOURBON	14
FILIBUSTER CASK AGED (VA)	15
JEFFERSON'S RESERVE	18
TARNISHED TRUTH HIGH RYE (VA)	18
WOODFORD RESERVE DOUBLE OAK	19
IRONCLAD (VA)	22
RESERVOIR (VA)	26

WHISKEY, RYE

JAMESON'S IRISH	10
REDEMPTION RYE	11
KNOB CREEK RYE	12
BASIL HAYDEN'S DARK RYE	13
CATOCTIN CREEK ROUNDSTONE RYE (VA)	16
REDBREAST IRISH 12 YR	22

*Creating memories
One course at a time!*