



Eating is an Agricultural Act

Our mission is to preserve and enjoy traditional and artisan foods and the advocacy of sustainability. We work to promote the food traditions that are part of our country. The snail represents the Slow Food Movement. Throughout our menus you will recognize this symbol as our commitment to promote local, seasonal and organically grown.

Chilled

Untraditional Shrimp Cocktail (GF)

5 Jumbo Shrimp Cocktail Spoons, Jicama Slaw, Shaved Cucumber and Spicy Cocktail Sauce | 14

🐌 Tomato Tasting

Sliced Tomato Tower with House-made Mozzarella, Fresh Basil & Balsamic Foam
Garlic Crostini with Heirloom Concasse & Shaved Asiago
Heirloom Wedge, Avocado, Micro Greens & DEVO Lemon Oil | 12

Red Berry Salad (GF)

Fresh Field Greens with Peppered Strawberries, Hazelnut Crusted Goat Cheese and Candied Walnuts
Raspberry Vinaigrette | 10

Blueberry Balsamic Salad (GF)

Baby Greens, Feta Cheese, Candied Walnuts, Fresh Blue Berries,
DEVO Blueberry Balsamic Dressing | 10

🐌 Smoked Trout Salad

Romaine, Smoked Rockbridge Trout, Roma Tomatoes, Gruyere Pesto Crisp
Lemon-Poppyseed Vinaigrette | 11

Traditional Caesar

Anchovies, Croutons, Shaved Parmesan Cheese | 8

Warm

Wild Mushroom Bisque

Fresh Scallions | 6

Yesterday's Soup | 6

Dungeness Crab Cakes

Lump Crab, Garlic Aioli, Pancetta & Spinach Hash | 15

Pan Seared Whiskey Shrimp

Sourdough Garlic Steps, Microgreen Salad | 16

🐌 Circle B Berkshire Pork Belly

Grilled Heirloom Tomato, Jicama, Fennel, Napa Cabbage Slaw | 13

Pan Seared Diver Scallops (GF)

Wild Boar Bacon, Butternut Squash, Swiss Chard & Caramelized Onion Coulis | 15

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

Split Plate Charge of \$10.00

From the Field

8oz Filet Mignon of Prime Certified Angus Beef (GF)

Maytag Bleu Cheese Dauphinois Potatoes, Port Wine Poached Pear, Buttered Parsnips & Calvados Demi-Glace | 44

🐌 Circle B Ranch Berkshire Pork Chop

Pepper-jack Bacon Grits, Fresh Pico De Gallo, Chipotle Lime BBQ | 28
Locally Sustainable Farm in Seymour, Missouri

Whole Grain Mustard Barbeque Beef Short Ribs (GF)

Sweet Potato, Corn, Sautéed Spinach Hash & Sarsaparilla Air | 30

12oz Grilled NY Strip

Haricot Vert, Bell Pepper, Onion, Cheddar Bacon Potato Fritters & Cognac Cream Sauce | 36

Slow Braised Lamb Shank (GF)

Forest Mushroom Asiago Risotto, Warm Haricot Vert & Bacon Salad, Lamb Jus | 30

🐌 Roasted Free Range Amish Chicken

Fig and Caramelized Onion Frittata, Herb Butternut Squash, Rosemary Garlic Jus | 28

Veal Scallopini (GF)

Tender Veal Loin Cutlets, Heirloom Tomato Slices, House-made Mozzarella, Lemon Caper Buerre Blanc | 38

Butternut Squash & Mascarpone Ravioli

Roasted Red Pepper Cream Sauce, Baby Bell Peppers | 28

From the Water

Seafood Trio

Fresh Catch of the Day, Shrimp, Scallops, Bell Peppers & Onions, Canton Noodles, Asiago Mornay Sauce | 32

Faroe Island Salmon (GF)

Forbidden Rice, Swiss Chard, Lemon Dill Beurre Blanc, Grilled Citrus | 32

Bronzed Chilean Sea Bass (GF)

Lemon Scented Ginger Sticky Rice, Carrots, Roasted Baby Bell Peppers, Sweet & Spicy Clam Broth | 33

6oz Filet & South African Broiled Lobster Tail (GF)

Roasted Garlic and Black Pepper Whipped Potatoes, Asparagus, Mango Salsa | 68

Additions (GF)

Roasted Garlic & Cracked Black Pepper Whipped Potatoes | 8

Pan Seared Asparagus & Garlic Butter | 8

Cheddar Bacon Potato Fritters | 8

Pepperjack Bacon Grits | 8

Sweet Potato Hash with Spinach, Corn & Bacon | 8

Sautéed Forest Mushrooms | 8

Split Plate Charge of \$10.00

🐌™ The Snail represents our commitment to promote local, organic, or sustainable grown products
The (GF) represents our commitment to promote “Made without Gluten” products for our guests

Executive Chef
Doug Knopp

Executive Sous Chef
Paul Trout