

BY THE GLASS

SPARKLING

Avissi Prosecco, DOC, ITA.....	SPLIT 16
Chandon Rosé, CA.....	SPLIT 16
Nicholas Feuillatte Brut, Champagne, FRA.....	SPLIT 32
Laurent-Perrier La Cuvée, Champagne, FRA.....	HALF 72
Delamotte NV Blanc de Blancs, Le Mesnil Brut.....	HALF 112
Delamotte Le Mesnil Brut, Champagne, FRA.....	HALF 92

VIRGINIA HIGHLIGHTS

Sparkling NV Thibaut-Janisson, Blanc de Chardonnay, Charlottesville, VA.....	18 72
Petit Manseng 2022 Delaplane Cellars, Petit Manseng, Delaplane, VA.....	24 96
Red Blend 2020 Boxwood Estate, Red Fox Blend, Middleburg, VA.....	23 92

WHITE

Sauvignon Blanc 2022 Hubert Brochard, Non-filtered, Sancerre, FRA.....	22 88
Chardonnay 2019 Oceano, San Luis Obispo, CA.....	20 80
Pinot Grigio 2021 Dario Coos, Friuli, ITA.....	18 72

RED

Pinot Noir 2022 Argyle Bloom House, Willamette Valley, OR.....	22 88
Carignan 2020 Lioco, 'Indica' Mendocino County.....	25 100
Beaujolais 2022 'L'Amourgandise' Beaujolais Lantignie, FRA.....	19 75
Cabernet Sauvignon 2021 TrueMyth, San Luis Obispo, CA.....	22 88

CRAFT BEER & CIDER

LOCAL ON TAP

Cobbler Mountain Cider Delaplane, VA Pomegranate Currant (6.5%).....	7
Dividing Creek Beer Co. Winchester, VA Mexican Lager (4.5%).....	7
Lost Barrel Brewing Middleburg, VA Lost Barrel Lager (5.0%).....	7
Dividing Creek Beer Co. Winchester, VA Sounds Intimidating IPA (7.0%).....	8

LOCAL CRAFT BEER

Ardent Craft Ales Pilsner (Richmond, VA).....	7
Blue Mountain Full Nelson Pale Ale (Afton, VA).....	6
Devils Backbone Brewing Co. Vienna Lager (Lexington, VA).....	7
Old Bust Head Brewing Co. Graffiti House West Coast Syle IPA (Afton, VA).....	7
Dogfish Head 90 Minute IPA (DE).....	9

DOMESTIC & IMPORTED

Miller Lite (WI).....	5
Corona Extra Pale Lager (MEX).....	6
Heineken Lager (NLD).....	6
Peroni Nastro Azzurro (ITA).....	6
Amstel Light (NLD).....	6
Omission Gluten Reduced Lager (OR).....	6
Stella Artois (BEL).....	9
Guinness Draught (IRL).....	7

HARD CIDERS & MEAD

Buskey Hard Cider Richmond, VA Dry Cider (16oz).....	9
Old Town Cidery Winchester, VA Pearsecco (16oz).....	7
Old Town Cidery Winchester, VA Pippen (16oz).....	7
Honey & Hops Brew Works Front Royal, VA Scenic Drive (5oz).....	8

ZERO PROOF

Yuzu Ginger Ale yuzu juice, ginger syrup, q soda.....	12
Hibiscus Thyme hibiscus & thyme tea, honey, grapefruit soda.....	10
Maine Root Sodas mexicane cola, root beer, mandarin orange.....	6
Martinelli's Sparkling Cider traditional apple sparkling cider.....	7



THE RED FOX INN & TAVERN MIDDLEBURG, VIRGINIA



SEASONAL FOUR COURSE

Game & Seafood Dinner Experience

\$139 PER PERSON | WINE PAIRING \$72

includes fresh baked cornbread with sorghum butter
choice of one option from each course

FIRST

CAVATELLI & LAMB RAGOUT

ricotta cavatelli, black truffle butter, aged parmesan


VIRGINIA OYSTERS ROCKEFELLER

rappahannock oyster company olde salts baked with bacon,
creamed greens, parmesan cheese, breadcrumbs

CARMELIZED ONION TARTLET

soft cow's milk cheese, puff pastry crust, leek soubise,
cracked pepper and poppyseed tuille

PAIRING

 **Domaine Thierry-Mortet**
2021 Beaujolais Passetoutgrain
Bourgogne, FRA
glass \$35

SECOND

CAULIFLOWER SOUP

brown butter, fried hazelnut breadcrumb,
grapefruit segments


SHAVED BRUSSELS SPROUT SALAD

balsamic roasted grapes, arugula, frisee, radicchio,
toasted sunflower seeds, crunchy egg noodle,
local blue cheese, creamy shallot poppy seed vinaigrette

BABY BEETS & STRACCIATELLA

citrus and whole grain mustard marinated baby beets,
toasted pine nuts, aleppo pepper honey, microgreens

PAIRING

 **Paolo Rodaro**
2020 Sauvignon
Friuli-Venezia Giulia, ITA
glass \$26

MAIN

BUTTERMILK GLAZED FRIED RABBIT

cannellini bean, bacon, and feta puree,
sage roasted carrots and radish,
horseradish buttermilk sauce

PEANUT CRUSTED RACK OF LAMB

crushed virginia peanut and sesame seed dukkah,
celeriac puree, crispy brussels sprouts with
sherry roasted grapes, honey balsamic reduction

SEARED DUCK BREAST

madeira chutney glazed duck breast, sherry roasted
carrots and beets, cauliflower and leek puree

SEARED SEA SCALLOPS

truffled edamame puree, fried mushrooms and hazelnuts,
sautéed kale, tarragon lemon cream


PECAN CURRY CRUSTED HALIBUT

caramelized shallot, spinach and parmesan risotto,
roasted broccolini with brown butter tahini sauce


MUSHROOM & LEEK RAVIOLI

sautéed mushroom, leek and stracciatella filling,
fried hazelnuts, roasted mushrooms, truffle cream,
parmesan brioche crumb

PAIRING

 **Keermont Vineyards**
2017 Syrah
Stellenbosch, ZAF
glass \$35

PAIRING

 **Cascina del Colle**
2021 'Aime' Pecorino
Abruzzo, ITA
glass \$42

DESSERT

CHOCOLATE ESPRESSO CREAM PUFF

milk chocolate mousse, espresso caramel,
malted hazelnut crumble, salted potato crisps

BLACK WALNUT RUM CAKE

red currants, candied walnuts, grand marnier
crème anglaise

DULCEY MOUSSE

salted caramel mousse, goats milk tres leches cake,
lime fluid gel, white chocolate milk crumble

PAIRING

 **Charles Le Bel**
NV Inspiration 1818
Champagne, FRA
glass \$27

MAIN COURSE UPGRADES

HAND CUT STEAKS

served with horseradish mashed potatoes, roasted broccolini with
truffle butter, creamy cognac peppercorn sauce

18oz DOMESTIC WAGYU RIBEYE*

STRUBE RANCH, TEXAS
- 48 addition -

12oz NEW YORK STRIP*

PAINTED HILLS, OREGON
- 14 addition -

15oz LOCAL GRASSFED RIBEYE*

KINLOCH FARM, THE PLAINS, VIRGINIA
- 28 addition -

8oz FILET MIGNON*

PAINTED HILLS, OREGON
- 18 addition -

SEAFOOD SKEWERS

SEARED SEA SCALLOPS - 26 - | GRILLED SHRIMP - 24 -

FAMILY STYLE SIDES - 12 -

BABY BEETS & GOAT CHEESE

whole grain mustard marinated baby beets,
goat cheese, toasted pine nuts

CRISPY FRIED BRUSSELS SPROUTS

maple sherry vinaigrette

SAUTÉED MUSHROOMS

crème fraîche

ROASTED BROCCOLINI

brown butter tahini, crushed virginia peanut and
sesame seed dukkah

WHITE TRUFFLE PARMESAN HOUSE FRIES

fresh herbs, garlic aioli

FRIED ARTICOKES

chive aioli, crème fraîche, chili breadcrumbs

SAGE ROASTED CARROTS & RADISH

horseradish buttermilk sauce

CARMELIZED SHALLOT & SPINACH RISOTTO

parmesan, fried leeks

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.
THIS MENU CAN BE CUSTOMIZED TO ACCOMMODATE FOOD ALLERGIES AND DIETARY RESTRICTIONS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.