

THE SAVORY GRAIN

restaurant & craft beer house



Starters

*BACON WRAPPED SCALLOPS

Autumn squash purée and sage oil.
\$18 -GF-

FRIED BRUSSELS SPROUTS

Butternut squash, artichoke, roasted red pepper
goat cheese and balsamic reduction. \$16

CRAB & ARTICHOKE DIP

Blue lump and claw crab meat
Served with garlic toast points. \$18

*MUSSELS BLEU

Bleu cheese, white wine garlic cream sauce
with bacon and fresh herbs.
\$18 -GFO-
Option to add frites. \$3

PIMENTO CHEESE

Goat cheese, VT white cheddar,
cream cheese and fire roasted red peppers.
Served with toasted baguette.
\$15 -V-GFO-

TOMATO BRUSCHETTA

Fresh diced tomatoes marinated in
balsamic vinegar and basil.
Served with garlic toast points.
\$14-V-

BACON WRAPPED STUFFED JALAPEÑOS

Jalapeños stuffed with
SG pimento cheese filling
wrapped in applewood smoked bacon.
\$15 -GF-

Salads

LITTLE WEDGE

Grilled baby romaine, tomato, bacon,
dried cherries, blue cheese crumbles,
and crispy shallots with blue cheese dressing
and balsamic reduction,
\$15 -VO-GFO-

BEET & APPLE SALAD

Red and yellow beets, sliced apple,
toasted almonds, mandarin oranges and goat cheese,
mixed greens and lemon thyme vinaigrette.
\$15 -V-GF-

COBB

Tomatoes, cucumbers,
Applewood smoked bacon,
Bleu Cheese, hard boiled egg and
house croutons with house ranch. \$15 -VO-GFO-

HOUSE

Cherry tomatoes, cucumbers, carrots,
pickled onions, house croutons
and parmesan cheese
with your choice of dressing. \$15 -V-GFO-

ADD:

APPLEWOOD SMOKED BACON \$4,
GRILLED CHICKEN \$7
*GRILLED SHRIMP \$8
*GRILLED SALMON \$12
*CRAB CAKE \$10

HOUSE MADE DRESSINGS

Ranch, Bleu Cheese,
Honey Balsamic Vinaigrette,
& Lemon Thyme Vinaigrette.

Soups

SHIITAKE FARRO \$9-VEGAN-GF-

CREAMY CHICKEN AND DUMPLIN' \$9

SHE-CRAB \$10

-V- VEGETARIAN | -VO- VEGETARIAN OPTION | -GF- GLUTEN FREE | -GFO- GLUTEN FREE OPTION

SPLIT PLATE CHARGE- FEEL FREE TO SHARE AN ENTRÉE FOR \$10, 20% GRATUITY MAY BE ADDED TO ANY TABLE OF 5 OR MORE OR ANYONE NOT ADDING GRATUITY

* THESE ITEMS CAN BE PREPARED RAW OR UNDERCOOKED.

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

Sandwiches

Served with shoestring fries.

CHICKEN BACON RANCH

Grilled chicken, Applewood smoked bacon, house ranch and VT white cheddar, with mixed greens and tomato on a brioche bun. \$18 -GFO-

*CRAB CAKE

VA Blue lump crab cake, mixed greens, tomato, and Old Bay tartar sauce on a brioche bun. \$20

*SG SIGNATURE BURGER

8oz. Angus chuck, brisket & short rib with VT white cheddar, smoked tomato aioli, tomato, and mixed greens on a brioche bun. \$20 -GFO-

Beyond Meat® burger available. -V-

Specials

SEARED SCALLOPS

With garlic cream sauce, yukon gold smashed potatoes and sautéed baby zucchini. \$34 -GF-

SPAGHETTI SQUASH

With a charred cherry tomato and shiitake vegetable medley, watercress and balsamic reduction.

Served with garlic toast points. \$19 -Vegan-GFO-

SG SHRIMP & GRITS

Sautéed shrimp in a sherry cream sauce with bruschetta over gouda corn grits. Served with garlic toast points. \$27 -GFO-

SG SIGNATURE CHICKEN POT PIE

Served with a flaky pie crust and garlic cream sauce in a cast iron skillet. \$19

Main Entrees

Served with choice of two sides.

*LUMP CRAB CAKES

VA blue lump and claw crab meat with Old Bay tartar sauce. \$30

*RIBEYE

*Pan seared choice 12oz. ribeye, with blue cheese compound butter and crispy shallots. \$32 -GFO-

BONE-IN PORK CHOP

Grilled bourbon marinated with fig reduction and a watercress & fennel salad. \$27

BACON WRAPPED MEATLOAF

SG signature bacon wrapped meatloaf, with house loaf sauce. \$27

*BLACKENED SALMON

with a caper dill cream sauce. \$28 -GF-

SAVORY SIDE PLATE

Your choice of 3 sides served with cornbread and honey butter. \$22 -GFO-VO-

OPTION TO ADD:

GRILLED SHRIMP \$7, GRILLED SALMON \$12, LUMP CRAB CAKE \$10, OR SHIITAKE MUSHROOMS \$4 TO ANY ENTREE

Sides

- MASHED POTATOES · MAC & CHEESE · GOUDA CORN GRITS ·
- SAUTÉED BROCCOLINI · HONEY GARLIC BRUSSELS SPROUTS ·
- HONEYNUT SQUASH · BABY ZUCCHINI · CORNBREAD WITH HONEY BUTTER ·
- FRUIT SALAD · SHOESTRING FRIES · SIDE SALAD ·

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