

AVAILABLE
11:00 AM- 3:00 PM

SHARES

VINEYARD BOARD · 18

SELECTION OF ARTISAN SALAMI & MEATS
MANCHEGO DE LA MANCHA, HOUSE-MADE PIMENTO
CHEESE, HOUSE-MADE CONSERVA, CREOLE MUSTARD,
PICKLED VEGETABLES & BAGUETTE

CHEESES FROM HERE & THERE · 17

THREE VIRGINIA & INTERNATIONAL CHEESES
PAIRED WITH AR'S SOUTHERN HOT HONEY,
FRUITS, NUTS & HOUSE-MADE CRACKERS

CRISPY FRIED VIRGINIA OYSTERS · 13

COLLARD GREENS WITH SWEET POTATO SLAW
VIRGINIA HAM & SMOKED TOMATO AIOLI

FRIED GREEN TOMATOES · 13

DECONSTRUCTED "BLT", CRISPY PORK BELLY, HOUSE-
MADE PIMENTO CHEESE, TOMATO JAM, & FRISÉE

WARM BRIE · 13

FIG CONSERVA WITH TOASTED WALNUTS & BAGUETTE

SOUTHERN TRIO · 13

HOUSE-MADE PIMENTO CHEESE
EDWARD'S VIRGINIA HAM SALAD, CREAM CHEESE WITH
PEPPER JELLY & WARM FLATBREAD

LOBSTER HUSHPUPPIES · 12

AR'S SOUTHERN HOT HONEY BUTTER

DEVILED EGGS · 11

WHIPPED CREAMY FILLING, SMOKED SALMON & CAVIAR

TRUFFLE FRITES · 9

CRISP RUSSETS, PARMIGIANO REGGIANO, WHITE
TRUFFLE OIL, FLEUR DE SEL WITH
ROASTED GARLIC AIOLI

SPICY PORK RINDS · 7

HOUSE-MADE CRACKLIN' WITH SWEET CHILI SAUCE

SALADS

CITRUS SHRIMP & AVOCADO SALAD · 17

ARTISAN GREENS, MARINATED SHRIMP, SWEET CORN,
RIPE TOMATO, AVOCADO, QUESO FRESCO, CRISPY
TORTILLAS WITH CILANTRO LIME VINAIGRETTE

MARKET CHICKEN SALAD · 16

ARTISAN LETTUCES, RIPE STRAWBERRIES, QUINOA,
SPICED WALNUTS, BUTTERMILK BLEU CHEESE, GRILLED
CHICKEN BREAST WITH CHAMPAGNE VINAIGRETTE

SPRING SALMON SALAD · 16

ARTISAN LETTUCES, GRILLED FILET OF SALMON, FRESH
GREEN PEAS, ASPARAGUS, WATERMELON RADISH, FARM
EGG, PUMPERNICKEL CROUTON WITH
HONEY DIJON DRESSING

GARDEN SALAD · 6

LETTUCES & SEASONAL VEGGIES LIGHTLY DRESSED WITH
CHAMPAGNE VINAIGRETTE

SANDWICHES

ROUTE 5 BURGER · 16

CUSTOM GROUND BRISKET, SHORT RIB & CHUCK
TOPPED WITH APPLEWOOD SMOKED BACON, MELTED
AMERICAN CHEESE, VIDALIA ONION & COMEBACK SAUCE
SERVED WITH FRIES

COUNTRY CLUB · 16

EDWARD'S VIRGINIA COUNTRY HAM
HONEY & PEPPER TURKEY BREAST, APPLEWOOD SMOKED
BACON, HOUSE-MADE PIMENTO CHEESE, FRIED GREEN
TOMATO, DUKE'S MAYO, & ARUGULA, SERVED WITH
HOUSE-MADE OLD BAY CHIPS

GRILLED CHEESE · 15

EDWARD'S VIRGINIA COUNTRY HAM
HOUSE-MADE PIMENTO CHEESE & FIG JAM
SAN MARZANO TOMATO SOUP WITH LIGHTLY DRESSED
GREENS & CHAMPAGNE VINAIGRETTE

PARTIES OF 8 OR MORE ARE SUBJECT TO A MAXIMUM OF 4 SEPARATE CHECKS & WILL INCLUDE AN
18% GRATUITY

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



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PLATES

PULLED PORK & GRIDDLE CAKES · 15

COUNTRY COLE SLAW, BREAD & BUTTER PICKLES WITH
SAVORY BARBECUE SAUCE

SHRIMP AND GRITS · 17

GULF SHRIMP, ANDOUILLE SAUSAGE, WILD MUSHROOMS,
BLISTERED TOMATOES IN A SAVORY JUS
OVER HEIRLOOM RED CORN GRITS

SPRING GNOCCHI · 16

WHITE WINE & GARLIC CREAM, SPRING PEAS,
ASPARAGUS, MUSHROOMS & PARMIGIANO REGGIANO

LUMP CRAB CAKES · 25

LOW COUNTRY PILAU, LIGHTLY DRESSED GREENS WITH
REMOULADE

DESSERTS

GLAZED DONUT BREAD PUDDING · 7

WHISKEY CRÈME ANGLAISE, CHOCOLATE GANACHE WITH
HOMESTEAD CREAMERY ICE CREAM

KEY LIME PIE · 7

DENSE CHOCOLATE TORTE · 7
RASPBERRY SAUCE & WHIPPED CREAM

WARM CHOCOLATE CHIP COOKIES · 7
WITH ICE CREAM

HOMESTEAD CREAMERY ICE CREAM · 6
TWO SCOOPS OF VANILLA OR SEASONAL FLAVOR

BEVERAGES

WHILE OUR FOOD IS BEST PAIRED WITH OUR WINE, WE ALSO OFFER:

REAL SUGAR COCA-COLA · 3
DIET COKE · 2
SAN PELLEGRINO · 3
UNSWEETENED ICED -OR- HOT TEA · 3
COFFEE · 3

CARLISLE BANNISTER
EXECUTIVE CHEF

BE SURE TO CHECK OUT OUR UPCOMING PRIX FIXE DINNER
SEASONAL MENU & DATES POSTED ON OUR EVENTS CALENDAR
UPPERSHIRLEY.COM

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IT WOULD BE OUR PLEASURE TO SEE YOUR PHOTOS ON SOCIAL MEDIA @UPPERSHIRLEY

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*THE TABLES IN OUR TASTING ROOM & RESTAURANT WERE HANDCRAFTED FROM
SELECTED OAK & CHERRY, TIMBERED ONSITE DURING CONSTRUCTION OF THIS BUILDING*

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