

# APPETIZERS

*Served all day*

## **The Ploughman's Lunch \$10**

House made charcuterie of sausage du jour, smoked cheese, tasso ham, pickled egg, local pickles and rotating jam served with flat bread

## **Virginia Dip and Cracklin's \$8**

Our pimento cheese stuffed with local pickles and Edwards Country Ham served with our house made cracklin's

## **Cast Iron Local Fried Oysters \$12**

Served with Mojo aioli and Comeback sauce

## **Supper! Short Ribs \$11**

House braised boneless short ribs over our bacon mac and cheese

## **Simply Southern \$9**

Fried green tomatoes topped with pimento cheese and bacon

## **The Farm table Sampler \$12**

House smoked pulled pork BBQ, roast beef, bacon, sausage du jour, pimento cheese, whole grain mustard & local pickles served with warm flatbread

## **Southern Griddle Cakes \$10**

Bacon and corn griddle cakes loaded with house smoked pulled pork BBQ and topped with brussel slaw

## **Imperial Crab Dip \$11**

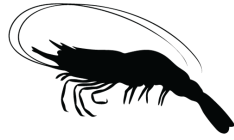
A creamy, medium spicy dip with artichoke hearts, jalapeno, and Parmesan cheese served with flat bread

## **Summit Avenue Crab Cakes \$11**

Crab Cake medallions served on Southern Griddle Cakes topped with Sriracha aioli

# SIGNATURE DISHES

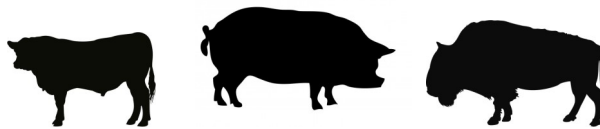
Served after 5pm



## Monument Shrimp and Grits \$21



Shrimp blackened & sautéed with bacon served over local cheese grits, onions and peppers, topped with Supper! smoked tomato creole



## The Herd \$18



Brisket, Pork, and Buffalo meatloaf house ground and seasoned, wrapped in bacon and topped with a tomato, honey, bourbon glaze, served over mashed potatoes and bacon-parmesan brussel sprouts



## Southern Fried Catfish \$18

Over local cheese grits and topped with 4 blackened shrimp and finished with Supper! smoked tomato creole



## Mediterranean Stuffed Portabellas \$13



Loaded with sautéed spinach, artichokes hearts, roasted red peppers, red onions, tomatoes, and with feta cheese finished with a balsamic reduction

Add Grilled or Blackened Chicken \$5

Grilled Shrimp \$6

## DINNER ENTRES

( Served with choice of 2 Supper! Sides )



**Summit Avenue Crab Cakes \$24**

Served with Sriracha Aioli

**Loaded Chicken \$20**



Topped with house smoked pulled pork, bacon, sharp cheddar and BBQ sauce

**\*\* Salmon 366 \$22**



Cast iron seared and lightly seasoned



**Boneless, Braised Short Ribs \$22**



Topped with Au Jus

**FRIED CHICKEN DISTRICT \$20**



**SUPPER! Boneless Fried Chicken**

Topped with a bacon-cheese sauce, served with asparagus, and bacon mac & cheese

**Chicken & Savory Cornbread Waffle**

Finished with green tomato gravy, served with deep southern collards and bacon-honey butter

**Blue Ribbon Chicken**

Piled with house made Tasso ham and melted pimento cheese over country mash and deep southern collards

**SUPPER! SIDES \$3**

( served after 5pm )

Bacon-Parmesan Brussel Sprouts

Deep Southern Collards

Country Mash Potatoes

Grilled Asparagus

Sautéed Veggies

Supper! Brussel Slaw

Cup of Soup du Jour

Local Cheese Grits

Hot Sizzlin' Bacon

Bacon Mac & Cheese

Side Salad

House OR Special Deviled Eggs

F.G.T. with pimento +\$1

# SALADS

**The Luncheonette** sm. \$5 / full \$7 


Chopped house lettuce blend, tomatoes, cucumbers, red onions, and mushrooms

**Loaded Spinach** \$8 


Baby spinach, chopped bacon, red onions, hard boiled egg, confit cherry tomatoes, cucumbers, and mushrooms

**Full House** \$11 

Chopped house lettuce blend, tomatoes, cucumbers, mushrooms, hard boiled egg, red onion, mixed cheeses, Supper SMOKEHOUSE turkey, house smoked pulled pork BBQ, and chopped bacon

**The Aviator** \$8  option

Chopped romaine tossed in Caesar dressing, shaved parmesan cheese and served with warm flatbread Add anchovies \$1.50

**The Greco Roman** \$10  option

Chopped romaine and spinach tossed in Caesar dressing, feta, black olives, red onion, banana peppers, cucumbers and confit cherry tomatoes served with warm flat bread

**Classic Wedge** \$10 

Baby chopped iceberg topped with bacon, bleu cheese crumbles, red onion, confit cherry tomatoes; topped with green goddess dressing

**The Mountain Spring Pass** \$11

Baby wedge iceberg with spinach topped with red onions, strawberries, bleu cheese, pickled eggs, and candied walnuts drizzled with balsamic reduction

## Customize Your Salad

Chicken or Albacore Tuna Salad \$4.5

Grilled or Blackened Chicken Breast \$5

Blackened Shrimp, Salmon \$6

Crab Cakes \$8

Anchovies \$1.50

**DRESSINGS:** Apple Cider Vinaigrette, Balsamic Vinaigrette, BBQ Vinaigrette, House Vinaigrette, Bleu Cheese, Caesar, Green Goddess, Classic Ranch, Honey Mustard

# SANDWICHES

Served with Kettle Chips | Gluten Free bread is available

- The Crab Nebula (it's out of this world)** **\$13**  
Pan seared Supper! Crab Cake served with lettuce, tomato, Sriracha aioli
- \*\* Lucky No. 7** **\$10**  
10oz. seasoned burger with L,T,O  
Add Swiss, Provolone, Cheddar, American, pepper jack, or Pimento +\$1
- Scotts Addition** **\$12**  
\*\*Our 10oz burger or grilled chicken breast topped with house smoked pulled pork BBQ, American cheese, brussel slaw and BBQ sauce
- River City Smokehouse** **\$9**  
House smoked pulled pork BBQ topped with brussel slaw
- The Fay** **\$9**  
Chicken Salad topped with bacon, lettuce and tomato on TEXAS Toast
- Parker Field** **\$9**  
Sizzlin' bacon, avocado spread, lettuce, tomato, and Dukes mayo on Multigrain bread
- \*\* The Lyons Den** **\$11**  
All natural shaved roast beef topped with caramelized onions and swiss cheese on a challah roll and served with an au jus dip
- Sauer's Garden** **\$9**  
Grilled zucchini, squash, roasted red peppers, portabellas, and fresh sautéed spinach topped with provolone and fresh basil pesto rolled in grilled flatbread
- Locomotive 231** **\$11**  
Our house made, bacon wrapped meatloaf served open faced and topped with swiss cheese and a tomato honey bourbon glaze on Texas toast
- The OLD Country Kitchen** **\$8**  
American cheese on buttered & grilled Texas toast served with a cup of soup
- Southern Pride BLT** **\$9**  
Sizzlin' bacon, fried green tomatoes, and house pimento cheese served on flat-ironed Texas toast
- The Ferryman Flatiron** **\$12**  
Supper! boneless short ribs, bacon mac & cheese, and onion rings on Texas toast

**Pickled & Fried** **\$10**

Fried chicken thigh topped with house smoked pepper jack cheese, bacon, local pickles, and comeback sauce

**LOK** **\$10**

Grilled chicken breast, sautéed spinach, roasted red peppers, and portabellas topped with provolone cheese and fresh basil pesto on flat bread

**Pasture to Pen** **\$10**

Shaved roast beef and SMOKEHOUSE turkey topped with bacon melted American cheese with Dukes mayo, lettuce, and tomato

**Freedom Fighter** **\$9**

Blackened chicken breast topped with bacon, American cheese, ranch dressing, lettuce, and tomato

**The Summit Ave.** **\$9**

Grilled chicken breast topped with bacon, cheddar cheese, and house smoked BBQ sauce served with L,T,O

**Jimmy K** **\$10**

All natural Supper! SMOKEHOUSE turkey breast, bacon, Swiss cheese, avocado spread, Dukes mayo and L,T on multigrain toast

**The Ike** **\$9**

Tuna melt with tomato and cheddar served open faced on Texas Toast

**Sides before 5pm**

Southern Deviled Eggs or Eggs of the day

Supper! Brussel Slaw

Side Salad

Sautéed Vegetables

Match Stick Fries with smoked salt

Bacon Mac & Cheese

Cup of the Soup of the Day

**Beverages**

Iced Tea ( Sweetened or Unsweetened )

Mint or Ginger Sweet Tea

Coke, Diet Coke, Orange Soda, Bargs Root Beer, Ginger Ale, Lemonade, Sprite

Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

Carytown Coffee

Hot Chocolate

San Pellegrino (750mL)

\*\* Items that can be cooked to order. Consuming raw or partially cook foods may increase your risk of food born illness.

# Local Farms and Businesses

*Here are some of the local farms and business we work with as often as it is available*

Dodds Farm\*\*\*

Autumn Olive Farm

Buffa Bakery\*\*\*

Urban Choice Mushrooms and Produce\*\*\*

Gourmet Greens\*\*\*

Byrds Mills Grits\*\*\*

Rudy's Produce\*\*\*

Texas Beach Bloody Mary Mix\*\*\*

Belle Isle Moonshine\*\*\*

Reservoir Distillery\*\*\*

A. Smith Bowman Distillery

\*Refer to the draft and bottle list for local our Local beer selection

( \*\*\* ) Richmond or with in 20 miles of Richmond

## COOKING WITH A CONSCIENCE

### Food Safety, Allergy, Intolerance and Dietary Restrictions

At Lunch and Supper we care about you and your health. We take great pride in our product and your experience by being dedicated to bringing you the cleanest and healthiest variety of food whenever possible. Much of our menu is prepared daily, with all ingredients listed in our food safety book and coupled with possible cooking alternatives. Our servers have been equipped with the knowledge and tools needed to guide you through each menu item confidently.



GLUTEN FREE

\*\*\*Denotes delicious menu favorites that everyone can enjoy

\*\* Items that can be cooked to order. Consuming raw or partially cook foods may increase your risk of food born illness.