

APPETIZERS

Served all day

Pork Rind Nachos \$12

Pulled pork, cheese sauce, pickled red onions, bacon, and fresh jalapenos over a bed of fresh, hot pork rinds

Virginia Dip and Pork Rinds \$9

Our pimento cheese stuffed with local pickles and Edwards Country Ham served with fresh, hot pork rinds

Cast Iron Local Fried Oysters \$12

Served with Mojo aioli and Comeback sauce

Supper! Short Ribs \$11

House braised boneless short ribs over 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, Tasso ham, sausage du jour, pimento cheese, jam du jour, whole grain mustard & homemade 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 leaf 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

SALADS

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

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

Loaded Spinach 2.0 \$11 

Baby spinach, chopped bacon, red onions, cherry tomatoes, cucumbers, strawberries, bleu cheese, candied pecans drizzled with balsamic reductions

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 cherry tomatoes served with warm flat bread

Classic Wedge \$10 

Chopped iceberg topped with bacon, bleu cheese crumbles, red onion, cherry tomatoes, topped with green goddess dressing

Customize Your Salad

Pulled Pork BBQ \$3

Chicken Salad \$4.5

Grilled or Blackened Chicken Breast \$5

Grilled or Blackened Shrimp or 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 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 *Add bacon \$1.5 or tomato \$1*
- 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

10K **\$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

Catfish BLT **\$10**

Fried catfish, bacon, tomato, lettuce, comeback sauce on multigrain toast

Sides before 5pm

Southern Deviled Eggs or Eggs of the day

Supper! Brussel Slaw

Side Salad

Sautéed Vegetables

Matchstick 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, Bargs Root Beer, Ginger Ale, Lemonade, Sprite

Pennsylvania Dutch Birch Beer

Fresh Orange Juice, Grapefruit Juice, Apple 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.

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 & southern collards and topped with blackened shrimp and finished with Supper! smoked tomato creole

BBQ Salmon \$22

Buttermilk biscuit crusted, topped with BBQ sauce served with cheese grits and a warm brussel leaf salad with bacon, red onions, and cherry tomatoes



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

Add Grilled or Blackened Shrimp or Salmon \$6

Crab Cakes \$8

DINNER ENTREES

(Served with choice of 2 Supper! Sides)



Summit Avenue Crab Cakes \$24

Topped with Sriracha Aioli



Loaded Chicken \$20



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

Salmon 366 \$22



Lightly seasoned and cast iron seared



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 +\$1

Deep Southern Collards

Country Mash Potatoes

Grilled Asparagus

Sautéed Veggies

Supper! Brussel Leaf Slaw

Cup of Soup du Jour

Matchstick Fries

Local Cheese Grits

Hot Sizzlin' Bacon

Bacon Mac & Cheese

Side Salad

House OR Special Deviled Eggs

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

Local Farms and Businesses

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

Dodd's Farm***

Autumn Olive Farm

Buffa Bakery***

Edward's Virginia Smokehouse

Nightingale Ice Cream***

Gelati Celesti***

Urban Choice Mushrooms and Produce***

Byrd's Mills Grits***

Rudy's Produce***

Texas Beach Bloody Mary Mix***

Belle Isle Moonshine***

Reservoir Distillery***

Cirrus Vodka***

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.