



DINNER
DRINKS

THE RED FOX INN & TAVERN
MIDDLEBURG, VIRGINIA
WWW.REDFOX.COM

Starters

SHRIMP & GRITS

grilled shrimp, goat cheese grits, Virginia country ham,
sweet and spicy barbecue sauce

- 14 -

SIGNATURE CRAB CAKE

spinach and cauliflower gratin, lemon caper cream sauce

- 16 -

DUCK WONTONS

crispy fried wontons, smoked duck bacon, cream cheese, slaw salad,
spicy plum Virginia Chutney

- 14 -

LAMB SAUSAGE FLATBREAD

classic oven roasted flatbread with lamb sausage, feta cheese, red onion,
cherry tomatoes, sundried tomato cream sauce

- 17 -

FRIED GREEN TOMATOES

panko crusted fried green tomatoes, black bean and corn salsa,
goat cheese, sweet chili aioli

- 13 -

BAKED BRIE WEDGE

warm brie wrapped in puff pastry, mango chutney, crackers

- 14 -

Soups & Salads

VIRGINIA PEANUT SOUP - OR - SEASONAL SOUP

Cup ~ 5 | Bowl ~ 8

CLASSIC CAESAR

romaine, rustic croutons, Parmesan cheese, Caesar dressing

Side 5 ~ Starter 8 ~ Entrée 11

THE WEDGE

baby iceberg, blue cheese crumbles, red grapes, grape tomatoes,
smoked bacon, pickled red onions, blue cheese dressing

Side 6 ~ Starter 9 ~ Entrée 12

GOAT CHEESE CRUSTED DATE SALAD

arugula, dates crusted with goat cheese, candied walnuts,
honey balsamic vinaigrette

Side 8 ~ Starter 11 ~ Entrée 14

RED FOX HOUSE SALAD

romaine, diced cucumbers, grape tomatoes, roasted corn, bacon bits,
shredded cheddar, shaved red onion, Parmesan peppercorn dressing

Side 6 ~ Starter 9 ~ Entrée 12

ROASTED BEET SALAD

arugula, red and golden beets, feta cheese, spiced pumpkin seeds,
blood orange vinaigrette

Side 8 ~ Starter 11 ~ Entrée 14

Tavern Entrées

SIGNATURE CRAB CAKES

goat cheese grits, spinach and cauliflower gratin,
lemon caper cream sauce

~ 36 ~

GRILLED DUROC PORK CHOP

sea salt and pepper crusted bone-in Duroc pork chop, honey roasted carrots,
white cheddar mac and cheese bake, Dijon cream sauce

~ 34 ~

CHICKEN CORDON BLUE

stuffed with country ham and fontina, smashed red jacket potatoes,
shredded Brussels sprouts with country ham, sauce mornay

~ 28 ~

CRISPY HALF DUCK

spicy plum chutney glazed crispy fried semi-boneless half duck,
sesame ginger rice, sautéed asparagus and mushrooms

~ 38 ~

HICKORY BOURBON GLAZED SALMON

grilled salmon filet, goat cheese grits,
butternut squash and sweet potato fettuccine

~ 30 ~

BRAISED BEEF SHORT RIBS

boneless beef short ribs, smashed red jacket potatoes,
honey roasted carrots, red wine beef reduction

~ 34 ~

PORK SCHNITZEL & SPÄTZLE

pounded pork cutlets, spätzle with asiago cheese,
sautéed asparagus, brandy peppercorn cream sauce

~ 28 ~

SEARED SEA SCALLOPS

saffron risotto, sautéed kale and bacon lardons, lemon herb butter

~ 38 ~

SURF & TURF

signature crab cake and center cut filet mignon, smashed red jacket potatoes,
spinach and cauliflower gratin, lemon caper cream sauce

4oz FILET ~ 46 | 8oz FILET ~ 60

RED FOX FRIED CHICKEN

four piece fried chicken, shredded Brussels sprouts with country ham,
white cheddar mac and cheese bake, buttermilk biscuit, country gravy

~ 28 ~

LOCAL BOUNTY

rotating selection from the Piedmont

~ MARKET PRICE ~

*18% gratuity added to parties of six or more
no split checks for parties over four*

From the Grill

MEATS

with your choice of one side and signature sauce

8oz CENTER CUT FILET MIGNON

~ 46 ~

12oz CENTER CUT NEW YORK STRIP

~ 42 ~

16oz BONE-IN RIB EYE

~ 48 ~

14oz NEW ZEALAND RACK OF LAMB

~ 38 ~

SIGNATURE SAUCES

Brandy Peppercorn Cream

Lemon Caper Cream

Dijon Cream

Rosemary Cabernet

ADDITIONS

**SIGNATURE
CRAB CAKE**

~ 14 ~

**GRILLED
SHRIMP SKEWER**

~ 9 ~

**BLUE CHEESE
CRUSTED**

~ 3 ~

Sides

~ 6 ~

Honey Roasted Carrots

Sautéed Mushrooms

Shredded Brussels Sprouts with Country Ham

Sautéed Asparagus

Spinach and Cauliflower Gratin

Goat Cheese Grits

Smashed Red Jacket Potatoes

White Cheddar Mac & Cheese Bake

Sweet Potato Fries

White Truffle Parmesan House Fries

By the Glass

Sparkling Splits



Moët & Chandon Imperial Champagne, Brut, Epernay, FRA.....	30
Laurent-Perrier Brut, Maison Fondée, FRA.....	28
G.H. Mumm Brut Cordon Rouge, FRA.....	21
Mumm Napa Brut Prestige, Napa Valley, CA.....	16
Canella Superiore di Conegliano Valdobbiadene Prosecco, ITA.....	10
La Marca Prosecco, ITA.....	10
Freixenet Carta Nevada, Premium Cava, Método Tradicional, Brut, ESP.....	10

White Wines



Argyros Estate, Atlantis, Aegean Islands, GRC Greek White Blend.....	14 56
Gaierhof, Trentino, ITA Pinot Grigio.....	13 52
Domaine Hubert Brochard, Non Filtré, Sancerre, FRA Sauvignon Blanc.....	16 64
Barboursville Vineyards, Barboursville, VA Vermentino Reserve.....	12 48
North Gate Vineyard, Purcellville, VA Viognier.....	12 48
Bastgen, Kestener Paulinshofberg Mosel, DEU Riesling, Kabinett.....	12 48
Elizabeth Rose, Napa Valley, CA Chardonnay.....	13 52
Levendi, Napa Valley, CA Chardonnay Estate Reserve.....	19 76

Red Wines



Domaine Rolet, Les Grandvaux, Côtes du Jura, FRA French Red Blend.....	13 52
Hartley Ostini Vitners, Hitching Post Hometown, Central Coast, CA Pinot Noir.....	13 52
Glen Manor Vineyards, Vin Rouge Front Royal, VA Bordeaux Style Blend.....	13 52
Feudo Principi di Butera, Sicily, ITA Nero d'Avola.....	10 40
RdV Vineyards, Friends & Family, Delaplane, VA Bordeaux Style Blend.....	16 64
Bodega Catena Zapata, D.V. Catena Tinto Historico, Mendoza, ARG Malbec Blend.....	13 52
Resolute, Red Hills of Lake County, CA Cabernet Sauvignon.....	15 60
Foppiano Vineyards, Russian River Valley, CA Petit Sirah.....	13 52

MULLED CIDER

Virginia apple cider mulled with cinnamon and clove, The Kraken Black Spiced Rum

THE LAST WORD

Catoctin Creek Watershed Gin, Luxardo Maraschino Liqueur, Chartreuse, Mt. Defiance Absinthe Rinse, Fresh Lime Juice

VIEUX CARRÉ

Copper Fox Rye Whiskey, Dom Benedictine, Courvoisier VS, Vittore Red Vermouth, Angostura Bitters, Peychaud Bitters

Mocktails & Sodas

PASSIONFRUIT MULE

Passionfruit Purée, Maine Root Ginger Beer, Fresh Lime Juice 8

CONFETTI

Muddled Grapes, Lemon and Lime Zest, Simple Syrup, Soda Water 8

MAINE ROOT HANDCRAFTED SODAS

Ginger Beer | Mandarin Orange | Root Beer 4

Craft Beer & Cider

VIRGINIA ON TAP

Wild Hare Hard Cider

Willow (8.5%) 7

Escutcheon Brewing Co.

John Riggins' 4th and 1 Pilsner (4.4%) 7

Hardywood Park Craft Brewery

Singel Belgian Abbey-style Blonde Ale (6.2%) 7

Old Bust Head Brewing Co.

Bust Head English Style Ale (5.6%) 7

O'Connor Brewing Co.

El Guapo Agave IPA (7.5%) 7

Alesatian Brewing Co.

Loka Koko Oatmeal Stout (6.7%) 7

CIDER

Bold Rock Virginia Premium Dry Hard Apple Cider (12oz) 6

American Farmhouse Cidery Millstone, Rhuberry (500mL) 38

Albemarle Ciderworks Goldrush (750mL) 38

Albemarle Ciderworks Jupiter's Legacy (750mL) 38

Foggy Ridge First Fruit (750mL) 40

Foggy Ridge Stayman Winesap (750mL) 32

Mt. Defiance Ginger Hard Cider (750mL) 38

LAGERS

Amstel Light (Ned) 5

Beck's Non-Alcoholic (Ger) 6

Champion Shower Beer (VA) 7

Devils Backbone Gold Leaf Lager (VA) 6

Guinness Draught (Ire) 6

Heineken Lager (Hol) 5

Lost Rhino Rhino Chasers Pilsner (VA) 6

Miller Lite (WI) 5

Paulaner Salvator Doppelbock (Ger) 6

Pilsner Urquell (Cze) 5

Stella Artois (Bel) 6

ALES

Aleworks Paycheck Porter (VA) 6

Ballast Point Sculpin (CA) 7

Blue Mountain Full Nelson Pale Ale (VA) 6

Brothers Fairgrounds Fall Ale (VA) 5

Corsendonk Pater Dubbel Brown Ale (Bel) 9

Dogfish 90 Minute IPA (DE) 9

Old Bust Head Wildcat IPA (VA) 6

Parkway Get Bent Mountain IPA (VA) 6

Port City Optimal Wit (VA) 5

Samuel Smith's Oatmeal Stout (UK) 8

The St. George Porter (VA) 6