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Among the stone-walled pastures and vineyards of Virginia’s famed Hunt and Wine Country lies the quaint village of Middleburg, a picturesque hamlet playing home to exquisite colonial cottages, specialty boutiques, and unique fine art. An unrivaled charm defined by narrow streets and historic buildings gives the village its distinguished character, while the rolling green hills studded with immaculate equine stables provide the perfect scenic backdrop for intimate gatherings.

At the heart of this idyllic setting lies The Red Fox Inn & Tavern, an inviting rural retreat suited for hosting occasions synonymous with Middleburg’s grandeur and elegance. One of the nation’s oldest and most infamous meeting places, the Inn’s tastefully appointed space is perfectly suited for private dining occasions. Whether for business or pleasure, The Red Fox Inn & Tavern provides a meticulously refined setting rich in historic Southern hospitality and tradition.
A CULINARY TABLE EXPERIENCE

Designed to elevate a special occasion or business dinner from beginning to end, The Red Fox Inn & Tavern’s Culinary Table is a sumptuous, fine dining experience crafted to entice the senses through a carefully curated meal, complete with thoughtful wine pairings.

With a culinary team dedicated to sourcing and preparing fresh ingredients from Virginia’s Piedmont region and bountiful South, The Red Fox Inn & Tavern is proud to present dishes that combine time-honored cooking techniques with alluring seasonality. Locally grown fruits and vegetables, as well as nearby cheese and game producers are key in the creation of each dish, in addition, to a culinary team expertly trained in the art of food preparation and service.

All fine food deserves to be accompanied by a perfectly suited refreshment. With a unique selection of wine, including local vintages that pay homage to the Inn’s extraordinary location afoot the rolling hills of Virginia’s wine country, every beverage is carefully procured by The Red Fox Inn & Tavern’s experienced staff.

From coursed dinners with Southern flair to menus encompassing classic techniques, each culinary component is given detailed attention so as to conceive a feast guests will be sure to remember. Beyond the preparing of plates, the Inn’s delightfully courteous service staff are experienced in recognizing every guest’s need.

Elegant attendance prevails from beginning to end.
THE SPORTING GALLERY
Light-filled yet cozy, The Sporting Gallery is perfectly suited for fine affairs and intimate gatherings. Tastefully adorned with exquisite sporting art and accoutrements, this unique space boasts a welcoming, home away from home ambience, redolent of the quintessential Middleburg dining room.

**CAPACITY**

**SEATED**

12 guests

**RENTAL RATES**

**DINNER**

Rental: $200

**FOOD AND BEVERAGE MINIMUM**

Monday through Thursday: $1,000

Friday: $1,500

Saturday, Sunday, and Holidays: $2,000
TAVERN
FOOD AND WINE
TAVERN CLASSICS

ORDERED TABLESIDE BY GUESTS

I

BUTTERNUT WONTONS
Hazelnuts, Sage, Goat Cheese, Spicy Plum Virginia Chutney

SHRIMP AND GRITS
Grilled Shrimp, Goat Cheese Grits, Virginia Country Ham, Barbecue Sauce

ROASTED PEAR CROSTINI
Walnut, Brandy and Gorgonzola Spread, Crisp Prosciutto

II

PEANUT SOUP
Chopped Virginia Peanuts

CAESAR SALAD
Romaine Hearts, Rustic Croutons, Parmesan Cheese, Caesar Dressing

APPLE & BLUE CHEESE
Mixed Greens, Green Apples, Spiced Candied Pecans, Creamy Champagne Vinaigrette

III

CRAB CAKES
Creamy Sweet Corn Polenta, Roasted Broccolini, Lemon Basil Cream

SEARED SALMON
Atlantic Salmon, Butternut Squash & Sweet Potato Fettuccine, Parsnip Mash, Hickory Bourbon Glaze

FILET MIGNON
Roasted Fingerling Potatoes, Sautéed Asparagus, Brandy Peppercorn Cream Sauce

RED FOX FRIED CHICKEN
Mac and Cheese Bake, Shredded Brussels Sprouts with Country Ham, Buttermilk Biscuit, Country Gravy

IV

SOUTHERN PECAN PIE
Toasted Pecan Halves In Rich Filling With Flaky Butter Crust, Marmalade Sauce

DARK CHOCOLATE TORTE
Flourless Chocolate Torte, Warm Berry Compote

NEW YORK STYLE CHEESECAKE
Classic Cheesecake With Graham Cracker Crust, Bourbon Soaked Cherries

FOUR COURSES
$95 per person

THREE COURSES
$75 per person
includes Second, Third, and Fourth Courses
A VIRGINIA FEAST

I

RED FOX SIGNATURE DUO
Duo of Fried Green Tomato and Butternut Wonton

*Thibaut-Janisson, Xtra Brut, Charlottesville, Virginia*

II

SHRIMP AND GritS
Grilled Shrimp, Goat Cheese Grits, Virginia Country Ham, Barbecue Sauce

*Boxwood Estate Winery, Topiary, Middleburg, Virginia*

III

GOAT CHEESE CRUSTED DATE SALAD
Arugula, Dates Crusted with Goat Cheese, Candied Walnuts, Honey Balsamic Vinaigrette

*Ox-Eye Vineyards, Riesling, Staunton, Virginia*

IV

tablesise choice

FILET MIGNON
Roasted Fingerling Potatoes, Sautéed Asparagus, Brandy Peppercorn Sauce

*RdV Vineyards, Rendezvous, Delaplane, Virginia*

- or -

CRAB CAKES
Creamy Sweet Corn Polenta, Roasted Broccolini, Lemon Basil Cream

*Linden Vineyards, Hardscrabble Chardonnay, Linden, Virginia*

V

DARK CHOCOLATE TORTE
Flourless Chocolate Torte, Warm Berry Compote

*Barboursville Vineyards, Paxxito (Malvaxia), Barboursville, Virginia*

**FIVE COURSE DINNER**
$125 per person

**VIRGINIA WINE PAIRINGS**
$55 per person
DINNER BEVERAGES

BOTTLED WATER SERVICE
Acqua Panna or San Pellegrino
$5 per person

SPARKLING TOAST
Served prior to dinner or during dessert toast

STELLA PROSECCO
Italy
$5 per person

GLORIA FERRER
Sonoma, California
$7 per person

THIBAUT-JANISSON XTRA BRUT
Charlottesville, Virginia
$11 per person

GREENHILL BLANC DE BLANCS
Middleburg, Virginia
$16 per person

VEUVE CLICQUOT
France
$16 per person

DOM PERIGNON
France
$45 per person

TABLESIDE BEER AND COCKTAIL SERVICE
Guests have the option to order bar beverages with dinner charged upon consumption
# Wine with Dinner

Served tableside at dinner  
charged upon consumption, priced per bottle

## Curator Reserve

### Virginia Selections

<table>
<thead>
<tr>
<th>Winery</th>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenhill</td>
<td>Eternity</td>
<td>Middleburg, VA</td>
<td>$90</td>
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<tr>
<td>Greenhill</td>
<td>Viognier</td>
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<td>Stone Tower</td>
<td>Hogback Mountain, Cabernet Blend</td>
<td>Leesburg</td>
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<td>Stone Tower</td>
<td>Sauvignon Blanc</td>
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<tr>
<td>Early Mountain</td>
<td>Cabernet Franc</td>
<td>Madison</td>
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<tr>
<td>Early Mountain</td>
<td>Petit Manseng</td>
<td>Madison</td>
<td>$50</td>
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## Sommelier Selections

<table>
<thead>
<tr>
<th>Winery</th>
<th>Wine Type</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rombauer</td>
<td>Cabernet Sauvignon</td>
<td>Napa, CA</td>
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<tr>
<td>Rombauer</td>
<td>Chardonnay</td>
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<td>Johann Michel</td>
<td>Cornas</td>
<td>France</td>
<td>$90</td>
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<tr>
<td>Johann Michel</td>
<td>Saint-Peray Blanc</td>
<td>France</td>
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<tr>
<td>Lingua Franca</td>
<td>Hopewell Vineyard</td>
<td>Eola-Amity Hills, OR</td>
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<td>Lingua Franca</td>
<td>AVNI</td>
<td>Chardonnay, Willamette Valley, OR</td>
<td>$75</td>
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<tr>
<td>Oceano</td>
<td>Spanish Springs Vineyard</td>
<td>Pinot Noir</td>
<td>Central Coast, CA</td>
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<tr>
<td>Oceano</td>
<td>Chardonnay</td>
<td>Central Coast, CA</td>
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<tr>
<td>Stag’s Leap</td>
<td>Artemis</td>
<td>Napa Valley, CA</td>
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<td>Stag’s Leap</td>
<td>Karia</td>
<td>Napa Valley, CA</td>
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<tr>
<td>Nickel &amp; Nickel, John C. Sullenger</td>
<td>Cabernet Sauvignon</td>
<td>St. Helena</td>
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<tr>
<td>Far Niente</td>
<td>Chardonnay</td>
<td>Napa Valley, CA</td>
<td>$126</td>
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</tbody>
</table>

Prices may change based on availability

## Sommelier Selection

Sommelier to pair dinner with selected Vintages
SEASONAL PAIRED MENUS
Designed to observe and embody the distinctiveness of the seasons, the Inn’s Paired Menus are a thoughtful reflection of the Virginia Piedmont region and bountiful South. Crafted using fresh produce and ingredients sourced throughout the year, each menu is carefully designed by the Inn’s Culinary Director to honor the annual equinoxes and the seasons in between. Heightened further by local wine pairings for each course, the Red Fox Inn & Tavern’s Seasonal Paired Menus are the ultimate celebration of regional harvest and creation.

**FOUR COURSES**

* $125 per person
  
  Menu items and prices are subject to change with seasonal availability and market prices. Minimum of eight guests required.

**VIRGINIA WINE PAIRING**

* $55 per person

Wine pairing includes one glass for each course with additional glasses available for purchase.

**CULINARY DIRECTOR OR SOMMELIER**

* $250

In conjunction with the event staff, our Culinary Director or Sommelier will present and discuss each course and pairing for the dinner.
WELCOME TOAST
Thibaut-Jannisson, Xtra Brut, Charlottesville, Virginia

I
SEARED QUAIL
Mustard Greens, Raisins, Pecans, and Molasses
King Family Vineyards, Roseland Blend, Crozet, Virginia

II
GRILLED ASPARAGUS SALAD
Arugula, Sourdough Croutons, Country Ham, and Buttermilk Dressing
Walsh Family, Sauvignon Blanc, Loudoun County, Virginia

III
tableside choice

GRILLED ROCKFISH
Hoppin' John, Fried Okra, Citrus Remoulade
Michael Shaps, Chardonnay, Charlottesville, Virginia
- or -

SLOW ROASTED LAMB
Minted Potatoes, Caramelized Onions, Merlot Jus
Glen Manor, St. Ruth Blend, Front Royal, Virginia

IV
STRAWBERRY AND RHUBARB TART
St-Germain Chantilly and Walnut Praline
Barboursville Vineyards, Paxxito, Barboursville, Virginia
WELCOME TOAST

Thibaut-Jannisson, Xtra Brut, Charlottesville, Virginia

I

POACHED SHRIMP

Hush Puppy Fritter and Roasted Red Pepper Aioli

The Dog & Oyster Vineyard, Pearl, Vidal Blanc, Irvington, Virginia

II

CHILLED WATERMELON SOUP

Jalapeño, Mint, Sour Cream

Slater Run Vineyards, Rosé, Upperville, Virginia

III
tableside choice

GRILLED SOFT-SHELL CRAB

Creamed Corn, Heirloom Tomatoes, and Tarragon

Willowcroft Farm Vineyard, Albariño, Leesburg, Virginia

- or -

SMOKED LEG OF DUCK

German Potato Salad and Green Beans

RdV Vineyards, Friends & Family, Delaplane, Virginia

IV

BLACKBERRY COBBLER

Sweet Corn Ice Cream

Barboursville Vineyards, Paxxito, Barboursville, Virginia
WELCOME TOAST
*Thibaut-Jannisson, Xtra Brut, Charlottesville, Virginia*

I
CIDER BRAISED RABBIT
Savory Crêpe and Sautéed Apples
*Early Mountain, Pinot Gris, Madison, Virginia*

II
BOSC PEAR SALAD
Stilton, Romaine, Toasted Walnuts, Banyuls Vinegar
*Ox-Eye Vineyards, Scale House Reserve, Riesling, Stanton, Virginia*

III
*tables side choice*

ROAST PHEASANT WITH TRUFFLES
Butternut Squash Bread Pudding, Mushrooms, and Collard Greens
*Three Fox Vineyards, Piemontese, Nebbiolo, Delaplane, Virginia*

- or -

SEARED SNAPPER
Succotash, Bacon, and Charred Tomato Relish
*Ankida Ridge Vineyards, Pinot Noir, Amherst, Virginia*

IV
APPLE TURNOVER
Buttermilk Ice Cream and Smoked Cinnamon
*Barboursville Vineyards, Paxxito, Barboursville, Virginia*
WINTER
sample menu

WELCOME TOAST
Thibaut-Jannisson, Xtra Brut, Charlottesville, Virginia

I
BUTTERNUT SQUASH SOUP
Toasted Cumin and Crispy Kale
Barboursville Vineyards, Vermentino Reserve, Barboursville, Virginia

II
MONOCACY ASH CHEESE
Pickled Beets, Whole Grain Mustard, and Rye Cracker
Ankida Ridge Vineyards, Pinot Noir, Amherst, Virginia

III
tableside choice
BROILED LOBSTER
Rutabaga Chowder and Lemon-Thyme Marmalade
Linden Hardscrabble, Chardonnay, Linden, Virginia
- or -
VENISON ROAST
Sweet Potato Purée, Braised Cabbage, Cranberry Confiture
Greenhill Winery & Vineyards, Eternity, Middleburg, Virginia

IV
MINCEMEAT STRUDEL
Chestnut Ice Cream
King Family Vineyards, Seven, Crozet, Virginia
A pillar of the beloved Middleburg village, The Red Fox Inn & Tavern has been Virginia’s Hunt Country jewel since 1728. Standing proudly on the village’s main thoroughfare, the Tavern is an extraordinary relic to bygone times, where modern touches and classic Virginian character fuse seamlessly to create a coveted establishment.

Beyond its historic bricks and mortar, The Red Fox Inn & Tavern triumphs an affluence of culinary experience combined with a profound affection for first class hospitality. From handcrafted sips and expert wine pairings, to indulgent coursed dinners and beyond, food and beverage has, and continues to be, an essential component of a Red Fox Inn & Tavern fête.

With an abundance of food and beverage options comprising seasonal ingredients, local harvest, and Southern flair, the Inn offers an unforgettable culinary experience from beginning to end. Coupled with its illustrious history and picturesque setting in the quaint village of Middleburg, an event at The Red Fox Inn & Tavern blends all the necessary elements and more, for a gathering to be remembered.