

APPETIZERS

Braised Quail

seasoned quinoa, poached carrots and greens \$14.95

Crab & Artichoke Casserole

lump crab meat, artichoke hearts, capers \$12.95

Fried Herb Mozzarella Stack

panko crusted mozzarella, marinated diced tomatoes, basil pesto \$8.95

Warm Bleu Cheese & Onion Tart

bleu cheese crumbles, arugula,
caramelized onions, bed of greens \$9.95

Shrimp & Grits

Virginia ham, cheese grits, smoky barbeque drizzle \$12.95

SOUPS & SALADS

Red Fox Peanut Soup or Seasonal Soup

Cup \$4.95 ~ Bowl \$5.95

Classic Spinach House Salad

baby spinach, applewood smoked bacon, hard boiled eggs,
pickled red onion, buttermilk bacon ranch \$6.95

Wedge Salad

iceberg wedge, applewood smoked bacon, bleu cheese crumbles,
tomatoes, bleu cheese dressing \$6.95

Caesar Salad

romaine, garlic croutons, parmesan cheese, Caesar dressing \$6.95

Waldorf Salad

romaine, apples, candied pecans, bleu cheese,
dried apricots and raisins \$7.95

TAVERN FARE

AVAILABLE MONDAY THRU THURSDAY

Red Fox Fried Chicken

sweet potato fries, homemade coleslaw \$12.95

Grilled Trout

marinated diced tomatoes, sautéed greens, cheese grits \$14.95

Guinness Battered Fish and Chips

North Atlantic Cod, french fries, homemade coleslaw \$13.95

ENTRÉES

Seared Maple Leaf Farms Duck Breast

sautéed Brussels sprouts with Virginia Ham, parsnip puree,
thistle honey glaze \$28.95

Venison Sausage Bolognese

house made black pepper parpadelle, spicy tomato sauce \$24.95

Blackened Rockfish

bed of baby spinach, cherry tomatoes, applewood smoked
bacon, red onion, white wine beurre monté \$26.95

Braised Fields of Athenry Lamb Shank

sautéed Brussels sprouts with Virginia Ham, parsnip puree,
apple compote \$28.95

Ratatouille

house made black pepper parpadelle, fresh tomato sauce \$22.95

Red Fox Crab Cakes

lump crab cakes, roasted winter vegetables, cheese grits
\$28.95 - ½ Order \$18.95

Filet Mignon

7oz Angus filet, roasted winter vegetables,
potato leek mash, pan reduction \$28.95

Surf and Turf

7oz Angus filet, Red Fox crab cake,
roasted winter vegetables, potato leek mash, pan reduction \$38.95

Organic Scottish Salmon

house made black pepper parpadelle, zucchini,
light wild mushroom cream sauce \$24.95

Crisp Fields of Athenry Half Chicken

sautéed carrots, potato leek mash, lemon rosemary sauce \$24.95

Fields of Athenry Pork Chop

bone in chop, spinach and mushroom sauté, potato leek mash,
walnut mustard chardonnay cream sauce \$26.95

Local Bounty

selection of the weeks freshest local meat and produce
priced daily

*18% gratuity added to parties of 6 or more ~ No split checks for parties over 4
\$1.00 charge for split salads ~ \$4.00 charge for split entrées*