

The Malcom Jefferson Grille

SPECIALTY COCKTAILS

- THE 19TH MULE Tito's Vodka, Ginger Beer, Lime
RED SNAPPER Crown Royal, Amaretto, Cranberry Juice
GOLDEN COSMO Grey Goose, St. Germaine, Pineapple Juice, Lime
VIRGINIA IS FOR LOVERS MARTINI Grey Goose, Pineapple Juice, Chambord
SHOLTO SWEET TEA Woodford Reserve, Triple Sec, Sour Mix, Coca-Cola
MULLIGAN Woodford Reserve, Whisky Sour
THE ICE HOUSE Jameson Irish Whiskey, Coffee, Cream
10.00 per cocktail

APPETIZERS

- SOUP OF THE DAY Cup 4.95 Bowl 5.95
FRIED VIRGINIA OYSTERS (8) Tartar Sauce 13.95
FAJITA CHICKEN QUESADILLA Roasted Peppers, Black Beans, Cheddar Jack, Salsa, Sour Cream 9.95
FRIED CALAMARI Olive Tapenade, Parmesan, Cocktail Sauce 12.50
SHRIMP & CRAB QUESADILLA Roasted Peppers, Black Beans, Cheddar Jack, Salsa, Sour Cream 11.95

SALADS

- House, Iceberg Wedge or Caesar Salad 5.95 (Add Chicken 5.00)
FARRO SALAD Beets, Butternut Squash, Apple, Dried Cherries, Kale, Walnuts, Pomegranate, Cherve, Roasted Shallot Maple Vinaigrette 12.95
BCC COBB Grilled Chicken Breast, Lettuce, Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon
Small 9.95 Large 11.95
SEAFOOD COBB Shrimp and Lump Crab, Lettuce, Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon
Small 11.95 Large 15.95
GRILLED ROMAINE & ALMOND SALMON Parmesan Crisp, Tomatoes, Strawberries, Meyer-Lemon Dressing 12.95
JUMBO LUMP CRAB AVOCADO Arugula, Tomatoes, Mozzarella, Red Pepper Coulis, Meyer Lemon Dressing 15.95
SOUTHERN FRIED CHICKEN Romaine, Cheddar Jack, Hard Boiled Egg, Cucumbers, Tomatoes 10.95
CURRY CHICKEN STUFFED AVOCADO Spinach, Strawberries, Mango 11.95
FAJITA CHICKEN Romaine, Roasted Peppers, Black Beans, Cheddar Jack, Fried Tortilla Strips 10.95

Choice of Dressings:

Blue Cheese, Honey Mustard, Balsamic, 1000 Island, Red Wine Vinaigrette, Ranch, Oriental, Fajita, Caesar, Meyer Lemon Vinaigrette, Roasted Shallot Maple Vinaigrette

SANDWICHES

- Choice of French Fries, Onion Rings, Sweet Potato Waffle Fries, Fresh Fruit, House Salad or Potato Chips
SANTA FE CHICKEN BREAST (FRIED) Bacon, Avocado, Pepper Jack, Sriracha Mayo, Ciabatta Bread 11.50
SOUTHERN CLUB Turkey Breast, Ham, Bacon, Lettuce, Tomato & Mayo, Choice of Bread 10.95
FRIED OYSTER POOR BOY Lettuce, Tomato, Tar Tar Sauce, Hoagie Bun 11.50
FAJITA CHICKEN WRAP Lettuce, Tomatoes, Cheddar Jack 10.95
BLT CHICKEN SALAD Choice of Bread 9.95
SOUTHERN FRIED CHICKEN WRAP Lettuce, Tomatoes, Cheddar Jack 10.95

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All Beef Selections are from Lynchburg's 7 Hills Beef Company featuring
Virginia Farm Raised Beef

BURGERS

Toasted Yellow Corn Dusted Kaiser Bun, Lettuce, Tomato & Pickle
Choice of French Fries, Onion Rings, Sweet Potato Waffle Fries, Fresh Fruit, House Salad or Potato Chips

Double Size any Burger Add: 5.00

CLASSIC BEEF BURGER 9.50

ULTIMATE TRIPLE CHEESE BURGER American, Provolone & Swiss Cheeses 10.50

CHEESY WESTERN BURGER American Cheese, Fried Egg, Yellow Relish, Tobacco Onions 11.95

A 1 BURGER AI Sautéed Mushrooms, Cheddar Cheese, Tobacco Onions 11.95

TZATZIKI "LETTUCE WRAP" BURGER Feta Cheese, Tomato, Cucumber, Tzatziki Sauce 10.50

BACON CHEESE BURGER American Cheese, Kunzler Bacon 11.95

CHARLESTON BURGER Pimiento Cheese, Kunzler Bacon, Fried Pickles 12.25

PHILLY BURGER Sautéed Onions, Mushrooms & Peppers, Provolone, Sriracha Mayo 11.95

DINNER ENTREES

Choice of House Salad, Small Caesar Salad or Soup, Bread

BRAISED SHORT RIBS OF BEEF Jalapeno Cheddar Polenta, Green Beans 21.95

PAN ROASTED HALIBUT Cauliflower Mash, Olive Tapenade, Crispy Brussel Sprouts 26.95

GREMOLATA CRUSTED SALMON Lemon Caper Beurre Blanc, Butternut Risotto, Spinach 22.95

GRILLED PETITE ANGUS FILET MIGNON (6oz) Baked Potato, Green Beans 23.95

Add:

Lobster Tail (6oz) 11.00 Crab Norfolk (4oz) 8.00 Grilled Shrimp (3) 7.00 Salmon (6oz) 7.00

Sautéed Onions, Mushrooms & Peppers 4.00 Maitre d' Butter 2.00

BRAISED OSSO BUCO Beef Shank, Tuscan Style Vegetable Ragout, Whipped Potatoes 21.95

PECAN CRUSTED CHICKEN Cider Jus, Cranberry-Apple Chutney, Sweet Potato Mash, Broccoli 19.95

BERKSHIRE PORK CHOP Black-eyed Pea Rice Hash, Brussel Sprouts, Moonshine Apple Butter 21.95

DESSERTS

CHOCOLATE CAKE Chocolate Ganache Mousse, Raspberry Chocolate Sauce, Lace Cookie 5.00

HOMEMADE APPLE PIE Wedge of Cheddar, Caramel Sauce, Cinnamon Whipped Cream 4.95

CRÈME BRULEE Strawberry, Whipped Cream 4.95

SWEET POTATO & CHEESECAKE PIE Pecan Crust, Cinnamon Whipped Cream, Lace Cookie 5.00

TRIO OF HOMESTEAD CREAMERY ICE CREAM 3.95

Ask your server about today's choices

Make it a Sundae with Chocolate Syrup or Caramel Sauce & Whipped Cream Add: 2.00

A la Mode to any Dessert Add: 2.00