

We serve a modified family style menu – a memory of the traditional Graves Mountain experience.

Please select one entrée. With your choice, your table will receive house salad to share, then, a selection of three vegetables for sharing.

Finally, we offer a selection of desserts for your table.

All of this is included with the entrée choice and its price.

Your Dinner Starts with

Farm Breads and our own Graves Mountain Apple Butter – from our orchard and “cannery”. Then comes a family style salad of the day.

Individual Entrée Choices

Southern with a Twist

Roasted Half Chicken – de-boned, and smothered (GF)

Seared and roasted with sauteed mushroom and caramelized onions finished with a honey mustard sauce. \$26

Rachel’s Chicken Pot Pie

Traditional flaky pie crust and ramekin of creamy chicken and vegetables. \$22

Skillet Fried Battered Pork Chop

From our nearby farmer, Papa Weaver, organic, free range. Southern fried pork chop topped with a bourbon peach sauce. *(For GF, as us to bake it without breading)*
\$28

Rose River Valley Pot Roast

Slow cooked pot roast with heaps of vegetables.
Not GF as uses a flour roux \$23

Ribeye Steak (GF)

12 oz grilled rib eye with herbed compound butter \$33

Vegetarian Quiche of the Week (GF)

Sample - apple, caramelized onions and smooth brie cheese baked with a creamy egg custard and finished with a hot honey drizzle. \$23

Vegetable Lasagna

Layered fresh vegetables topped with homemade red sauce and a creamy ricotta herb cheese layered between pasta sheets topped with mozzarella cheese. \$23d

Shrimp and Wades Mill Grits (GF)

Sauteed shrimp served over Wade’s Mill organic stone ground creamy grits topped with a smoky tomato compote. \$29

Fish Entrée Available – Tuesdays Catfish and Fridays Trout (GF)

Lucky Man’s Pulled Pork Sandwich -Sliced Smoked Papa Weaver’s (local farmer) Organic Pork Butts topped with homemade BBQ sauce, on home baked Anadama griddled bread with coleslaw, mushrooms, and greens. Including all the sides, starters and dessert. \$21

Doubletop Mountain Burger

6 oz grilled burger topped with aged, melted cheddar, on home baked Anadama griddled bread with coleslaw, mushrooms, and greens. Including all the sides, starters and dessert. \$21

Junior Menu \$7

Chicken Strips, Grilled Cheese, PBJ

Beverages

Teas, Coffees, Sodas (Pepsi) - \$3.50 pp endless refills.

Youth pricing 14 to 6 years – half price

5 Years and under - free



Specials of the Day

Tuesday- Fried Southern Catfish
Friday - Crispy Cornmeal Breaded
Fried Trout \$36

**Saturday and Sunday Buffet
Specials**

Saturday – Grilled Ribeye
& Shrimp \$36

Sunday Lunch – Skillet Fried Chicken
\$25

**Local Hard Cider, Beers,
Wines**

Our own Silver Cup award winning
Hard Apple Cider – the “Original
Squeeze” 2022/23

DuCard Vineyards, our neighbor,
exceptional French style wines.
Blended Red, Rose’, Chardonnay Blend

Belmont Farm Moonshine – the first
legal moonshine, from Culpeper

**Dinner Service
5:30 – 8 PM**

**Reservations
info@gravesmountain.com
540 923 4231**

**205 Graves Mountain Lane
Syria VA**