

Sample Breakfast Fare

Breakfast - Weekdays, Seated Family Style 8-10 AM

David's Biscuits and toast | Graves Mountain Apple Butter and Preserves | Scrambled or Fried Eggs | Sausage Links & Bacon | Fried Apples | Hash Browns or Grits | French Toast Casserole | Fresh Fruit | Yogurt & Cereal Upon Request | Beverages Included

\$14 | 14 to 6 years – half price, 5 and under – free

Saturday and Sunday Breakfast Buffet 8-10 AM

David's Biscuits | Sweet Breads | Bacon and Sausage Patties | Sausage Gravy | Scrambled Eggs | Pork Belly Potato Hash | Garden Vegetable Quiche | Fried Green Tomatoes with Pimento Cheese | Cheesy Hash Browns Casserole | Pancakes | Yogurt Parfait | Baked Apples | Assorted Fruit | Vegetable Crudités

\$16.50 | 14 to 6 years – half price, 5 and under – free

For Mon -Sat lunch needs, please visit Graves Market for sandwiches, burgers, hot sandwiches, and prepared foods.

*Consider joining us for Dinner and Sunday Fried Chicken Lunch.
Please make a Reservation. | info@gravesmountain.com | 540 923 4231*

Sunday Lunch-brunch Buffet with Crispy Fried Chicken

Farm Baked Breads and Rolls | Crispy Fried Chicken | Cold Country Ham | Farmhouse Meatloaf | Vegetable Quiche | Mashed Potatoes – Gravy | Corn Pudding | Southern Green Beans | Fried Green Tomatoes with Pimento Cheese | Yogurt Parfait | Traditional Skillet Baked Apples | Lemon Poppy Seed Chicken Salad | Southern Macaroni Salad with Mayonnaise | Kale and Butternut Squash Salad | Fruits | Vegetable crudité with dip | Home Baked Desserts | Beverages Included

All Included - \$28 | 14 to 6 years – half price, 5 and under – free



What's Happening in the Farm Restaurant

Short Staffed Like Most Restaurants

Like most other restaurants, we have staffing challenges, so please have patience with your servers, who will be too few and too busy.

We have adapted to our short staff situation by doing buffets over weekends.

Children

Children's Menu Items available for dinner.

Family Discounts: 14 to 6 years - half price, 5 and under - free

How do we serve you here at the restaurant?

Most Days we serve Family Style at separate tables. Entrée option selections will be plated and sides will be Family Style. We offer "seconds" of the sides but entrée items are an additional \$10.

Dietary Needs

Just let us know. Always vegetarian options, we can put together vegan assisted, and assist in gluten free choices.

The Story - our "Century Farm"

What are our ingredients and where do they come from?

Organic sustainably farmed beef and chicken is sourced from Polyface Farm (<https://www.polyfacefarms.com/>) in Shenadoah Valley and when possible, from our neighbors, the Riders (<https://ridersbackfieldfarmbeef.com/rbf/>). Organic pork comes from our friends and neighbors, the Weavers (<https://www.papaweaver.com/>).

As much as possible, vegetables are sourced locally – our own farm, our neighbors, Shenadoah Valley and Pennsylvania Amish farmers.

Organic Regenerative

In 2021, we started an organic, regenerative garden, sited down below the Main Lodge by the Rose River on the right-hand side.

Our Own Farm Hard Cider, Craft Beers and Our Neighboring Vineyard

Hard Cider – Graves Mtn "Squeeze" - is by us assisted by DuCard's Julien

Wines by DuCard Vineyard, our neighbor in the next hollow, where the vintner is Julien, working in a French style.

Beers are by our neighbors, Shirley and Ralph Figgis - Beer Hound Brewery

Moonshine is mostly by the Culpeper moonshiner – Climax.

Sample Dinner Fare

Seated with Family Style Service

Entrée price includes salad, entrée, sides, and dessert.

To Start

Farm baked bread with our own Graves Mountain Apple
Butter and Preserves
Green Salad with a simple vinaigrette

Main Choices

Chicken & Dumplings - braised chicken with vegetables in chicken
stock with dumplings accented by smoked cheddar and chive \$18
Herb Crusted Roast Chicken with southern white bean stew \$22

Grilled Marinated Bistro Steak with tobacco onions \$28
Country Meatloaf with tomato and onion cream \$20
Pot Roast with herbs, potatoes, and seasonal vegetables in broth \$24
Polyside Farm Coffee Rubbed Brisket \$23

Garden Vegetable Quiche with Virginia peanut sauce \$17

Roasted Weaver Farm Pork with peach and bourbon sauce \$19
Weaver Pork BBQ Sandwich with farm cole slaw \$15

Farmhouse Meatloaf BLT Sandwich \$15

Day Additions

Tuesday – Cornmeal Crusted Catfish with Virginia ham gravy
Friday – Farmhouse Crispy Bone-in Fried Trout
Saturday – 12 oz Rib-eye Steak from grill - \$36 | Steamed Shrimp - \$27
Sunday – Southern Fried Chicken for lunch/brunch and dinner

Sample Sides - family Style – Marinated Tomato Salad with fried bread |
Local corn on the cob | Cider Braised Kale with bacon onion jam | Broccoli and
Carrot Casserole | Roasted Root Vegetables | Corn Pudding

Dessert Selection Included – varies each night

Apple Pie, Apple Tart, Apple Crisp or Cobbler | Ghirardelli Brownie |
Judy's Layer Cakes Selection - Chocolate with hint of Espresso, Yellow-va-
nilla | Vanilla Ice Cream can be added to any and all or on its own

Beverages ~ \$3.00 including re-fills

Coffee, Tea, Ice Tea, Sweet Tea, Pepsi Products
Cider, Beer, Wine, Spirits - Extra charges, of course

Young Adventurer Meals \$7 ~ (5 and under FREE)

Chicken Strips w/Mac 'N Cheese | PB&J with applesauce
Grilled Cheese Sandwich with applesauce



Dinner Buffet - frequently on Saturdays

Please call or email for details .

540 923 4231 | infor@gravesmountain.com

Farm Baked Breads and Graves Mountain Apple Butter
Kale Salad with Sweet Bread Croutons
Grilled Ribeye with Horseradish sauce
Coffee Rubbed Beef Brisket
Steamed Shrimp
Herb Roasted Chicken
Broccoli Cheddar Quiche
Fried Green Tomatoes with Pimento Sauce
Baked Potatoes with Additions
Southern Breen Beans
Hoppin' John – Black Eye Peas with Brown Rice
Desserts of the Day and Vanilla Ice Cream

\$32

And, as always, Children's Menu Items available for dinner.

Family Discounts: - 14 to 6 years, half price | 5 and under, free

Prices are subject to change