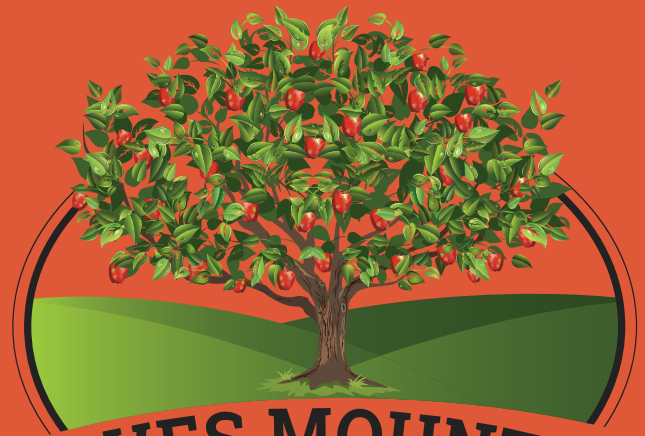


Holiday Parties

So Many Options



GRAVES MOUNTAIN The Farm Restaurant Mountainside

#1

Private Party Celebration Rooms

Decorated for the Holidays with fireplaces alight and trees sparkling into the Blue Ridge Mountains. Menus - gravesmountain.com/menus

#2

Restaurant Get-togethers

Join in the restaurant dining at your own table.

Breakfasts

Saturdays - Dec 2, 9, 16 – with Santa

Sundays - Dec 3, 10, 18

Lunches

Thurs - Dec 14

Fri - Dec 8, 15

Sat - Dec 9, 16 – with Santa

Sun - Dec 3, 10, 17

Dinners

Thurs - Dec 14

Fri - Dec 1, 8, 15 – open mike around the fire

Sat - Dec 2, 9, 16 –

with live Bluegrass Music
in the Main Lounge

Menus - gravesmountain.com/menus

Reservations : info@gravesmountain.com

Tel 540 923 4231 | 205 Graves Mountain Lane, Syria VA

#3

Santa Big Breakfasts and Lunch

Buffets for Families and Youngsters

Sat - Dec 2 Breakfast only |

9 & 16 Breakfast & Lunch

Menus - gravesmountain.com/menus

#4

Ladies' Holiday Get-together Nights

With Holiday Cocktails and
Special Menu Choices

Dinners - Dec 8, 9, 14, 15, 16

Cocktails - Bourbon Egg Nog

with Nutmeg Whipped Cream

Cranberry Martini, Kir Royal

- Raspberry Liqueur with

Champagne,

The Candy Cane -Peppermint

Schnapps and Bailey's

Menu Choices: Petit Filet

and Tarragon Butter,

Seafood Newburg,

Chicken Cordon Bleu,

Desserts Included.

Menus -

gravesmountain.com/menus



Holiday Party Menu Lunch and Dinner

~ Your Own Event ~

Family style service at long celebration tables

Please Choose Three Family Style Entrees for your party

– passed family style by your guests.

Please ask for Gluten Free and Vegetarian Options

Appetizers - starters

- Farm Made Pimento Cheese with Anadama toast points
- Farm Baked Breads with Graves Mountain Apple Butter
- Composed Salad for Family Service

- **Roast Herbed Turkey** over traditional sage dressing - sliced, light and dark meat. Cranberries and Cranberry sauce, of course - with baked apples
- **Shrimp and Grits** (GF)- Sauteed shrimp laid over top of Wades Mill stone ground organic smoky grits.
- **Graves Skillet Fried Porkchop** - pork chops topped with a bourbon peach sauce under creamy grits topped with a smoky tomato compote.
- **Rose River Valley Pot Roast** (GF)- Slow cooked pot roast served with red bliss potatoes and carrots .
- **Smothered Chicken** (GF)– Seared, sliced roast chicken topped with a heaping spoon of sauteed mushroom and caramelized onions finished with a honey mustard sauce.
- **Rachel's Chicken Pot Pie** - Flaky pie crust stuffed with creamy chicken and vegetables.
- **Vegetable Lasagna** - layered fresh vegetables topped with homemade red sauce and a creamy ricotta herb cheese layered between pasta sheets topped with mozzarella cheese.
- **Winter Holidays Garden Quiche** (GF)- warm apple, caramelized onions and smooth brie cheese baked with a creamy egg and finished with a hot honey drizzle.

OR

- **Roast Sliced Prime Rib** – with drizzled compound butter – add \$4 pp
- **Roast Filet of Beef** with Horseradish Whipped Cream & Cranberry add \$5 pp
- **Fried Battered Oysters** – add \$5 pp

Vegetables and Sides That will come along Family

Style: Corn Pudding, Broccoli and Southern Traditional Green Bean casserole, more Grits and Cheesy Scalloped Potatoes

Dessert Selection - presented to the table

Ginger Cookies, Baby Brownies, Apple Crisp

\$32 pp, Youth 14 to 6 Yrs Half Price – 5 and Unders Free

Including beverages, non-alcoholic

Local Wines Beers and Spirits, additional

Plus Tax and 18% Gratuity

Planning & Reservations
missy.gravesmountainsales@gmail.com
540 923 4231

205 Graves Mountain Lane. Syria VA



**Fireplaces Crackling
Trees Sparkling
Mountains Embracing**

Five Celebration Add-ons



Hayride to the with warm cider to go cup
\$190 for up to 30 diners

30 Minute Nature Walk – depending on
guide availability. \$135

Santa Claus visits with you – subject to
availability \$150 - donation to our Salvation
Army

Hard Cider Tasting – and talk with the
squeezers – Lucky and Lynn Graves - \$16 pp

DuCard Wine Tasting – and talk with the
wine-maker – Scott Eliff - \$23 pp

Open Bar
– 1 Hour \$20
– 2 Hours \$36
– 3 Hour \$48

Champagne Pour – DuCard Champenoise -
\$6

Hors d'Oeuvres - passed and stationary

- Grits cakes – with scallion and Cranberry and Graves Mtn Red Pepper Jelly and Apple Butter accents \$4 pp
- Cheese Board and Crackers – with Pimento Cream Cheese Spread \$4 per person
- Graves' Apple and Honey Ham in Pastry with Cranberry Accent \$2.50 per piece
- Grits Cakes with Black Eyed Pea Remoulade and Country Ham \$2.50 per piece
- Medium Chilled Shrimp - - with traditional OBX cocktail sauce, passed – \$4 per piece

Saturdays Santa's Big Breakfast & Lunch Buffets

Santa and photographs by the big fireplace

December 2, 9, & 16, 2023
Breakfast Seatings at
8:00, 8:30 9:00, 9:30, 10:00, 10:30 AM & 11:00

Reservations info@gravesmountain.com
540 923 4231



Breakfast Buffet Menu Saturday & Sunday *Sundays – Sant is not with us*

Farm Baked Biscuits, Corn Bread, Cinnamon Rolls,
Apple Muffins, Pastries

All with Graves Mountain Apple Butter – spiced for the Holidays

Honey Baked Ham, Bacon, Sausage, Country Scrapple
Sausage Gravy – Biscuits
Wade's Mill Stone Ground Grits
Fried Spiced Apples
Pancakes, French Toast
Scrambled Eggs
Hashbrown Casserole
Yogurt and Oatmeal Station

Coffee, Teas, Juices

\$17.50 pp plus tax

Children 6 to 14 years are half price, 5 and under are FREE

Santa's Big Lunch Buffets Saturdays December 2(sold Out), 9, & 16 Noon to 2 PM

Santa – and photographs by the big fireplace

Seatings available at:

12:00 pm, 12:30 pm, 1:00 pm, 1:30 pm & 2:00 pm

Farm Baked Rolls and Cornbread
All with Graves Mountain Apple Butter – spiced for the Holiday
Roast Turkey with Herbed Dressing

Honey Baked Ham
Vegetable Lasagna
Farmhouse Corn Pudding
Traditional Southern Green Beans
Mashed Potatoes & Gravy
Pasta Salad, Farm Coleslaw, Garden Salad
Assorted Desserts
Coffee, Teas, Sodas

\$28.50 pp plus tax

Children ages 6-14 are half price, Children ages 5 & under are FREE

Lunch Buffets Sundays – without Santa

Seatings available at:

12:00 pm, 12:30 pm, 1:00 pm, 1:30 pm & 2:00 pm

Farmhouse Fried Chicken, Country Ham
Country Meatloaf, Vegetable Lasagna
Farmhouse Corn Pudding
Traditional Southern Green Beans
Mashed Potatoes & Gravy
Fennel & Artichoke Salad, Pasta Salad Garden Salad
Assorted Desserts
Coffee, Teas, Sodas

\$28.50 pp plus tax

Children ages 6-14 are half price, Children ages 5 & under are FREE

Reservations info@gravesmountain.com
540 923 4231

Family & Grown-up Activities on the Farm

Sat – Santa and The Farmyard, Nature Walk

The Farmyard is open for self-guided tours of the farm animals.

9 AM – Chicken Egg Collecting by the rolling chicken coop on the front lawn

9:45 AM Walk with goats, baby goats, calf and pet pigs

11 AM - Nature Walk – from the front porch, one-hour, easy walk. With Jenn and Danie; of In True Nature

5 PM – 8 PM Bluegrass Music with Smokin' Trout Trio in the lounge with local wines, beers, moonshine and our own hard cider

5:30 – 8PM Dinner Buffet

Sunday –The Farmyard for show and tells.

Sorry, Santa is elsewhere today.

The Farmyard is open for self-guided tours of the farm animals.

9 AM – Chicken Egg Collecting by the rolling chicken coop on the front lawn

9:45 AM Walk with goats, baby goats, calf and pet pigs



Farm Restaurant Dinner Menu

Sun- Thurs and occasional Weekends

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. \$23

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**



Ladies'
Christmas Get-together Nights
with Holiday Cocktails and Special Menu Choices

The No Wrapping Cocktail Zone
at the Farm Restaurant
Mountainside at Graves Farm and Lodges

Dinners on Friday and Saturday Nights

Dec 8, 9, 15, 16

Dinner on Thursday Night

Dec 14

5:30 – 8 PM

Special Night Out Cocktails

Bourbon Egg Nog with Nutmeg Whipped Cream, Cranberry Martini, Kir Royal - Raspberry Liqueur with Champagne, the Candy Cane - Peppermint Schnapps and Bailey's.

Charged separately per drink

Ladies' Night Menu

Garden Salad, Farm Breads, and choose one Main Entrée - Petit Filet and Tarragon Butter \$32, Seafood Newburg \$32 , or Chicken Cordon Bleu \$28.

Desserts included

General beverages \$3.50 with re-fills

Reservations

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