

The Farm Restaurant - Living Local -

Short Staffed Like Most of Us

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 several buffets over our busiest meals.

Reservations

Email: info@gravesmountain.com

Text: 540 724 8585

Main: 540 923 4231

Full Service at Separate Tables – Sun
Evening through Friday Breakfast.

Buffets – frequently Fri Dinner through Sun
Lunch (our only served lunch).

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?

Family Style at separate tables.

Entrée option selections will be plated and sides will be Family Style.

We offer you seconds of the sides but seconds of 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.

Breakfast and Dinner in Season

Lunch only on Sunday

Lunch always available and the Market Deli & Tackle



Living LOCAL The Story

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 the Shenandoah Valley – on the other side of the Blue Ridge and, when possible, from our neighbors, the Riders (<https://ridersbackfieldfarmbeef.com/rbf/>).

Organic local 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, Shenandoah 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. It is producing greens and berries for us in 2022. Ideally, it will act as continuing carbon capture with plant varieties fixing and taking nitrogen and other minerals, while the ducks assist in both fertilizing the increasing and pest reduction on the plants.

Cidery – Craft Beers – Local Boutique Wines

Hard Cider – Graves Mtn “Squeeze” - is squeezed by us, while the finishing is by our neighbors, DuCard Vineyard.

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 Menu

Entrée price includes salad,
entrée, sides, and dessert

To start . . .

- Farm baked bread with our own Graves Mountain Apple Butter and Preserves
- A family style salad with a simple vinaigrette

Dinner

Main Choices

Entrée option selections will be plated and sides will be Family Style

Chicken & Dumplings - braised chicken with vegetables in chicken stock broth with dumplings accented by smoked cheddar and chive \$18

Herb Crusted Roasted Chicken with southern white bean stew

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

Polyface Farm Coffee Rubbed Brisket \$23

Roasted Weaver Farm Pork with Peach and Bourbon Sauce \$19

Garden Vegetable Quiche with Virginia Peanut Sauce \$17

Farmhouse Meatloaf BLT Sandwich
Weaver Pork BBQ Sandwich with Farm Cole Slaw \$15

Day Additions

Tuesday – Cornmeal Crusted Catfish w/Virginia Ham Gravy

Friday

Farmhouse Crispy Bone-in Fried Trout

Saturday

12 oz Rib-eye Steak from Grill - \$32
Steamed Shrimp - \$27

A sampling of what sides could be on any night

Corn Pudding
Mountain Squash Casserole
Tomatoes and Beans with Fresh Onion - marinated
Pan Seared Squash with Herbs
Grits from Red Mill – with seasonal finish from the Farm
Foraged Mushrooms – pan seared with herbs

Dessert Selection

– varies each night from these options, usually several of the following

Apple Pie
Brownie
Judy's Layer Cakes Selection
Chocolate with hint of Espresso, Yellow-vanilla

Ice cream can be added to any and all

Beverages ~ \$3.00

Coffee, Tea, Ice Tea, Sweet Tea, Pepsi Products

Living Local – Brewed and Pressed

Beer, Wine - Extra charges, of course

Young Adventurer Meals \$7

(5 and under FREE)

Chicken Strips w/Mac 'N Cheese

PB&J w/applesauce

Grilled Cheese Sandwich with applesauce

Main Entrée choice for a child:

6 to 14 yrs. – half price,

5 and under free.

Prices are subject to change.

**Sample Breakfast Menu|
Family Style Service at Separate
Tables**

8 to 10 AM
Beverages Included

Family Style at separate tables.
Excepting weekend buffets as staffing should
require

Toast and David's Biscuits
Graves' Own 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

\$14
14 to 6 years – half price, 5 and under – free
For your lunch needs, please visit Graves Market
for hot and cold Deli sandwiches and
milkshakes.

Come back for dinner Served 5:30 to 8 pm
Please make a Reservation

**Sunday Lunch-brunch Buffet with
Farm Style Fried Chicken**

Home Baked Breads and Rolls
Farmhouse Crusty Fried Chicken
Country Ham
Farmhouse Meatloaf
Vegetable Quiche
Marched 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
Dressing
Kale and Butternut Squash Salad
Fruits

Home Baked Desserts
All Included - \$28, Half Price

Saturday Dinner Buffet
5-8 PM

Beverages and Desserts Included

Salad of the Day
Farm Baked Breads
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
Seasonal Vegetable
Hoppin' John – Black Eye Peas with Brown Rice
Desserts of the Day and Vanilla Ice Cream

\$32 including beverages
14 to 6 years – half price, 5 and under – free

End
07/16/2022