



Lunch Menu

11:30am – 2:00pm

oysters...2.75 per

house salad...12 | local lettuces, shaved carrot, pickled onion, crouton, sunflower seed, cured egg yolk

soup du jour...6 cup | 12 bowl

LR chicken club...16 | benton's bacon, local lettuce, local slicer tomato, house aioli

AWP burger...18 | LR pimento cheese, benton's bacon, pickled onion, house aioli

pei mussels...18 | rye whiskey, Benton's lardons, artisanal bread

LR pasta...16 | fussili, beef tips, shitake mushrooms

LR red beans and rice...16 | carolina gold rice, red beans, onion, bell pepper, celery

hand squeezed juices and beverages

orange.....4

lemonade.....4

grapefruit.....4

dark hollow regular or decaf coffee.....3

serendipitea herbal iced tea.....4.00

iced tea.....3

blueberry-lemonade.....3.50

serendipitea hot tea.....3.50

ask your server about today's dessert

a gratuity of 22% will automatically be added to parties of six or more

the consumption of raw or undercooked meats, seafood, poultry, or eggs may increase the risk of food borne illness.

Our roots are fed by a philosophy we
call S.O.L.E.: Sustainable, Organic,
Local, Ethical.

It's a principle that guides us as we
decide from whom to source our meats
and vegetables.

It also informs our beverage program.
We prefer working with small wineries,
for example, who care not only about
flavor, but about their impact
on the earth.

**this meal is made possible by our
growers, farmers, and purveyors:**

leaping waters farm

full circle farm

thompson pepper farm

bear mountain farm

bramble hollow farm

garden variety harvest

curtin's dairy

waterbear mtn. organic farm

trufood growery

rappahannock river oysters

patchwork farm

thornfield farm

sunburst farm

dark hollow micro roasters

truffula farm

carolina bison

the harvest collective

twin oaks

breadcraft

anson mills