

THE FARMHOUSE RESTAURANT AT JORDAN HOLLOW

We strive to offer international class cuisine using local ingredients that offer a taste of Virginia.

Appetizers

Broiled Crab Cake

Made from an old Maryland recipe with lump crab meat and served with shrimp remoulade

8

Stuffed Mushrooms

Fresh mushrooms stuffed with crab imperial and topped with grated parmesan cheese

9

Strawberry Canapes

Sliced French bread topped with brie and fresh strawberries, drizzled with a strawberry citrus sauce

7

Goat Cheese Bruschetta

Toasted French bread topped with goat cheese, sautéed wild mushrooms and onions

8

Shrimp Scampi

Shrimp sautéed in butter and pinot grigio with fresh garlic and parsley

8

Mini Filet Mignons

A chef's favorite meal, petite filet mignons wrapped in bacon and broiled with bleu cheese on a bed of red onions

12

Soup and Salad

Smokin Apple Salad

Grilled apples, apple smoked bacon, smoked cheddar, toasted pecans and a smoky sweet apple cider dressing

8

House Salad

Mixed Greens Grape Tomatoes, Red onions and Croutons with our house dressing

7

Sonoma Salad

Peppercorn ranch dressing, white cheddar, sliced cucumber, spiced almonds and grape tomatoes

7

Crab Bisque

Our popular crab soup features artichokes, red pepper, green onion and old bay seasoning

9

Julius On The Bayou

Romaine, grape tomatoes, shaved romano cheese and our own cheddar bay croutons – a Southern take on the classic Caesar

7

Spinach Salad

Fresh baby spinach, bacon, red onion and bleu cheese dressing

7

Smokehouse Salad

Apple smoked bacon, imported gouda cheese, smoked almonds and a hickory Vidalia dressing

8

Soup Du Jour

Always creative always fresh ask your server about our special

8

Entrees

Country Apple Pork Loin

Pork Loin marinated in apple butter, and infused with Granny Smith apples with Chef's potatoes and seasonal vegetables

22

Jerk Pork with Fruit Chutney

Grilled pork loin crusted in spicy Caribbean jerk seasoning and a sweet fruit chutney with Chef's rice and seasonal vegetables

22

Inn Chicken With Andouille and Cream

Chicken breast sautéed with Andouille sausage, red peppers, shallots and cream, with Chef's rice and seasonal vegetables

21

Chicken Marsala

Pan seared chicken breast in a Marsala reduction, mushrooms and cream served with chef's rice and seasonal vegetables

21

Farmhouse Filet Mignon

Hand cut filet mignon capped with sautéed mushrooms and onions served with chef's potatoes and seasonal vegetables

32

Low Country Filet Mignon

Grilled Filet Mignon topped with broiled bleu cheese, bacon and red onion with chef's potatoes and seasonal vegetables

32

Chambord Seared Duck Breast

Seared duck breast in a Chambord and fresh black berry sauce with polenta and sautéed zucchini and squash

25

Virginia Ham Steak With Wild Mushrooms

A thick slice of ham sautéed with wild mushrooms and onions and served on a bed of pasta in double cream brie sauce accompanied by grilled asparagus

25

Pesce And Pasta

Penne Di Parma with Parmigiano Reggiano

Chicken breast, roasted peppers, sun dried tomatoes, zucchini, squash and onion sautéed with rosemary with a classic salsa balsamico with penne pasta and chunks of parmigiano reggiano

25

Beef Medallions over Fettucine

Sauteed Virginia ham, English peas and medallions of beef in an herb butter sauce

28

Vegetable Al Fredo

Home made al freda made with parmesan cheese over a bed of fettuccine with fresh garden vegetables. Add Chicken or Shrimp for an additional five dollars

18

Maryland Crab Cakes

Two jumbo lump crab cakes on a bed of lettuce with shrimp remoulade Served with Chef's rice and seasonal vegetables

23

Freshwater Catch of the day

The freshest catch of the day broiled to order with home made crab dip and served with chef's rice and seasonal vegetables

23

Children's Entrees

All kids options are 7 dollars

Popcorn Shrimp served with and fries

Kids cheese pizza with garlic bread

Pasta with marinara sauce and garlic bread

Corn doggies served with fries