

# Λ Charlottesville Tradition Since 1923

The Virginian is lauded as "one of the south's most famous eateries" in Coy Barefoot's book, The Corner. While we certainly agree, this Charlottesville landmark has been through a lot to get where it is today. From transforming to a soda fountain during prohibition, to temporarily "going under" during World War II, The Virginian has seen its share of good times and bad.

Since opening its doors in 1923, The Virginian has had many owners, with Andy McClure taking over in 2001.

We hope you enjoy your visit as we continue to deliver the history, charm, and tradition that is The Virginian Restaurant.



### **Starters**

- CHICKEN QUESADILLA A flour tortilla filled with grilled onions, peppers, melted cheddar jack cheese and grilled chicken.

  Served with housemade pico de gallo and sour cream. \$12
- SPINACH & ARTICHOKE DIP Creamy and cheesy, served hot with crispy housemade tortilla chips. \$10 Sub pita bread +\$2
- CHICKEN TENDERS Crispy strips of chicken cooked golden brown, served with honey mustard. \$11 Add fries +\$2
- HUMMUS PLATE Traditional chickpea hummus served with carrots and grilled pita sprinkled with parmesan. \$9
- **PORK BBQ NACHOS** Housemade tortilla chips covered in melted cheddar jack, corn, black beans, pulled pork BBQ, fresh jalapeños, pico de gallo and sour cream. \$14
- STUMBLE DOWN MAC N' CHEESE Made to order and from scratch, a truly beloved favorite here at the Virginian!

  Creamy pepper jack macaroni and cheese topped with a housemade cheddar potato cake. \$7
- FRENCH ONION SOUP Classic beef-broth french onion soup with garlic croutons and Swiss cheese melted on top. \$6
- LOADED POTATO SOUP Housemade creamy potato soup with cheddar and bacon, topped with sour cream. \$6

### **Salads**

Dressings: Bleu Cheese, Ranch, Honey Mustard, 1000 Island, Caesar, Mandarin Ginger Vinaigrette, Oil and Vinegar, and Homemade Balsamic Vinaigrette.

- HOUSE SALAD Fresh spring mix with red onions, cucumbers, grape tomatoes, garlic croutons and cheddar jack cheese. \$9
- CLASSIC CAESAR SALAD Fresh romaine tossed in zesty Caesar dressing with parmesan cheese and garlic croutons. \$9
- **BBQ CHICKEN SALAD** Chicken breast tossed in BBQ sauce over spring mix with roasted corn, black beans, pepper jack cheese, red onions, cucumbers, grape tomatoes and croutons. \$14
- **BUFFALO CHICKEN SALAD** Crispy chicken tenders tossed in a spicy buffalo sauce over romaine with sliced red onion, cheddar jack cheese, cucumber & grape tomatoes. \$14
- GRILLED AHI TUNA SALAD Served over spring mix with pico, red onions, cucumbers & croutons. \$15
- THE VIRGINIAN COBB SALAD Chopped grilled chicken over romaine with bleu cheese, mushrooms, bacon, tomato, red onions, cucumber, and hard-boiled egg. \$15

Add chicken (blackened or grilled) to the above salads for +\$5 Add grilled tuna or a Virginian crabcake +\$7

\$3 Beverages (Free Refills)

Coke, Diet Coke, Root Beer, Sprite, Ginger Ale,
Tonic, Lemonade, Arnold Palmer
Coffee, Sweet or Unsweetened Tea

\$3 Beverages (No Refills)

Juices: Orange, Cran, Grapefruit, or Pineapple

Hot Cider, Hot Chocolate,

Hot Tea, or Milk

We accept Visa, MasterCard, American Express, & Discover Split checks or parties of 6 or more may be charged an automatic gratuity of 20% \*Consuming raw or undercooked items increases the risk of foodborne illness

## Sandwiches

All sandwiches are served with your choice of fries or cole slaw. You may substitute sweet potato fries, soup, or a side salad for \$2, or Mac n' Cheese for \$5

THE VIRGINIAN BURGER\* Our half pound burger with cheddar or american, lettuce, tomato, and onion. \$12 +\$1 for mushrooms or sauteed onions +\$2 for smoked bacon

COAL MINER\* A half-pound burger topped with melted cheddar, crisp bacon and BBQ sauce on a kaiser roll. \$14

LA CASA BURGER\* A half-pounder topped with house pimiento cheese, fresh jalapeños, pico, black beans & Texas Pete. \$14

CRAB CAKE SANDWICH Our signature Virginian crab cake served with lettuce, tomato and onion on a toasted kaiser roll with a side of our spicy house remoulade and cole slaw. \$16

GRILLED CHEESE Melted cheddar, provolone, and Swiss between two slices of grilled sourdough. \$10

STEAK & CHEESE Thinly-sliced steak and grilled onions covered in American cheese on a toasted sub roll. \$12

PORK BBQ SANDWICH Hickory-smoked and hand-pulled pork BBQ served on a kaiser roll with a side of cole slaw. \$11

**THE FAMOUS VIRGINIAN CLUB** A generous portion of smoked turkey, applewood ham, crisp bacon, American cheese, lettuce, mayo and tomato, piled high on local white toast. \$15

CHICKEN PHILLY Grilled chicken, green peppers, and white onion covered in provolone cheese on a toasted sub roll. \$12

PIMIENTO CHEESE SANDWICH Housemade pimiento cheese and fresh tomato on grilled sourdough. \$10

CLASSY BLT A generous portion of crisp applewood smoked bacon, lettuce, tomato, and mayo on toasted white. \$12

**SOUTHWEST VEGGIE WRAP** Spring mix, pico, corn, black beans, grilled mushrooms, red onion, and green peppers with shredded cheddar-jack and house made chipotle ranch wrapped in a flour tortilla. \$12

BUFFALO CHICKEN Crispy chicken strips tossed in buffalo sauce topped with melted provolone, on a toasted sub roll. \$13

CHICKEN CAESAR WRAP Our own chicken caesar salad wrapped in a soft flour tortilla. \$12

CHIPOTLE CHICKEN WRAP Crispy chicken tenders with fresh pico, pepper jack, mixed greens, and chipotle ranch. \$13

"NO BULL" VEGAN BURGER (LOCAL) Served with lettuce, tomato, & onion. Add any burger topping for an upcharge. \$12

### After 5 Entrées

Served with your choice of two sides (excluding pastas): fries  $\cdot$  sweet potato fries  $\cdot$  cole slaw  $\cdot$  mac n' cheese mashed potatoes & gravy  $\cdot$  steamed veggies  $\cdot$  house salad  $\cdot$  soup  $\cdot$  caesar salad  $\cdot$  loaded mashed potatoes +\$2

THE VIRGINIAN STEAK\* The house selection is hand cut and served with your choice of two sides. MP

APPLE BOURBON CHICKEN Two chicken breasts topped with fresh apples & covered in our house Maker's Mark sauce. \$19

BABY BACK RIBS Half-rack of baby backs covered with our house BBQ sauce. \$23 Double Portion +\$6

CREAMY GARDEN PASTA Angel hair with roasted green peppers, broccoli, grape tomatoes, zucchini, and yellow squash tossed in a spinach and artichoke parmesan cream sauce. \$15

CRAB CAKES Two signature Virginian crab cakes served with a side of our spicy house remoulade. \$24

STUMBLE DOWN MAC N' CHEESE A beloved favorite here at the Virginian!

A large portion of creamy pepper jack macaroni and cheese topped with a housemade cheddar potato cake. \$13

SOUTHERN FRIED CHICKEN Two hand-breaded chicken breasts fried until golden, topped with white pepper gravy. \$19

## Desserts

#### BROWNIE ICE CREAM SANDWICH Two housemade brownies

with vanilla ice cream, chocolate sauce and whipped cream. \$6

**ROOT-BEER FLOAT** A soda shop classic \$5

Served with a take home logo pint glass! \$8

SEASONAL DESSERT Always locally made...please ask your server for details!

## CHECK OUT OUR DAILY BEER SELECTIONS ON THE SPECIALS CLIPBOARDS

## **Daily Specials**

post 7 unless otherwise noted

<u>Monday</u>		
40	j	. 7

\$3 Rails

#### <u>Tuesday</u>

\$3 Domestic Bottles \$3 Bud Light Seltzers

#### <u>Wednesday</u>

Mini Pitcher Night \$8 32oz pitchers \$4 featured pitcher

## Thursday

\$2 Rails!!!

#### **Friday**

\$5 Surprise Shooters

#### Saturday

\$10 Trash Cans

#### **Sunday**

Brunch served from 10am to 2pm \$5 Mimosas & \$7 Bloody Marys Sunday Funday!

# Happy Hour

Monday - Thursday 3-7PM \$4 Drafts, \$1 off featured wines, \$2 off Jim Beam, Titos, and Bacardi plus 50% off apps while seated at the bar!

## Virginia Wines

Winery distance from The Virginian can be found in parenthesis

## **WHITES**

SAUVIGNON BLANC - Stinson Vineyards (13.2 miles)

Charlottesville, VA \$12/\$38

**VERMENTINO - Barboursville Vineyards (15.3 miles)** 

Barboursville, VA \$10/\$36

CHARDONNAY - White Hall Vineyards (12.8 miles)

Crozet, VA \$9/\$34

### **REDS**

BARBERA RESERVE - Barboursville Vineyards (15.3 miles)

Barboursville, VA. \$12/\$38

ROTUNDA RED - Lovingston Winery (31.8 miles)

Lovingston, VA. \$11/\$37

MERITAGE - Rappahannock Cellars (65.8 miles)

Huntly, VA. \$10/\$36

## <u>ROSÉ</u>

SHY OX ROSE - Ox-Eye Vineyards (38.4 miles)

Staunton, VA. \$9/\$34

#### VIRGINIAN RETAIL

T-Shirts - grey, stone blue, or navy crewneck or fitted v-neck \$15

Pint Glasses \$8

Shot Glasses \$7

#### Ask about becoming VIRGINIAN ELITE!

Members receive an exclusive t-shirt, VIP discounts, and a private party at the end of the year.

## **Sunday Brunch**

Available from 10AM to 2PM every Sunday

Brunch served with house home fries and your choice of one additional side:

applewood smoked bacon · sausage · cheese grits

fresh fruit · buttermilk biscuit · toast

TWO EGGS ANY STYLE - Two eggs scrambled or fried with toast. \$12

THE VIRGINIAN FRENCH TOAST Two slices of thick local white bread dipped in our housemade batter and grilled golden brown. \$13

SANTA FE OMELET Black beans, roasted corn, pico de gallo, green peppers, pepper jack in three eggs. \$14

THE PAUL BUNYAN OMELET Sausage, bacon, applewood ham, and cheddar jack cheese in three eggs. \$14

SPINACH AND ARTICHOKE OMELET Our housemade spinach and artichoke dip and parmesan cheese in three eggs. \$13

BREAKFAST BURRITO Scrambled eggs, cheddar jack cheese, sausage, black beans and pico de gallo in a soft flour tortilla, topped with chipotle ranch. \$14

BREAKFAST SANDWICH Two eggs, applewood bacon and American cheese served on local white toast. \$12

**BISCUITS AND GRAVY** A southern tradition! Fluffy buttermilk biscuits topped with sausage gravy. \$13 \*add 2 runny eggs on top for \$3

EGGS BENEDICT A buttermilk biscuit topped with applewood ham, poached eggs and hollandaise. \$15

EGGS CHESAPEAKE A buttermilk biscuit topped with Virginian crabcakes, poached eggs and hollandaise. \$17

#### Lunch Items Available During Brunch:

While we will try to be as accomodating as we can, our kitchen is very small and we must limit our lunch options during brunch.

Unfortunately, we are usually unable to do burgers and chicken and sweet potato fries.

## **Brunch Specials**

\$5 MIMOSAS \$7 BLOODY MARYS with the Virginian's special blend