



Starters

SHE CRAB SOUP

Prepared with delicate crab, dry sherry and diced peppers.

\$5.95 cup / \$6.95 bowl

SOUP OF THE DAY

Prepared fresh daily by our chef.

\$4.95 cup / \$6.95 bowl

GOOD COMPANY

(Vegetarian) Wild field greens, shredded carrots, cherry tomatoes, and sliced cucumbers with your choice of dressing.

\$5.95

Classics

SOUTHERN STYLE EGGS BENEDICT

English muffins topped with Canadian bacon, asparagus, poached eggs and hollandaise. Served with seasonal fresh fruit.

\$10.95

Add lump crabmeat for \$5.00

SOUTHERN BARBEQUE PLATTER

Pulled pork, seasoned and cooked over hickory coals. Served with spicy BBQ sauce, French fries, baked beans and a dollop of coleslaw.

\$10.95

AHI

Ruby red tuna dipped in Asian spices and sesame seeds, seared rare, served sliced over Oriental slaw with pickled ginger and wasabi, drizzled with beer mustard sauce.

\$14.95

NEW YORK STRIP SALAD

8 oz. Certified Angus Beef New York Strip steak grilled over baby spinach with cherry tomatoes, red onion and bleu cheese crumbles with balsamic vinaigrette.

\$15.95

All hamburgers are served with your choice of fries, potato salad, coleslaw or fresh fruit.

Add any of the following for an additional \$0.75

Sautéed mushrooms, sautéed onions, avocado, bacon or extra cheese

Shockoe Salads

SHOCKOE SALAD COLD PLATE

Tobacco Company's tarragon chicken salad and tuna with egg salad served over a bed of mesclun lettuce, with marinated vegetables, garnished with red and yellow tomato and deviled egg.

\$9.95

GRILLED CHICKEN, SPINACH AND FRUIT SALAD

Baby spinach leaves, granny smith apples, fresh raspberries, candied pecans, dried cranberries, grilled onions, topped with sliced grilled chicken breast and shaved Manchego cheese with raspberry vinaigrette.

\$14.95

FRIED YELLOW TOMATO AND ARUGULA SALAD

Vine ripened, lightly breaded fried yellow tomatoes served over a bed of fresh baby arugula with Chevre cheese, cherry tomatoes, shaved fennel with avocado vinaigrette.

\$8.95

SOUTHWEST TURKEY SALAD

Boar's Head roasted turkey breast, diced avocados, black bean and corn salsa over romaine lettuce with Southwest Ranch dressing topped with crispy tortilla strips.

\$11.95

CAESAR SALAD BY LAND OR SEA

A bed of romaine lettuce, tossed with classic Caesar dressing and Pecorino cheese. Available with your choice of chicken breast strips or shrimp. Also available blackened.

\$10.95

Certified Angus Burger

DIRTY BURGER

8 oz. Certified Angus Beef burger with Boar's Head American cheese, lettuce tomato, red onion and pickle.

\$9.95

SANTA FE

8 oz. Certified Angus Beef burger topped with Boar's Head pepper jack cheese, guacamole, chunky salsa and shredded lettuce.

\$9.95

BLACK 'N BLEU BURGER

8 oz. Certified Angus Beef burger with blackened seasoning. Topped with bleu cheese, sautéed mushrooms and onions, lettuce and tomato.

\$9.95



Signature Sandwiches

All sandwiches are served with your choice of French fries, potato salad, coleslaw or fresh fruit.

THE ULTIMATE GRILLED CHEESE

Parmesan and butter brushed grilled Texas toast, stuffed with fried yellow tomatoes, sharp cheddar, Fontina cheese and baby spinach. Served with horseradish roasted red pepper dressing.
\$9.95

PORK TENDERLOIN FLATBREAD

Pork Tenderloin with strawberries, goat cheese, red onion, candied pecans and arugula with strawberry balsamic vinaigrette on grilled flatbread.
\$13.95

GOURMET TURKEY SANDWICH

Boar's Head oven roasted turkey, granny smith apples, warm imported brie, mixed baby greens and honey garlic mayo, grilled on multigrain wheat bread.
\$11.95

TOBACCO CHICKEN SANDWICH

Grilled chicken breast with sliced red and yellow tomatoes, imported sharp provolone, arugula and pesto sauce on warm rosemary Ciabatta bread.
\$10.95

GRILLED TCR CUBAN SANDWICH

Thinly sliced ham, roast pork, our southern pulled pork BBQ, Swiss cheese, pickle and mustard sauce grilled on a hoagie roll. Served with a dollop of coleslaw.
\$9.95

VIRGINIA CRAB CAKE SANDWICH

Jumbo lump crabmeat seasoned Chesapeake Bay style with Cajun tartar sauce. Served with a dollop of coleslaw.
\$11.95

TOBACCO COMPANY CLUB

Oven roasted turkey breast, ham, Applewood bacon, cheddar cheese, lettuce and tomato with a light cranberry relish on rosemary Ciabatta bread.
\$9.95

Lighter Fare

VEGETARIAN WRAP

Homemade white bean hummus, roasted red peppers, baby spinach, shredded carrots, sliced cucumbers, tomato, and feta cheese with balsamic vinaigrette in a herbed tortilla.
\$9.95

SOUP & 1/2 CHICKEN SALAD SANDWICH

Choice of soup with our Tobacco Company Chicken Salad Sandwich. Made with all white meat chicken, fresh tarragon, whole grain mustard and mayonnaise on multi-grain bread with lettuce and tomato.
\$9.95

Desserts

KEY LIME PIE

Made with real key lime juice, in a pecan-gingersnap graham cracker and coconut crust, topped with fresh whipped cream.
\$7.95

MARY MARTIN CHEESE PIE

Our famous cheese pie, served on raspberry sauce with sliced peaches.
\$6.95

ENGLISH TRIFLE

Pound cake and vanilla custard topped with blueberries and toasted coconut.
\$6.95

BUTTER CAKE

Our signature dessert. Unbelievable. Trust us. Creamy, moist, delicious. Blended with extra butter and cream cheese before baking. Served warm with fresh cinnamon, shipped cream, strawberries and chocolate sauce.
\$6.95

HOT FUDGE SUNDAE

\$6.95

SORBET

\$3.25

ICE CREAM

\$3.25