

APPETIZERS

VIRGINIA CRAB CAKE 14

Arugula, Fried Green Tomato, Sauce Gribiche

3 LITTLE PIGS 13

Sweet Potato Biscuits, BBQ, Fresh Bacon, Pig Head

AMERICAN FARM CHEESE SELECTION 11/16

Grilled Country Bread, House Made Jam

CHARCUTERIE BOARD 14

Coppa, Fennel Pollen Salumi, Suckling Pig, Country Pate

HOMINY SOUP 10

Ham Hock, Pork Shoulder, Radish, Spring Onions, Cilantro

SWEET POTATO SOUP 8

Toasted Peanuts, Chives, Crème Fraîche

CAESAR 11

Romaine, Anchovies


WEDGE 9

Iceberg Lettuce, Pickled Red Onions, Burgers Smokehouse Bacon, Blue Cheese Dressing

BITTER GREEN SALAD 11

Crispy Pig Ear, Deviled Egg, Whole Grain Mustard Vinaigrette

*The consumption of raw or undercooked food may be hazardous to your health. Please alert your server to any allergies you may have.

 Dish contains pork product. Some dishes may be prepared without. Please inquire with your server.
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JACKSON 20 BBQ

RIBS 16

Barbecued Pork Ribs, Apple Cider Coleslaw

1/2 Rack 16

Full Rack with Smashed Potatoes 27

BUCKET OF FRIED CHICKEN 18

BBQ CHICKEN 22

Grilled Half Chicken, J20 BBQ Sauce,
Smashed Potatoes, Green Bean Salad

VIRGINIA CHEDDAR MACARONI & CHEESE 17

with Benton's Bacon and Country Ham

 19

ENTREES

TROUT ALMONDINE 27

North Carolina Mountain Trout, Braised Kale, Apple, Lemon Brown Butter

CATFISH 24

Blackened Catfish, Hushpuppies, Apple Cider Coleslaw

SHRIMP AND GRITS 15/ 27

Anson Mills Grits, Chorizo

HOUSE MADE KIELBASA 21

Pierogies, Sauerkraut, Beer Mustard

CHARCOAL ROASTED SLOW COOKED GOAT 26

Cream of Corn, Pimento Cheese Ravioli, Sweet Potato Puree

NEW FRONTIER BISON HANGER STEAK* 29

Anson Mills Polenta, Path Valley Carrots, Pearl Onions, Hen of the Woods, J20 Steak Sauce

PORK CHOP* 30

Apple Stuffed Pork Chop, Baked Sweet Potato Smothered in Molasses, Brown Sugar, Bacon

7 STEAK* 34

Virginia Farms Dry Aged Bone in Strip Steak, Potato Gratin, Spinach, Horseradish Cream, Onion Rings

ROASTED SWEET CANDY FARM ONION 19

Quinoa, Farro, Pickled Mushrooms, Mustard Greens, Celery Root Puree

EXECUTIVE CHEF BRIAN MCPHERSON

CHEF DE CUISINE BRIAN TUROWSKI

SIDES 7

MAC N' CHEESE

COLLARD GREENS

FRIED GREEN TOMATOES

SMOTHERED SWEET POTATO

J20 FRIES