



The Ivy Inn Restaurant -Special Event Contact Sheet

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2244 Old Ivy Road, Charlottesville, Virginia 22903

To Confirm a Date for your event, Please fill out the basic information below and return to Ivy Inn with the appropriate deposit.

NAME		
ADDRESS		
DATE & TIME		
EVENT		
Est. # of people		
Rooms to reserve		
Phone number/Email		
Deposit to reserve whole house \$1000.00		Deposit to reserve Garden Patio or Shenandoah \$250.00
Deposit to reserve Shenandoah Room and Patio together \$500		Deposit to reserve upstairs indoor room is \$100
Deposit amount paid and the date paid		
Rental Fees: Whole House Dec-Mar \$500	Whole house with patio: April-November \$800 120 person min. and 200 max	
patio \$200 25 person minimum 70 person max	Shenandoah room and patio \$400 60 person minimum and 100 max	
Shenandoah room \$250 40 person max- 25 min	3 rooms upstairs: Winchester, Blue Ridge and Williamsburg \$100 each max is 25 ppl Winchester 18 person minimum, Blue Ridge and Williamsburg 12 person minimum	
for each person under the minimum		there is a \$10 per person charge
Tax is 9.3%		Gratuity is 20%
event notes:		menu notes:

Planning your Menu for a Plated and Seated Dinner

Parties **up to 35 people** can order from our regular dinner menu if you like.

Our menu is done daily to incorporate fresh seasonal products.

But the format stays the same, meaning we always have beef, lamb, chicken, seafood, pork and vegetarian. The daily menu can be printed special for your group. We can put a special heading on the menu, we can take pricing off the menu, we can eliminate courses, and can remove most expensive entrees if you like.

If given the budget we can give menu to fit.

If you want to pre-select a menu ahead of time

Parties with 20-50 people may give their guests a choice of 3 items in each category.

With larger groups, we do ask that you limit the first course as much as possible to avoid your guests waiting too long to have first course. We will print the menu and have at the table for your guests.

Parties of 50 people and more

We recommend having a set menu for everyone. Combinations plates can be done.

If you want to give choices we ask to limit to 3 and then you will need to ask your guests ahead of time. You will need to supply final counts on the different items a week before your event. And you will need to provide a seating chart or table cards to show who ordered what.

Cocktail Receptions

We recommend choosing 7-10 hor's doeuvres or station items from the menu. Seating is not provided for everyone at one time. Food is refreshed throughout the event. Tables are cleared of plates and glasses so people can sit and mingle.

Please plan your menus for the majority of your guests. Do not worry about special diet needs. We handle that everyday here at the restaurant, and can be attended to easily.

Process for picking out your menu

Need to decide what courses you want to offer.

Do you want hand passed hor's doeuvres for a cocktail time? Or do you just want to start with a plated appetizer? Or just sit to salad, entree dessert? You can create as large or as small of a menu as you like.

If you have some ideas on foods that you would like to see, Please let us know!! The chefs create new items all the time and are willing to take in your ideas...

There are some sample menus from past events included so you can see some pricing to get ideas. But please submit what you would like to see or ask us for help.

Alcohol and Bar

All alcohol is based on consumption.

Wine is charged by the bottle. We suggest preselecting 2-4 wines ahead of time and charge by bottles opened. If you want us to order wines that we do not stock you will need to tell us how much to order and you will be responsible for purchasing it all. Our wine corkage fee is \$15/ 750 ml bottle.

Beers we stock assorted bottles ranging from \$4-7.

If you have a large enough event and would like to offer a keg, we can order that as well.

Liquor is by the drink. With a wide array of brands and pricing I would suggest preselecting you brands. We can set up the bar to be flexible to meet your budget. So if you only want to offer an open bar for a couple of hours, then turn it over to a Cash Basis Bar we can do that too.

Or if you just want to do a cash bar we will do that.

SAMPLE MENUS FROM PREVIOUS BUFFET/RECEPTION STYLE PARTIES

Handpassed Items:

Shrimp & grits Martinis
Butternut Squash Raviolis in spoons with Sage, Parmigiano Butter
Small Country Ham Biscuits
Spanakopita (phyllo with spinach and feta cheese)
Wild Mushroom and Roasted Pepper Bruschetta

Station Setup Items:

Roast Turkey Breast & Smoked Ham on Parkerhouse Rolls (herbed mayo, mustard, pickles, onion relish on sides)
Mixed Baby Greens Salad with Dried cranberries & Pumpkin Seeds with Blue cheese crumbles on the side.
Thai Chicken Satay, Rice, Cilantro, Peanut Sauce
Assorted Cheese Platter with Dried Fruits and Nuts. Cracker Set up
Assorted Mini Desserts-Lemon Tartlettes, Toffee Blondies, Chocolate/Sea Salt Cookie, Oatmeal/Raisin Cookies
Coffee Tea and Soda Included **\$40.00 per person**

Greek Family Style Menu

Cocktail time:

-Mini gyro sandwiches; traditional & vegetarian version with wild mushrooms and peppers
-"Fava" Golden Lentil Puree with roasted Garlic, Olive Oil, Radishes and Cucumber
-"Htipiti" Roasted pepper, Onion and Feta Cheese Dip
-Assorted Greek Olives, Traditional Breads
-Assorted Pitas; Spinach Pita, Meat Pita, Cheese Pita
-Keftedes- Greek Style Pork & Beef meatballs

Dinner:

-Roasted Leg of Lamb- Red Wine Sauce
-Roasted Red Potatoes, Lemon, Garlic, Oregano
-"Fasolakia" Braised Green Beans with tomato and dill
-"Imam Baildi" Sweet and Sour Eggplant, Raisins, Capers, Pinenuts
-"Horiatiki Salata" Traditional Tomato- Cucumber Salad with Feta, Bell Peppers
Red Onion, Oregano Vinaigrette

Dessert:

-Kourambiedes; Greek Wedding Cookies with Pecans
-Baklava; Layers of Phyllo with Walnuts, Cinnamon and Honey Ice cream

\$50 per person

mini crab cakes

shrimp and grits martinis

gyro pita with feta and yogurt sauce

spanakopita

wild mushroom medley in spoons

stuffed figs wrapped in country ham

bruschetta-tomato/olive

chicken skewers with thai sauce

fruit and cheese, with a little baked brie with preserves

vegetable crudite with boursin dip

coffee tea sodas included

\$40 per person for this menu

BIG WEDDING MENU

hand passed: \$18 per Person

mini crab cake with lemon caper remoulade
spanakopita
melon and goat cheese on skewers
duck wrapped in crepe with hoisin sauce

Buffet Style: \$40 per person

roast beef on mini rolls with horseradish
virginia ham on mini biscuits
greek style chicken skewers with yogurt sauce
marinated artichoke and tomato salad
lump crab and shrimp platter on ice with lemon
assorted domestic and imported cheese with assorted fresh and dried fruit display
smoked salmon platter with onions, capers, egg whites, egg yolks and flat bread

dessert buffet: \$15 per person

mini creme brulee
mini cheese cake with berries
mini lemon meringue tartlets
chocolate tartlets
variety of fruit tartlets
coffee and tea (sweet and unsweet) \$2 per person

WEDDING MENU

Hand passed:

Mini crab cake canapes
Virginia ham biscuits
Wild Mushroom and Roasted Pepper Bruschetta

Fruit and Cheese Display
Vegetable Crudite

Roast Beef Carving Station with Bread and Rolls, Au Jus and Horseradish
Grilled Chicken Skewers with Thai Satay
Ivy Inn Mixed Greens Salad
Chilled Asparagus Vinagrette
Potato Gratin
Grilled Vegetable Pasta Salad
Simple White Wedding Cake.
Vanilla Cake with Lemon curd and Raspberry in layers.
Coffee tea and sodas included.
\$50 per person

SAMPLE MENUS FROM DINNER PARTIES SEATED AND SERVED

Cocktailing Canapes:

Mini Ham Biscuits

Mini Crab Cakes

Caramelized Onion/Goat Cheese Tartlette

Sit Down Dinner:

Ivy Inn Mixed Greens Salad with Creamy Basil Vinaigrette

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Angus Beef Tenderloin with Cabernet Sauce and Wild Mushrooms, Scalloped Potatoes (19)

Cider Brined Thick Cut Pork Chop With Maker's Mark Jus
with Andouille Spoonbread (13)

Grilled Local Rag Mountain Trout with Grits Cake, Smoked Bacon Butter Sauce
(17)

**

Dessert Combo Plate

Devil's Food Chocolate Cake & Strawberry Shortcake

Coffee tea sodas included

\$55 per person with Pork or Trout

\$58 per person with Beef

Ivy Mixed Greens Salad

Creamy Basil Vinaigrette, Local Radishes, Cucumbers, Shaved Jack Cheese

Certified Angus Beef Tenderloin

Roesti Potato, Wild Mushrooms, Caramelized Onions, Cabernet Sauce

Pan Roasted "Polyface Farm" Chicken Breast

Creamy Truffled Mac 'n Cheese, Wild Mushrooms, Garlic Jus

Tortilla Crusted Naturally Raised Scottish Salmon Fillet

Shrimp, Avocado, Lime, Carolina Rice, Local Organic Black Beans

Four Cheese Agnolotti

Wild Mushrooms, Tomato Coulis, Parmigiano

Crème Brûlée

Pistachio Biscotti

Individual Key Lime Pie

Graham Cracker Crust, Whipped Cream, Raspberry Coulis

Sticky English Toffee Pudding

Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

Devil's Food Cake

Chocolate Mousse, Ice Milk Sorbet, Vanilla Sauce

Coffee tea Sodas included

\$44 with Beef Entree

\$39 with Chicken, salmon entrees

\$34 with Pasta entree

Brunch and Luncheons

We will open during the day to do catered luncheons or brunch.

There is a \$400 food minimum and a \$100 rental fee. Usually needs 20 ppl.

Sample Bridesmaid Luncheon Menu

Pumpkin Ravioli

Sage, Parmigiano, Walnuts

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Crispy Duck Confit Salad

Arugula, Fennel, Dried Cherries, Balsamic Vinaigrette

**

Warm Sticky Toffee Pudding Cake

Caramel Sauce, Pecans

Coffee Tea Sodas Included **\$27 per person**

Sample Luncheon Menu

Mixed Baby Field Greens Salad with Creamy Basil Vinaigrette

Entrees

Polyface Farms Naturally Raised Chicken Breast

Potato Gnocchi, Cippolini Onions, Kale, Garlic Jus

Grilled Local "Rag Mountain" Trout

Red Potato-Shallot-Bacon Hash, Heirloom Beans

Desserts

Warm Virginia Apple Crisp with Vanilla Ice Cream

Flourless Chocolate Cake with Cappuccino Ice Cream

Coffee tea sodas included \$32 per person

Buffet Brunch Menu

Ham biscuits

Smoked Salmon Platter with Bagels, cream cheese, chopped onion, capers

Fruit Salad

Scrambled Eggs

Home Fried Potatoes

Bacon and Sausage

Muffins

coffee tea sodas and juices

\$30 per person

Hand Passed Hor's doevres

Mini Crab Cakes with lemon caper remoulade

Wild mushroom and roasted pepper bruschetta

Shrimp and Grits "Martinis" with country ham butter

Gyro Pita with feta and yogurt sauce

Figs stuffed with blue cheese wrapped in country ham with balsamic reduction

Vine ripe tomato and olive bruschetta

Prosciutto and melon canape

Caramelized onion and goat cheese tartlette

Spanikopita (spinach and feta in phyllo)

Virginia Ham Biscuits

Stationary cocktail food items

Roast Beef with rolls, au jus and horseradish

Grilled Chicken Skewers with Thai Sauce

Chilled Shrimp on Ice with Cocktail Sauce

Assorted Fruit and cheese display

Southwestern station with guacamole, salsa, black bean dip with tortillas

Vegetable crudite with boursin dip

Roast Beef with rolls, au jus and horseradish

Some of these items are chosen to serve before a seated and served dinner. recommend 2-3

When you are planning for a reception we recommend 6-10 items

Any Station that you would like and cook to work like a carving station will have an additional labor charge. \$20 per per hour per person.

All of those items can be done without but we understand many like a person standing and carving to order or cooking to order.

Once you have put together the items that sound of interest feel free to email me at ivyinn@comcast.net to get pricing for the menu selected.

Sample of our Daily A la Carte Menu to Follow..

Some items are seasonal. Examples. Asparagus in Spring early summer. Crabcakes Spring to early fall. Dinner Entrees Can be done from our daily menu if you like. The chefs prepare a menu on a daily basis using fresh farm ingredients. That mean we can not tell you ahead of time the actual preparation. If you want to preselect actual preparation we can do with help from chef. Or If you feel comfortable you could just let us know you want to offer a lamb,beef, chicken , fish, pork, vegetarian...all of which we do daily.

🍴 **First** 🍴

Puree of Asparagus Soup 6.

Cracked Wheat, Toasted Almonds, Barrel Aged Feta

Andouille, Kale & Potato Soup 6.

Braised Pork, Skillet Cornbread Croutons

Sautéed Fresh Duck Foie Gras 16.

Rhubarb, Strawberry, Ginger, Almonds, Sherry Vinegar, Whole Grain Brioche

Shrimp 'n Grits 12.

Local Wade's Mill Stone Ground Grits, Country Ham Butter Sauce, Crispy Onion Rings

Warm Medley of amFog Wild Mushrooms 9.

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

Warm Asparagus & Crispy Farm Egg 8.

Crispy Potato, Shaved Gouda, Dijon Vinaigrette

Pork Belly Biscuit Sliders 9.

Peach Mustard, Sweet Onion Bacon BBQ Sauce

Assorted Domestic & Imported Cheeses 14.

🍴 **Salad** 🍴

The Ivy Mixed Greens 6.

Creamy Basil Vinaigrette, Radishes, Cucumbers, Shaved Jack Cheese

Baby Arugula 9.

Roasted Baby Carrot, Red Beets, Quinoa, Barrel Aged Feta, Red Wine Vinaigrette

Stuffed Medjool Dates 9.

Fresh Chevre, Asian Pear, Spiced Pecans, Frisee, Sherry Vinaigrette

🍴 **Pasta** 🍴

Spring Chicken Fettuccine 10. /18.

Asparagus, Wild Mushrooms, Pistachios, Salsa Verde, Garlic Jus

"Ravioli di Verdure" 8. /15.

Spinach, Greens, Ricotta, Mushroom "Bolognese", Parmigiano

Ricotta Gnocchi 9. /17.

"Polyface Farms" Beef Short Rib Jus, Caramelized Onion, Carrots, Leeks, Red Wine

🍴 **Dinner** 🍴

Duet of Lamb "Greek Style" 32.

Mustard Herb Crusted Rack, Gyro Sandwich, Orzo, Barrel Aged Feta, Yogurt Sauce

Certified Angus Beef Tenderloin 30.

Bacon Wrapped Parmigiano Potatoes, Wild Mushrooms, Caramelized Onions, Cabernet Sauce

Pan Roasted Naturally Raised Chicken Breast 26.

Stuffed with Country Ham & Gouda, Heirloom Carolina Plantation Rice, Broccolini, Mustard Cream

"Rock Barn" Naturally Raised Thick Cut Pork Chop 27.

Andouille Sausage-Corn Pudding, Smoked Bacon-Maker's Mark Jus

Bar-B-Que Grilled Quail 24.

Roesti Potato, Kale, Crispy Tortillas, Black Beans, Sherry Vinaigrette

Pan-Seared Jumbo Sea Scallops 28.

Olive Oil Crushed Potatoes, Spinach, Favas, Peas, Lemon Butter Sauce

Grilled Local "Rag Mountain" Trout 27.

Potato Hash, Spinach, Smoked Bacon Butter Sauce

Grilled Naturally Raised Scottish Salmon Fillet 27.

Asparagus wrapped in Crispy Fillo, Roasted Peppers, Kalamata Olives, Cucumber-Yogurt Coulis

🍴 **Sides** 🍴

Corn Pudding with Caramelized Onion & Andouille Sausage 6.

Bacon Wrapped Scalloped Potatoes 6.

Crispy Roesti Potato Hashbrown 5.

Grilled Asparagus, Lemon, Oregano, Olive Oil 6.

2244 Old Ivy Road, Charlottesville, Virginia 22903 (434) 977-1222

www.ivyinnrestaurant.com ivyinn@comcast.net

The Ivy Inn Restaurant is a Vangelopoulos family-owned and operated business since 1995.

Our extended family includes Sous Chef: Penn Webster Pastry Chef: Jon Thornburg

We are proud to be members of the Southern Foodways Alliance and Slow Food USA. Promoting, supporting and sharing food cultures of the south and the world. To find out more visit www.southernfoodways.org and www.slowfoodusa.org

Sample of Summer Menu

🍷 First 🍷

She Crab Soup 7.

Smoked Paprika, Biscuits, Chives

Chilled Watermelon Gazpacho 6.

Barrel Aged Feta Cheese, Dill, Olive Oil.

Sautéed Fresh Duck Foie Gras 16.

Toasted Brioche, Peaches, Crispy Almond Sablée

Shrimp 'n Grits 12.

Creamy "Wade's Mill" Grits, Country Ham Butter Sauce, Crispy Onion Rings

"Double H Farms" Crispy Pork Belly 10.

Creamy Grits, Sunny Side Up Quail Egg

"Tomato Biscuit Pie" 9.

Heirloom Tomato, Buttermilk Biscuit Crust, Cheddar, Parmigiano

Cornmeal Fried Baby Zephyr Squash 9.

Warm Chanterelle Mushroom & Black-Eyed Pea Salad

Warm Medley of amFog Wild Mushrooms 9.

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

Grilled Portobello Mushroom 8.

Goat Cheese, Roasted Peppers, Olives, Basil, Balsamic Vinegar

Selection of American Artisanal Cheeses 14.

🍷 Salad 🍷

The Ivy Mixed Greens 6.

Creamy Basil Vinaigrette, Beets, Radishes, Cucumbers, Aged Sonoma Jack Cheese

Bibb Lettuce 9.

Buttermilk-Herb Vinaigrette, Vine Ripe Tomatoes, Bacon, Crispy Onions

Greek Country Style Heirloom Tomato & Cucumber 12.

Greek Feta Cheese, Quinoa, Red Onion, Kalamatas, Peperoncini, Red Wine Vinaigrette

🍷 Pasta 🍷

Ricotta Gnocchi & Crabmeat 11./20.

Stewed Tomatoes, Summer Squash, Basil, Parmigiano

Chicken Fettuccine 9./17.

Housemade Chorizo, "Polyface Farm" Braised Chicken, Onions, Peppers, Tomato

Four Cheese Ravioli 10./18.

Sautéed Spinach, Grilled Portobello Mushroom, Tomato Sauce, Mascarpone Cream

🍷 Dinner 🍷

Lamb Served Two Ways 32.

Mustard-Herb Crusted Rack, Merguez Sausage, Farro, Roasted Tomato Garlic Jus

Grilled Certified Angus Beef Tenderloin 30.

Parmigiano Crushed Potatoes, Caramelized Onion, Wild Mushrooms, Carrots, Cabernet Sauce

Free Range Bison Hanger Steak *(served medium rare) 28.

Twice Baked Potato, Green Beans, Mustard Sauce

"Rock Barn" Thick Cut Pork Chop 27.

Bacon Wrapped Scalloped Potato, Black Bean Succotash, Bourbon Jus

Pan Roasted "Polyface Farm" Chicken Breast 25.

Carolina Gold Rice, Green Beans, Country Ham, Wild Mushroom Jus

Grilled Local "Rag Mountain" Trout 29.

Fried Oysters, Crispy Grits Cake, Sautéed Greens, Smoked Bacon Butter Sauce

Maryland Style Jumbo Lump Crabcake 28.

Green Bean Salad, Crispy Roesti Potato, Old Fashioned Tartar Sauce

Herb Grilled Scottish Salmon 26.

Roasted Potatoes, Green Beans, Capers, Olives, Yogurt, Lemon, Dill, Chives

🍷 Desserts 🍷

Creme Brulee 8.

Hazelnut Biscotti

Individual Key Lime Pie 8.

Graham Cracker Crust, Whipped Cream, Raspberry Coulis

Virginia Peach Black Raspberry Crisp 8.

Brown Sugar Nut Topping, Frozen Greek Vanilla Yogurt

Sticky English Toffee Pudding 8.

Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

Profiteroles Cream Puffs 8.

Cappuccino Ice Cream, Chocolate, Caramel Sauces

Lemon Meringue Ice Box Cake 8.

Lemon Curd, Caramel Cream, Toasted Meringue, Lemon Lace Cookie

Warm Devils Food Cake 8.

Malt Chocolate Chip Sorbet, Vanilla Sauce, Hazelnut Praline

Old Fashioned Dark Chocolate Pudding 8.

Whipped Cream, Peanut Butter Blondies, Crispy Tuile

SAMPLE of AUTUMN MENU

🍷🍷 **Firsts** 🍷🍷

- Spicy Creole Gumbo 7.**
Braised Chicken, Crawfish, Rice, Scallions
- Chilled Local Green Zebra Tomato Gazpacho 6.**
Cucumbers, Feta, Basil, Olive Oil Croutons
- Puree of Local "Doe Hill" Yellow Pepper Soup 6.**
Hush Puppies, Stewed Tomatoes, Corn
- Shrimp 'n Grits 11.**
Local Wade's Mill Stone Ground Grits, Country Ham Butter Sauce, Crispy Onion Rings
- Sauteed Fresh Duck Foie Gras 16.**
Local Figs, Port Wine Sauce, Wheat Brioche, Almond Crumble
- Fried Green Tomatoes 9.**
Baby Arugula, Pimento Cheese, Warm Bacon Dressing
- Grilled Farm Raised Quail 12.**
Sweet Potato-Pepper Hash, Pumpkin Seeds, Smoked Paprika
- Assorted Domestic & Imported Cheeses 14.**
CaroMont Crottin d'Albemarle, CaroMont Bloomsbury, CaroMont Red Row, Brie De Meaux, Campo de Mantalban, Maytag Blue

🍷🍷 **Salads** 🍷🍷

- The Ivy Mixed Greens Salad 7.**
Creamy Basil Vinaigrette, Vine Ripe Tomatoes, Cucumbers, Aged Sonoma Jack Cheese
- Hearts of Romaine 9.**
Crispy Eggplant, Roasted Garlic Croutons, Parmigiano-Reggiano, Classic Caesar Dressing
- Warm Medley of amFog Wild Mushrooms 9.**
Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

🍷🍷 **Pastas** 🍷🍷

- Ricotta Gnocchi 10. / 18.**
Polyface Farms Braised Chicken, Andouille Sausage, October Beans
- Jumbo Lump Crabmeat & Fettuccine 12. / 22.**
Stewed Tomatoes, Corn, Lima Beans, Shrimp Cream, Parsley
- Eggplant, Roasted Pepper & Ricotta Ravioli 9. / 17.**
Mushroom "Bolognese", Grilled Portobello, Pesto Butter

🍷🍷 **Sides** 🍷🍷

- Olive Oil Fork Mashed Yukon Gold Potatoes 5.**
- Grits Cakes with Stewed Tomatoes 5.**
- Summer Vegetable Succotash 5.**
- Crispy Potato Hashbrown 4.**
- Sauteed Sugar Snap Peas & Corn 4.**

🍷🍷 **Dinners** 🍷🍷

- Duet of Lamb "Greek Style" 30.**
Mustard Crusted Rack of Lamb, "Gyro" Sandwich, Feta, Yogurt, Garlic Jus,
- Certified Angus Beef Tenderloin 32.**
Smoked Bacon Potato Hash, Caramelized Onions, Cabernet Sauce
- "The Rock Barn" Naturally Raised "Porchetta" 26.**
Slow-Roasted Loin, Mustard, Garlic, Rosemary, Glazed Potatoes, Sautéed Kale, Natural Jus
- Pan-Roasted "Polyface Farm" Chicken Breast 23.**
Heirloom Carolina Rice, Baby Squash, Sweet Corn, Country Ham, Mustard Sauce
- Crispy Carolina Red Snapper Fillet 25.**
Chesapeake Clams, "Chowder Vegetables", Smoked Bacon, Shrimp Vermouth Sauce, Dill
- Sustainably Raised "Loch Duart" Scottish Salmon Fillet 23.**
Baby Fennel, Heirloom Tomatoes, Quinoa, Roasted Tomato Vinaigrette, Salsa Roja
- Maryland Style Jumbo Lump Crabcake 25.**
Crispy Potato Hashbrown, Sugar Snap Peas, Roasted Corn, Old Fashioned Tartar Sauce
- Grilled Local "Rag Mountain" Trout 23.**
Crispy Grits Cake, Fried Oyster, Summer Vegetable Succotash, Smoked Bacon Butter Sauce

🍷🍷 **Desserts 8.**

- Crème Brûlée**
- Pistachio Biscotti**
- Warm Local Apple Crisp**
- Brown Sugar-Nut Topping, Vanilla Ice Cream**
- Chocolate-Glاندuja Tarte**
- Salted Caramel Ice Cream Hazelnut Sablée, Vanilla Sauce**
- Warm Virginia Apple Galette**
- Caramel Braised Apple, Pecan Crumble, Cinnamon Ice Cream**
- Individual Key Lime Pie**
- Graham Cracker Crust, Whipped Cream, Raspberry Coulis**
- Sticky English Toffee Pudding**
- Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream**
- Profiteroles Cream Puffs**
- Cappuccino-Kahlua Ice Cream, Chocolate, Caramel Sauces**
- Lemon Meringue Ice Box Cake**
- Lemon Curd, Caramel Cream, Toasted Meringue,**
- Lemon LaceCookie**

SAMPLE OF WINTER MENU

🍷 First 🍷

Wild Mushroom Minestrone 6.

Farro, Orzo, Root Vegetables, Parmigiano Crouton

Spicy Creole Gumbo 7.

"Rock Barn" Andouille Sausage, Chicken, Okra, Carolina Gold Rice

Pan Seared Fresh Duck Foie Gras 16.

Toasted Brioche, Parsnip-Vanilla Puree, Dates, Pomegranates, Duck Jus

Shrimp 'n Grits 11.

Local Wade's Mill Stone Ground Grits, Country Ham Butter Sauce, Crispy Onion Rings

"Double H Farms" Crispy Pork Shank 10.

Creamy Grits, Quail Egg, Hot Sauce

Warm Medley of amFog Wild Mushrooms 9.

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

Black Mission Fig Toasts 9.

Nine Grain Bruschetta, Crispy Halloumi, Sherry Vinegar, Rosemary Honey

Grilled Broccolini 8.

Ancient Grains, Pine Nuts, Sun Dried Tomatoes, Black Olive, Greek Yogurt, Caramelized Onion

Selection of American Artisanal Cheeses 14.

🍷 Salad 🍷

The Ivy Mixed Greens 6.

Creamy Basil Vinaigrette, Beets, Radishes, Cucumbers, Aged Sonoma Jack Cheese

Bibb Lettuce 8.

Dried Cherries, Figs, Pears, Golden Raisins, Maytag Blue Cheese, Pecans, Balsamic Vinaigrette

Shaved Winter Vegetables & Baby Arugula 9.

Fennel, Cabbage, Beets, Radishes, Barrel Aged Greek Feta, Oregano, Red Wine Vinaigrette

Spinach and Oysters 12.

Fried Oysters, Chow-Chow Tartar Sauce, Fennel, Red Onion, Champagne Vinaigrette

🍷 Pasta 🍷

Chorizo Fettuccine 9./17.

Housemade Chorizo, "Polyface Farm" Braised Chicken, Onions, Peppers, Tomato

Ricotta Gnocchi 10./18.

Three Meat Bolognese, Garlic Breadcrumbs, Parmigiano

Herb Goat Cheese Ravioli 10./18.

Sauteed Spinach, Asparagus, Portobello Mushrooms, Mascarpone Cream

🍷 Dinner 🍷

Duet of Lamb 32.

Mustard-Herb Crusted Rack, Merguez Sausage, Bulgur Wheat, Harissa Sauce

Grilled Certified Angus Beef Tenderloin 30.

Braised Beef Short Ribs, Root Vegetables, Mustard Spaetzle, Caramelized Onions, Cabernet Sauce

Naturally Raised Bison Hanger Steak (served medium rare) 28.

Twice Baked Potatoes, Whole Grain Mustard Sauce, Grilled Broccolini

Cider Brined "Rock Barn" Thick Cut Pork Chop 27.

Corn Bread Pudding, Bacon Braised Cabbage, Makers Mark Bacon Jus

Sauteed Duck Breast 28.

Chestnut Raviolini, Bacon Roasted Brussels Sprouts, Sweet Potato Puree, Port Wine Sauce

Pan Roasted "Polyface Farm" Chicken Breast 25.

Garden Carrots, Spinach, Balsamic-Bacon Glazed Onion, Roesti Potato

Grilled Local "Rag Mountain" Trout 27.

Crispy Grits Cake, Sweet Potatoes, Brussels Sprouts, Wild Mushrooms, Smoked Bacon Butter Sauce

Sauteed Wild Caught East Coast Flounder 26.

Fennel, Tomato, White Wine Sauce, Local Greens, Carolina Rice

Herb Grilled Scottish Salmon 26.

Fingerling Potatoes, Spring Vegetables, Capers, Olives, Yogurt, Lemon, Dill, Chives

🍷 Sides 🍷

Creamy Mac 'n Three Cheese 6.

Brussels, Sweet Potato, Wild Mushrooms, Smoked Bacon Hash 6.

Grilled Asparagus with Lemon Dill 5.

We will Print the Menu for your party special as you like. Here are some examples.

Rehearsal Dinner Honoring

Valerie & Tom

Friday June 12, 2015

Shrimp 'n Grits

Creamy "Wade's Mill" Grits, Country Ham Butter Sauce, Crispy Onion Rings

"Keftedes" Lamb, Pork and Beef Meatballs

Pita Bread, Tzatziki Sauce, Feta, Olive Oil

Warm Medley of amFog Wild Mushrooms

Walnut-Crusted Chevre, Smoked Bacon, Micro Greens, Aged Balsamic Vinegar

Grilled Portobello Mushroom

Goat Cheese, Roasted Peppers, Olives, Basil, Balsamic Vinegar

Ricotta Gnocchi

Three Meat Bolognese, Garlic Breadcrumbs, Parmigiano



The Ivy Mixed Greens

Creamy Basil Vinaigrette, Beets, Radishes, Cucumbers, Aged Sonoma Jack Cheese

Romaine and Grilled Asparagus

Creamy "Caesar" Emulsion, Focaccia Croutons, Parmigiano-Reggiano

Fried Halloumi and Cucumbers

Cracked Wheat, Red Onion, Kalamatas, Roasted Peppers, Peperoncini, Red Wine Vinaigrette



"Rock Barn" Thick Cut Pork Chop

Bacon Wrapped Scalloped Potato, Heirloom Red Corn Succotash, Bourbon Jus

Pan Roasted "Polyface Farm" Chicken Breast

Carolina Gold Rice, Spring Peas, Country Ham, Wild Mushroom Jus

Grilled Local "Rag Mountain" Trout

Fried Oysters, Crispy Grits Cake, Sautéed Greens, Smoked Bacon Butter Sauce

Maryland Style Jumbo Lump Crabcake

Green Bean Salad, Crispy Roesti Potato, Old Fashioned Tartar Sauce

Herb Grilled Scottish Salmon

Roasted Potatoes, Artichokes, Capers, Olives, Yogurt, Lemon, Dill, Chives

Four Cheese Ravioli

Sauteed Spinach, Grilled Portobello Mushroom, Tomato Sauce, Mascarpone Cream



Creme Brulee

Hazelnut Biscotti

Individual Key Lime Pie

Graham Cracker Crust, Whipped Cream, Raspberry Coulis

Sticky English Toffee Pudding

Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

Lemon Meringue Ice Box Cake

Lemon Curd, Caramel Cream, Toasted Meringue, Lemon Lace Cookie

Warm Devils Food Cake

Ice Milk Sorbet, Vanilla Sauce, Hazelnut Praline

Rehearsal Dinner Honoring
Erin & Nick

Friday May 2, 2014

Baby Arugula Salad

Red & Gold Beets, Quinoa, Feta, Red Wine Herb Vinaigrette



Certified Angus Beef Tenderloin

Creamy Horseradish Potatoes, Caramelized Onions, Red Wine Sauce

Pan Roasted "Polyface Farm" Chicken Breast

Creamy Truffle Mac 'n Cheese, Grilled Asparagus

Grilled Local Rag Mountain Trout

Crispy Grits Cake, Pecan-Lemon Gremolata, Bacon Butter Sauce

Spring Seasonal Vegetable Medley

Chef's Selection of Local, Seasonal Vegetables and Grains



Flourless Chocolate Cake

Chocolate Ganache, Cappuccino Ice Cream

Strawberry Shortcake

Fresh Local Strawberries, Vanilla Sauce, Whipped Cream

English Sticky Toffee Pudding

Warm Toffee Cake with Dates, Pecan Praline, Vanilla Ice Cream

Special diet needs met upon request. Please see your server.

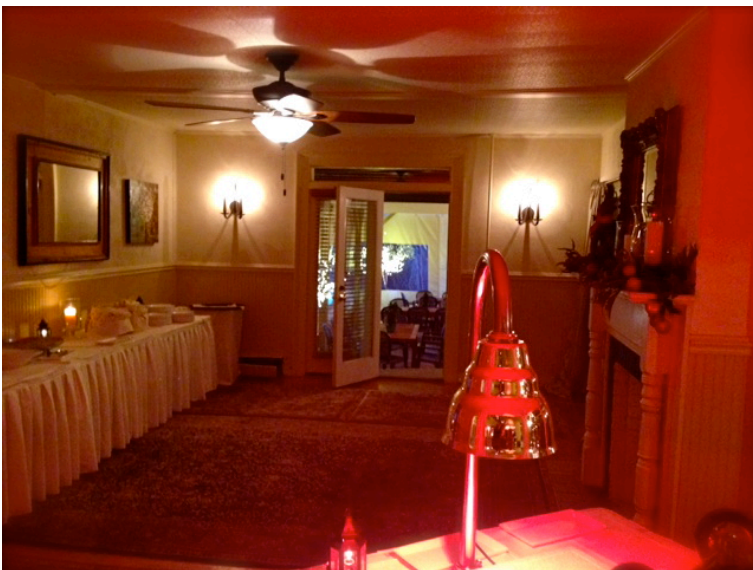
DINING ROOMS and PATIO

The Shenandoah Room.

Dining Room on Ground Floor that has two sets of French Doors opening onto the Garden Patio



This is the set up for the room when seated to it maximum of 40 people.



This is the set up for cocktail/buffet set up when used in combination with the garden patio.



Winchester Room Upstairs

30 people Max



The Blue Ridge Room 20 people max

is Beside the Winchester Room with an open door way.

Has been used together with Winchester to do parties of 50



The Williamsburg Room- Holds 24 Max.

It is across the hall from Winchester and Blue Ridge.

Large Parties of 75 has been known to reserve all of the upstairs, Winchester, Blue Ridge and Williamsburg

The Covered Garden Patio. Available year round.



Heaters are available to blow into the patio to heat in colder months.



The Patio in warmer months with sides off. And the side yard that it opens onto.



The back of the patio has a raised deck that a band or DJ could set up

The Patio now has side walls with windows and only the back is open. And the tables and chairs are black. Just don't have many updated pictures to share.

Linens can be put on tables for events.