



A Charlottesville Tradition Since 1923

*The Virginia 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 Virginia has seen its share of good times and bad. Since opening its doors in 1923, The Virginia 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 Virginia 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. \$9

SPINACH & ARTICHOKE DIP Creamy and cheesy, served hot with crispy housemade tortilla chips. \$8 Sub pita bread +\$1

CHICKEN TENDERS Crispy strips of chicken cooked golden brown, served with honey mustard. \$9 Add fries +\$1

HUMMUS PLATE Traditional chickpea hummus served with carrots and grilled pita sprinkled with parmesan. \$8

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. \$10

STUMBLE DOWN MAC N' CHEESE A beloved favorite here at the Virginian!
Creamy pepper jack macaroni and cheese topped with a housemade cheddar potato cake. \$5

FRENCH ONION SOUP Classic beef-broth french onion soup with garlic croutons and Swiss cheese melted on top. \$4

LOADED POTATO SOUP Housemade creamy potato soup with cheddar and bacon, topped with sour cream. \$4

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. \$7

CLASSIC CAESAR SALAD Fresh romaine tossed in zesty Caesar dressing with parmesan cheese and garlic croutons. \$7

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. \$11

BUFFALO CHICKEN SALAD Crispy chicken tenders tossed in a spicy buffalo sauce over romaine with sliced red onion, cheddarjack cheese, cucumber & grape tomatoes. \$12

GRILLED AHI TUNA SALAD Served over spring mix with pico, avocado, red onions, cucumbers & croutons. \$12

THE VIRGINIAN COBB SALAD Chopped grilled chicken over romaine with bleu cheese, mushrooms, avocado, bacon, tomato, red onions and hard-boiled egg. \$13

Add local chicken (blackened or grilled) to the above salads for +\$5

Add grilled tuna or a Virginian crabcake +\$5

\$2 Beverages (Free Refills)

Coke, Diet Coke, Pibb Xtra, Sprite, Ginger Ale,
Tonic, Orange Soda, Lemonade, Arnold Palmer
Greenberry's Coffee, Sweet or Unsweetened Tea

\$2.5 Beverages (No Refills)

Milk, Orange, Cranberry, Grapefruit, Pineapple,
Hot Cider, Hot Chocolate, or
Hot Tea

We accept Visa, MasterCard, American Express, & Discover

Split checks or parties of 10 or more may be charged an automatic gratuity of 20%

*Consuming raw or undercooked items increases the risk of foodborne illness

All Virginian chicken breasts are locally produced, antibiotic-free, and vegetarian fed.

Sandwiches

All sandwiches are served with your choice of fries, sweet potato fries, or cole slaw.

You may substitute soup or side salad for \$2 or Mac n' Cheese for \$4

- THE VIRGINIAN BURGER** *Our half pound burger made just how you like it! \$8
+.75 for mushrooms or sauteed onions +1 for cheeses +1.5 for smoked bacon or avocado*
- COAL MINER** *A half-pound burger topped with melted cheddar, crisp bacon and BBQ sauce on a kaiser roll. \$10*
- LA CASA BURGER** *A half-pounder topped with house pimiento cheese, fresh jalapeños, pico, black beans & Texas Pete. \$10*
- CRAB CAKE SANDWICH** *Our signature Virginia crab cake served with lettuce, tomato and onion on a toasted kaiser roll with a side of our spicy house remoulade and cole slaw. \$12*
- GRILLED CHEESE** *Melted cheddar, provolone, and Swiss between two slices of grilled sourdough. \$7*
- STEAK & CHEESE** *Thinly-sliced steak and grilled onions covered in American cheese on a toasted sub roll. \$9*
- PORK BBQ SANDWICH** *Hickory-smoked and hand-pulled pork BBQ served on a kaiser roll with a side of cole slaw. \$8*
- 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. \$11*
- CHICKEN PHILLY** *Grilled chicken, green peppers, and white onion covered in provolone cheese on a toasted sub roll. \$9*
- PIMIENTO CHEESE SANDWICH** *Housemade pimiento cheese and fresh tomato on grilled sourdough. \$7*
- CLASSY BLT** *A generous portion of crisp applewood smoked bacon, lettuce, tomato, avocado and mayo on toasted white. \$10*
- THE VEGETARIAN WRAP** *Hummus, provolone, spring mix, mushrooms, tomato, cucumbers & red onion in a flour tortilla. \$9*
- BUFFALO CHICKEN** *Crispy chicken strips tossed in buffalo sauce topped with melted provolone, on a toasted sub roll. \$10*
- CHICKEN CAESAR WRAP** *Our own chicken caesar salad wrapped in a soft flour tortilla. \$8*

After 5 Entrées

*Served with your choice of two sides (excluding pastas): fries · sweet potato fries · cole slaw · mac n' cheese
mashed potatoes & gravy · steamed veggies · house salad · soup · caesar salad +1 · loaded mashed potatoes +1*

- THE VIRGINIAN STEAK** *This hand-cut aged NY Strip is topped with onions & mushrooms sauteed in a red wine sauce. \$18**
- BABY BACK RIBS** *Half-rack of baby backs covered with our house BBQ sauce. \$17 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. \$12*
- CRAB CAKES** *Two signature Virginia crab cakes served with a side of our spicy house remoulade. \$18*
- 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. \$10*
- SOUTHERN FRIED CHICKEN** *Two hand-breaded chicken breasts fried until golden, topped with white pepper gravy. \$14*

Desserts

- BROWNIE ICE CREAM SANDWICH** *Two housemade brownies with vanilla ice cream, chocolate sauce and whipped cream. \$6
ask about our seasonal and locally made desserts

The Virginian Beer List

*All of our drafts are local and rotate weekly!
Check the specials list or ask your friendly bartender for details.*

\$4

*Coors Banquet
Coors Light*

*Bud Light
Miller Lite*

Budweiser

\$5

Corona 4.6%

Yuengling Lager 4.5%

Beck's Non-Alcoholic

\$5

Ballast Point Mango Session IPA 3.8%

Blue Moon Belgian White 5.4%

Green Flash Passion Fruit Kicker 5.5%

Three Notch'd Ghost of the 43rd 5.1%

Left Hand Milk Stout 6.0%

Parkway Magic Mullet Krispy Kolsch 6.0%

Smartmouth Murphy's Law Amber 5.8%

Stella Artois 5.2%

Stone Delicious IPA 7.7%

Yards TJ's Tavern Ale 8.0%

Daily Specials

Monday

*\$3 Champagne
\$4 Screwdrivers*

Tuesday

\$5 Double Rails

Wednesday

*Mini Pitcher Night
\$7 32oz pitchers
\$4 featured pitcher*

Thursday

\$2 Rails!!!

Friday

\$3 Shooters

Saturday

\$5 Double Rails

Sunday

*Brunch served from 10am to 2pm
\$5 Mimosas & Bloody Marys
\$4 Screwdrivers*

*Happy Hour M-F 3-7PM \$4 Drafts, \$1 off featured wines, \$2 off Makers and Titos
plus 50% off apps while seated at the bar!*

Virginia Wines

WHITES

Winery distance from The Virginian can be found in parenthesis

CHARDONNAY - Jefferson Vineyards (4.4 miles)

Charlottesville, VA. \$8 / \$24

BLACK CAT CHARDONNAY - Horton Vineyards (16.1 miles)

Gordonsville, VA. \$8 / \$24

PINOT GRIGIO - Barboursville Vineyards (15.3 miles)

Barboursville, VA. \$8 / \$24

VIN DE DEUX VIOGNIER - Michael Shaps Wineworks (10.2 miles)

Charlottesville, VA. \$6

REDS

Winery distance from The Virginian can be found in parenthesis

ROTUNDA RED - Lovington Winery (31.8 miles)

Lovington, VA. \$8 / \$24

MERLOT - Barboursville Vineyards (15.3 miles)

Barboursville, VA. \$8 / \$24

CABERNET FRANC - Gabriel Russo Winery (6.7 miles)

Charlottesville, VA. \$8 / \$24

NORTON - Horton Vineyards (16.1 miles)

Gordonsville, VA. \$8 / \$24

VIRGINIAN RETAIL

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

Pint Glasses \$5

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 hash browns and your choice of one additional side:

*applewood smoked bacon · sausage · cheese grits · fresh fruit
buttermilk biscuit · toast (white or sunflower wheat) · loaded hash browns +1*

TWO EGGS ANY STYLE - Two eggs scrambled or fried with toast. \$8

THE VIRGINIAN FRENCH TOAST Two slices of thick local white bread dipped in our housemade batter and grilled golden brown. \$9

STEAK AND CHEESE OMELET Thinly-sliced steak, grilled onions and American cheese in three eggs. \$10

SANTA FE OMELET Black beans, roasted corn, pico de gallo, roasted red peppers, pepper jack in three eggs. \$9

THE PAUL BUNYAN OMELET Sausage, bacon, applewood ham, and cheddar jack cheese in three eggs. \$10

SPINACH AND ARTICHOKE OMELET Our housemade spinach and artichoke dip and parmesan cheese in three eggs. \$9

BREAKFAST BURRITO Scrambled eggs, cheddar jack cheese, sausage, black beans and pico de gallo in a soft flour tortilla, topped with chipotle ranch. \$10

BREAKFAST SANDWICH Two eggs, applewood bacon and American cheese served on local white toast. \$9

BISCUITS AND GRAVY A southern tradition! Fluffy buttermilk biscuits topped with sausage gravy. \$10

EGGS BENEDICT A buttermilk biscuit topped with applewood ham, poached eggs and hollandaise. \$11

EGGS CHESAPEAKE A buttermilk biscuit topped with Virginian crabcakes, poached eggs and hollandaise. \$13

Lunch Items Available During Brunch:

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

Brunch Specials

\$4 SCREWDRIVERS

\$5 MIMOSAS

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