

THE TABLE

AT THREE CROSSES

SANDWICHES

All mains are served with one side.

Hot Honey Chicken \$13

Fried chicken sandwich drizzled with Mountain House's Smoked Ghost Pepper honey, pickles, and mayo on a Hawaiian roll.

Fried Chicken Sandwich \$11

Fried chicken sandwich with lettuce, tomato, pickles, and mayo on a Hawaiian roll.

Turkey Club \$11

Roasted turkey with bacon, lettuce, and a housemade aioli on sourdough.

Chicken Salad Sandwich \$12

Housemade chicken salad of shredded chicken, celery, mayo, and special seasoning with lettuce and tomato served on a croissant.

Southern Wrap \$12

Roasted chicken tossed in a housemade sweet whiskey BBQ sauce, red onion, and white cheddar all rolled into a Greek pita.

SALADS

Add fried chicken for +\$5

Cobb Salad \$8

Romaine lettuce with tomato, cheddar, and bacon served with housemade ranch dressing.

Harvest Salad \$8

Spring mix and spinach with gorgonzola, candied nuts, and raisins served with a housemade vinaigrette.

SIDES

Pasta Fredda \$2

Side Salad \$2

Kettle Chips \$2

DESSERTS

Vanilla Bourbon Pound Cake \$5

Southern classic pound cake with a twist. Served with a topping of homemade cream cheese frosting.

Bourbon Cookies \$3

Two fresh baked cookies full of bourbon and chocolate chips.

Vanilla & Bourbon Desserts \$5

Featuring a small, local bakery's desserts with a variety of flavors that change almost daily! Ask your server/bartender for today's options.

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic, Lemonade, and Orange Juice. \$2⁵⁰

Iced Tea \$2⁵⁰

Batteaux Coffee \$2⁵⁰

Mocktail \$4

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

SPECIALTY COCKTAILS

Skip's Revenge \$9

Whiskey, Lemon, Lime, Ginger Bitters, & Candied Ginger

Squawk, Nevermore! \$9

Gin, Apple-Peach Purée, Hannah's Handcrafted Elderberry Syrup, & Tonic

Oogie Boogie \$9

Vodka, Batteaux Coffee Cold Brew, Honey Caramel Cream, & Housemade Meringue

"Here's Johnny!" \$9

Shine, Lemonade, Apple-Peach Purée, & Ginger Beer

The Tell-Tale Heart \$9

Spiced Rum, Pomegranate, Apple Cider, & Ginger Ale

Crystal Lake \$9

White Rum, Honey Syrup, Housemade Sour, Apple Cider, & Lemon

Dead By Daylight \$9

Dark Rye Whiskey, Barrel Aged Bitters, Housemade Spiced Syrup, & Cranberry

Ectoplasm \$9

Kiwi Infused Gin, Lemonade, Lime, & Sprite

"I Smell Children" \$9

Vodka, Apple, Housemade Spiced Syrup, Pomegranate, Lemon, & Soda Water

"We All Go A Little Mad Sometimes" \$9

Shine, Apple Shrub, Ginger, & Soda Water

Gravedigger's Delight \$9

Spiced Rum, Lemonade, Housemade Sour, Coke, & Ginger Beer

Justin's Macabre Ginger \$9

White Rum, Lime, Housemade Spiced Syrup, Apple-Peach Purée, & Ginger Beer

CLASSIC COCKTAILS

Tasting Flight \$7

Up to 3 different spirits to sample at .5oz each

Classic Old Fashioned \$8

Choice of Bitters: Black Walnut, Orange, Angostura, Honey, Ginger, or Barrel Aged

Smoked Old Fashioned \$9

Choice of Bitters: Black Walnut, Orange, Angostura, Honey, Ginger, or Barrel Aged

Loaded Bloody Mary \$9

Smoked sea salt rimmed glass with Sriracha, Tajín, olive brine, Zing Zang, and garnished with a lime

Powhatan Mule \$8

Your choice of spirit with lime juice and ginger beer

WINE

Crafters Union Cans \$12

Daring & Elegant Red Blend, Brut Rosé Bubbles, or Pinot Grigio

Williamsburg Winery Bottles

2019 Sauvignon Blanc \$25

2019 Petit Verdot \$30

Barboursville Vineyard Bottles

2019 Chardonnay \$25

2019 Cabernet Sauvignon \$30

BEER

Crazy Rooster Brewing Co. \$5

Oakbridge Blonde Ale

Crowin' Midnight Oatmeal Stout