

APPETIZERS

ELOTE HUSHPUPPIES - 9

Spicy Mayo, Queso Fresco, Cilantro, Fresno Peppers, Lime Wedge, Tajin, Can Also Be Served Plain with Honey Butter v, n

BACON WRAPPED DATES - 12

Stuffed with Goat Cheese drizzled with Balsamic Reduction g, n

CRAB DEVILED EGGS - 8

Our Take on a Classic Served with Crab and Bacon Dust g, n

SMOKED CHICKEN WINGS - 15

Dry Rubbed, Smoked & then Grilled, Served with Housemade Ranch, Your choice of BBQ, Buffalo, Old Bay, Maple/Sriracha, or "Naked" g, n

SURF & TURF SKEWERS - 16

Tender Steak and Shrimp grilled with Bell Peppers and Onions Served with Housemade Tzatziki g, n

WARM BRIE, WARM BREAD - 12

Warm Baguette Served with Warm Honey, Orange Zest, Crushed Mixed Nuts v

NACHOS - 13

Housemade Tortilla Chips, Choice Of Braised Pulled Pork or Braised Chicken or Chorizo. Served with Crema, Queso Fresco, Black Bean Puree, Pico De Gallo, Cilantro, Lime Wedge, Whisper Of Tajin

Add Guacamole \$3 n

CAJUN CRAB DIP - 12

Served with Grilled Rustic Bread n

POINT JUDITH CALAMARI - 12

Calamari with Chorizo, Banana Peppers, Fresno Peppers, Jalapeno, Housemade Marinara n

MEDITERRANEAN DIP - 12

Roasted Peppers, Housemade Hummus, Whipped Harissa Feta served with Grilled Garlic Flatbread v, n

MIXED SEASONAL VEGETABLE SKILLET - 10

A Selection of Tasty and Colorful Seasonal Vegetables Baked in a Cast Iron Skillet v, ve, n, g

GRILLED BROCCOLI - 9

Gremolata, Shaved Parmesan, Lemon Zest, Olive Oil v, g, n

ROASTED MUSHROOMS PASTICHE - 10

Shiitake Mushrooms, Oyster Mushrooms, and Portabello Mushrooms with Preserved Lemons v, n, g

BRUSSELS SPROUTS - 9

Served with Sweet Chili Sauce v, ve, g, n

CHARCUTERIE AND CHEESE - 15

A Selection of Meats and Cheeses Served with Pickles, Whole Grain Mustard, Jam, Mediterranean Dip and Grilled Bread n

BONE-IN PORK CHOP* - 24

Blackened on the Grill, served with Cheddar Risotto Cake, Brussels Sprouts and Poblano Sauce n

CHEF'S CUT - Market Price*

Served with Mashed Potatoes, Vegetable Hash, and Chimichurri Sauce n

FISH AND CHIPS - 18

Traditional Atlantic Cod & Hand Cut French Fries n

JAMBALAYA - 25

Seared Chicken, Chorizo, Shrimp, Cajun Seasoning, Sauteed Onions, Green Bell Peppers, Celery, Garlic, Tomatoes, Housemade Hot Pepper Sauce, Basmati Rice g, n

CHICKEN "UNDER A BRICK" - 25

Allen Brothers Free Range Half Chicken, With Mixed Vegetable Gratin, Sauteed Baby Kale, Rosemary Chicken Au Jus g, n

CHEF'S CATCH - Market Price

Today's Fresh Catch served with Roasted Sweet Baby Potatoes, Vegetable Hash and a Lemon Butter Sauce g, n

CRABCAKES - 31

Two Seared and Baked Crabcakes with Roasted Vegetables and Quinoa n

VEGGIE GNOCCHI - 18

Seasonal Vegetables, Pesto, Parmesan, Balsamic Reduction v, n

ENTREES

THE LIGHT HORSE RESTAURANT



SOUP & SALAD

CAPRESE SALAD - 14

With Mixed Greens, Cherry Tomatoes, Grilled Allen Bros. Chicken, Mozzarella, Sliced Avocado, Balsamic Vinaigrette g, n

WEDGE SALAD - 14

Iceberg Lettuce, Pickled Onions, Cherry Tomatoes, Bacon and Homemade Blue Cheese Dressing

ROASTED BEET SALAD - 10

Golden, Red, and Candied Beets, Spring Mix, Shallots, Candied Walnuts, Goat Cheese, Pears. Apple Cider Vinaigrette v, g

QUINOA SALAD - 11

Tricolor Autumn Quinoa, Spinach, Dried Cranberries, Blueberries, Lemon, Olive Oil, Baby Kale, topped with Feta, Lemon Zest, and Parsley v, g, n

TOMATO FENNEL SOUP - 7

Our Longtime Menu Favorite, Creamy Tomato and Fennel Soup, Served with Housemade Croutons v, n

Add Chorizo - 9, 7 oz. Allen Brothers Chicken - 9
Shrimp - 10, 5 oz. Steak - 14, 6 oz. Crabcake - 15

Mac N Cheese - 9

Cavatappi Pasta with our Three Cheese Blend and Garlic Breadcrumbs. v, n

Add on Mushrooms, Bacon, Broccoli, Butternut Squash, Baby Kale - 3
Chorizo - 9
Allen Brothers Chicken 7 oz - 9
Shrimp - 10
Steak* 5oz - 14
Crabcake 6 oz. - 15

BURGERS AND SANDWICHES

All Burgers/Sandwiches Come With Your Choice of House Cut French Fries, Sweet Potato Fries or a Salad. Or Substitute a Cup of Soup for an Additional \$2.

CRAB CAKE SANDWICH - 17

Seared and Baked Crabcake, Lettuce, Chipotle Aioli on Brioche n

GRILLED CHEESE CHEESEBURGER* - 21

Our House Burger with Grilled Cheese Sandwiches as the Bun n

THE BURGER - 16

Shortrib and Chuck Brisket, Cheddar Cheese, Garlic & Dill Pickles, Lettuce, Tomato and Red Onion, served on Brioche Bun n

STEAK SANDWICH - 17

Shaved Ribeye, Monterey Jack, Caramelized Onions, Beef Au Jus, Horseradish Cream n

MAGNOLIA LANE GRILLED CHEESE - 12

Housemade Manchego Pimento Cheese, Sourdough Bread, Encrusted in Grilled Parmesan Cheese, served with cup of Tomato Fennel Soup v, n

CUBANO - 15

Pressed Classic with Ham, Braised Pulled Pork, Mustard, Gruyere, Housemade Pickles n

HOT FRIED CHICKEN SANDWICH - 17

Allen Brothers Chicken Breast is Brined, Fried and Tossed in our Housemade Hot Pepper Sauce, Spicy Mayo, Lettuce, Tomato, Bacon on Brioche, Can also be served Grilled upon request n

VEGETARIAN BURGER - 15

Beyond Burger served with Housemade Sundried Tomato & Garlic Aioli, Mixed Greens, Tomato, Sliced Avocado v, n

SIDES

Sweet Potato Fries - 7 v, g, n

Hand Cut French fries - 7 v, g, n

Mashed Potatoes - 7 v, g, n

v=Vegetarian, ve=Vegan, g=Gluten free, n=Nut free

* This item may contain raw or undercooked food. Consuming raw or under-cooked food may increase your risk of food borne illness.

* 20% gratuity will be added to parties of 6 or more.

DAILY SPECIALS

Monday: 4pm - 10pm

20% Military Discount on food (not available with already discounted food items)

Tuesday: 11am - 10pm

\$20 Prime Rib Tuesday

Wednesday: 11am - 10pm

(Only available in the downstairs dining room)

\$10 Specialty Burgers

Portobello Mushroom Burger - Grilled Onion, Arugula, Pimento Cheese, Bacon Mayo

Blue Cheese Burger - Bacon Marmalade, Arugula, Pickled Onions, Balsamic Reduction, Blue Cheese

Pickled Ginger Burger - Brie Cheese, Sriracha Mayo, Lettuce, Tomato, Pickled Ginger

BBQ Bacon Burger - Cheddar, Bacon, Onion Ring, BBQ Sauce, Lettuce, Tomato

Thursday: 11am - 10pm

\$15 Taco Thursday (3)

Al Pastor - Housemade Corn Tortillas, Braised Pork, Achiote, Queso Fresco, Red Cabbage, Sour Cream

Crispy Shrimp Taco - Beer Battered Shrimp tossed in Sriracha Aioli Sauce, Sweet Corn and Cabbage Slaw

Carne Asada Tacos - Grilled Steak, Achiote, Queso Fresco, Cilantro, Jalapenos, Onions, Grilled Tomato Salsa

Chicken Birria Tacos - Monterey Jack Cheese, Achiote, and Pulled Chicken Served with a side of Consome Dipping Sauce

Chorizo Tacos - Salsa Verde, Diced Onion, Cilantro, Radish, Grilled Jalapeno

WINES

SPARKLING

Caposaldo Prosecco 8/32

#MJB Sun Goddess Prosecco \$13/\$52

Llopart Corpinnat Rosé (Btl) 60

Veuve Clicquot (Btl) 150

WHITE

Light Horse Chardonnay (Oaked) 7/28

Berry Story Chardonnay (Unoaked) 7/28

Sassi Pinot Grigio 8/32

Three Brooms Sauvignon Blanc 10/40

Mila Albarino 11/44

#Maison Noir Bottoms Up

White Blend 10/40

ROSÉ

Mas de Daumas Guilhem 9/36

#Longevity Debra's Cuvee

Pinot Noir Rose \$9/\$36

RED

Light Horse Cabernet 7/28

Heron Cabernet Sauvignon 11/44

Vineyard Origins Pinot Noir 9/36

Septima Malbec 9/36

#Alexis George Reach

Red Blend \$10/\$40

#Maison Noir O.P.P. Pinot Noir \$13/\$52

Proud to Feature Black Owned
Black Operated Wines

HAPPY HOUR

MONDAY - FRIDAY 3PM - 6PM

FOOD SPECIALS

The Burger \$9

Cajun Crab Dip \$7

Bacon Wrapped Dates \$6

Crab Deviled Eggs \$5

Surf & Turf Skewer \$7

Nachos \$8

Elote Hushpuppies \$5

Fries \$5

Sweet Potato Fries \$5

Magnolia Lane Grilled Cheese \$7

LIBATIONS

\$2 off all draft beers, craft, local & domestic

\$5 Tito's

\$1 off all bottles and cans

\$2 off house red and white wine

BEER MENU



BRUSCHETTA

ONE FOR \$6 OR 3 FOR \$15

MARGARITA

House-made Marinara, Roasted Tomatoes, Mozzarella, Pesto, Fresh Basil, Balsamic Reduction v, n

PROSCIUTTO

Brie, Prosciutto, Figs, Olive Oil n

BERRY

Goat Cheese, Berries, Arugula, Fresh Basil, Olive Oil v, n

DESSERTS

MEAN MORGAN'S CHEESECAKE

Housemade Strawberry Cheesecake with Strawberry Sauce. v, n - 8

HOMEMADE BROWNIE SUNDAE

Served with House Made Vanilla Ice Cream and Topped with Salted Caramel, Chocolate Sauce and Whipped Cream v, n - 10

Candied Bacon g - 6

SPECIALTY COCKTAILS

SLIGHTLY STOCIOUS

Gun Powder Irish Gin, Elderflower Liqueur, Rosemary Syrup, Lemon Juice, Soda

WIRED TO THE MOON**

Jameson Cold Brew, House-made Cold Brew, Guinness Brown Sugar Syrup, Whipped Cream, Orange Powder

IRISH WHISKEY SOUR

Jameson Black Barrel, House-made sour, Aquafaba, Angostura Bitters

IRISH VACATION**

Paddy Irish Whiskey, Orange Liqueur, Coconut Cream, Pineapple Juice, Orange Juice.

THE GREEN THING

Rain Cucumber Vodka, Absolut Lime, Cucumber Juice, House-made Basil Lemonade

MANHATTAN

Catocin Creek Roundstone Rye, Carpano Antica Sweet Vermouth, Angostura Bitters, Homemade Luxardo Cherry

OLD FASHIONED

Bowman Bros VA Bourbon, Orange Syrup, Angostura Bitters, Orange Ice Cube, Homemade Luxardo Cherry

** Can Be Made as a Mocktail

LIVE MUSIC AND ENTERTAINMENT

Thursday
Solo Artist 9pm

Friday/Saturday
Live Band 9:30pm

Monday/Sunday
Karaoke 9pm

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