



Special Cocktails

Lightfoot Old Fashioned	\$16	* Poinsetta	\$12
<i>Lightfoot Barrel Aged Bourbon, Date Syrup, Grapefruit Bitters</i>		<i>Domaine Canton, Cranberry & Prosecco with a Lemon Twist</i>	
Eagle Rare Old Fashioned	\$19	* Christmas Margarita	\$14
<i>Eagle Rare Bourbon, Simple Syrup, Orange Bitters</i>		<i>Silver Tequila, Cranberry, Fresh Lime, Triple Sec, Simple Syrup garnished with Cranberries and Fresh Lime</i>	
* Home Alone	\$16	* White Christmas	\$16
<i>Chocolate Baileys, Vanilla Vodka, Mozart Chocolate Cream & Amaretto with a dusting of Chocolate on top</i>		<i>White Chocolate Liquor, Creme de Cocoa and Vanilla Vodka with a Sugar Rim</i>	
♥ I Love Lucy	\$14	* Pomegranate Cosmo	\$16
<i>Absolut Raspberry, Casis, Splash of Pineapple & Champagne</i>		<i>Titos, Pama and Lime Juice</i>	

Please ask about our wine & beer selection.

To Share

Honey Ham Biscuits	\$9	GF Deviled Eggs	\$8
<i>Mini Buttermilk Biscuits with Smoked Virginia Ham (4)</i>		<i>with Bacon and Hot Sauce (4)</i>	
V GF Roasted Cauliflower	\$8	Seared Sea Scallops	\$16
<i>with Olives, Curry Salt and Feta Dip</i>		<i>topped with Pineapple Salsa and Crispy Sweet Potato Curls set on Sweet Potato Pancakes with Honey Black Pepper & Beurre Blanc</i>	
Crab Dip	\$19.50	<i>+ GF without Pancakes</i>	
<i>with French Bread & Crackers</i>		V Zucchini Fries & Feta Dip	\$9
Fried Green Tomatoes & Shrimp	\$13.50	Oysters Rockefeller (6)	\$18
<i>topped with Jalapeño Cheddar Cheese & Sautéed Shrimp set with Szechuan Chili Cream (3)</i>		<i>Bacon, Pecorino & Sambuca served with Cucumber Orange Salad and Fresh Lemon</i>	
<i>+ add an additional tomato for \$4</i>			

Soup & Salads

V Lightfoot Spicy Creamy Tomato Soup	Cup \$5.50, Bowl \$11
<i>Roasted Garlic & Sweet Basil topped with Parmesan Cheese, Mozzarella, and Pumpernickel Croutons</i>	
<i>+ GF without Croutons</i>	
Chef Ingrid's French Onion & Field Mushroom Soup	Cup \$7, Bowl \$14
<i>topped with a Croustade, Gruyere, Goat Cheese, Pecorino Romano, and Truffle Oil</i>	
Better Than Maryland Crab Bisque	Cup \$9, Bowl \$16
<i>served with Grilled Baguette</i>	
V Roasted Apple & Green Salad	\$14
<i>Roasted Apples set over Greens tossed with Sherry Vinaigrette and garnished with Fried Goat Cheese, Bacon, Pecans and Honey</i>	
Blue Ridge Spinach Salad	\$14
<i>Baby Spinach tossed with Sun Dried Cherries, Smoked Ham, Crumbled Blue Cheese, Pecans and tossed with Sherry Vinaigrette</i>	
Traditional Caesar Salad	\$12
<i>Romaine tossed with Traditional Caesar Dressing, Garlic Croutons, Parmesan Cheese, and topped with an Anchovy Filet</i>	
<i>+ GF without Croutons</i>	

Entrées

- Grilled 8 oz. Filet Mignon*** \$45
with Horseradish-Chive Butter & Crispy Onions, set on a bed of Mashed Potatoes with Grilled Asparagus and Béarnaise
 + ~can be prepared gluten free without crispy onions
- GF Braised Pork, Shrimp, and Grits** \$34
Braised Pork, Sautéed Shrimp, Bacon Lardons and Cajun Pepper Sauce set over Cheddar Cheese Grits
- Lobster & Shrimp Pasta** \$30
Lightly Simmered in a Rosemary Cream Sauce set over Angel Hair Pasta with Fresh Tomato, Pecorino Romano
- Mama Mia Rigatoni** \$23
Rigatoni tossed with Sun-dried Tomato Pesto with Feta, Cremini Mushrooms, Garlic, Basil and a Touch of Cream.
 + Vegetarian. *You may add Roasted Chicken or Shrimp
- Organic Buttermilk Fried Chicken** \$24
Fried Boneless Breast and Thigh served with Homemade Macaroni & Cheese, Campfire Beans with Bacon and Homemade Basil Buttermilk Dressing
- GF Ancho Chili- Honey Glazed Roasted Salmon*** \$28
with Black Bean Puree, Rice, Red Pepper Vinaigrette, Jalapeño Cream and Pineapple Salsa

Big Salads & Sandwiches

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| Oyster Po Boy Salad* \$24.50
<i>Fried Oysters set over Greens tossed with Sherry Vinaigrette and Croutons topped with Egg, Capers, Onions, Tomatoes and Curly Carrots served with Fresh Lemon & Tarter Sauce</i> | Grilled Salmon Salad* \$22.50
<i>topped with Smoked Tomato Salad set over Mixed Greens, Arugula & Beans tossed with a Balsamic Vinaigrette & garnished with Bacon, Goat Cheese & Roasted Potatoes</i> |
| Chinatown Salad \$19.50
<i>Grilled Breast of Chicken ~OR~ Grilled Shrimp, Crispy Chinese Noodles, Carrots, Bean Sprouts, Water Chestnuts, Snow Peas, Scallions, Cilantro, and Sesame tossed with Fresh Greens and Peanut Dressing</i> | Steak Salad* \$24.50
<i>Marinated Grilled Flank Steak, Greens tossed with Balsamic Vinaigrette, Crumbled Blue Cheese, Grape Tomatoes, topped with Sautéed Mushrooms & Onions, Crispy Onions and Garlic Aioli</i>
+ GF without Crispy Onions |
| Everyone's Favorite Salad \$22.50
<i>Chicken and Greens tossed with Raspberry Vinaigrette, Roasted Almonds, Naval Orange, Fresh Raspberries, Brie, Balsamic Glaze, Pears, Bacon and Grilled Baguette</i> | "A Big Fat BLT&C" \$17.50
<i>Applewood Smoked Bacon and Provolone on Toasted White with Lettuce, Tomato, and Mayo served with French Fries and Cole Slaw</i> |
| Lightfoot Burger* \$19
<i>8 oz. Grilled House-Made Ground Tenderloin Burger topped with Applewood Smoked Bacon, White Cheddar, Sautéed Onions, Lettuce, Tomato, and Our Special Sauce</i> | "Gyro" \$19.50
<i>Grilled Marinated Beef Tenderloin on Warm Pita with, Cucumber-Tomato Salad & Feta served with Zucchini Fries, Feta Dip, and Tzatziki Sauce</i> |

A Gratuity of 18% may be applied to parties larger than six. \$5.00 split charge, \$1.50 extra dressing