

## Special Cocktails

<b>Lightfoot Old Fashioned</b>	\$16	<b>Pomegranate Cosmo</b>	\$16
<i>Barrel Aged Bourbon, Date Syrup, Grapefruit Bitters</i>		<i>Titos, Pama and Lime Juice</i>	
<b>♥ I Love Lucy</b>	\$15	<b>The Topsy Judge</b>	\$16
<i>Absolut Raspberry, Casis, Splash of Pineapple &amp; Champagne</i>		<i>Prosecco, St. Germain, Gin, Pama, Japanese Yuzu</i>	
<b>Orange Mule</b>	\$14	<b>The Old Banker</b>	\$16
<i>Titos Vodka, Orange Liqueur, Ginger Beer, Orange Juice, Lime Juice garnished with a Orange Slice</i>		<i>Titos Vodka Martini with Blue Cheese Olives</i>	
<b>Ancho Margarita</b>	\$15	<b>Aperol Spritz</b>	\$12
<i>Tequila, Ancho Chili Liqueur, Fresh Lime, Cointreau, Agave</i>		<i>Aperol, Prosecco, Splash of Soda, Fresh Orange</i>	

Please ask about our wine & beer selection.

## To Share

<b>Honey Ham Biscuits</b>	\$9	<b>GF Deviled Eggs</b>	\$8
<i>Mini Buttermilk Biscuits with Smoked Virginia Ham (4)</i>		<i>with Bacon and Hot Sauce (4)</i>	
<b>V GF Roasted Cauliflower</b>	\$8	<b>Seared Sea Scallops</b>	\$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 &amp; Beurre Blanc</i>	
<b>Crab Dip</b>	\$19.50	+ GF without Pancakes	
<i>with French Bread &amp; Crackers</i>		<b>V Zucchini Fries &amp; Feta Dip</b>	\$9
<b>Fried Green Tomatoes &amp; Shrimp</b>	\$14	<b>Oysters Rockefeller (6)</b>	\$18
<i>topped with Jalapeño Cheddar Cheese &amp; Sautéed Shrimp set with Szechuan Chili Cream (3)</i>		<i>Bacon, Pecorino &amp; Sambuca served with Cucumber Orange Salad and Fresh Lemon</i>	
+ add an additional tomato for \$4			

## Soup & Salads

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

## Entrées

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- Grilled 8 oz. Filet Mignon\*** \$47  
*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** \$36  
*Braised Pork, Sautéed Shrimp, Bacon Lardons and Cajun Pepper Sauce set over Cheddar Cheese Grits*
- Lobster & Shrimp Pasta** \$34  
*Lightly Simmered in a Rosemary Cream Sauce set over Angel Hair Pasta with Fresh Tomato, Pecorino Romano*
- GF Tokyo Chicken** \$29  
*Roasted Chicken Breast with Butternut Squash- Sweet Potato Puree, Baby Bok Choy & Sweet Corn with Miso Butter, finished with a Natural Star Anise Reduction*
- Mama Mia Fusilli** \$23  
*Large shaped Fusilli tossed with Sun-dried Tomato Pesto with Feta, Sautéed Cremini Mushrooms, Garlic, Basil and a Touch of Cream.*  
 + Vegetarian, Add Slow Roasted Organic Pulled Chicken \$6
- Mediterranean Roasted Salmon** \$29  
*with Chilled Cous Cous Salad, Hummus, Baby Tomato-Roasted Pepper- Persian Cucumber Salad and Feta*
- Eat Your Veggies** \$24  
*The House Vegetarian Plate- Chef's Seasonal Vegetable Selection with your choice of Beans, Pasta, Mashed Potatoes or Rice. Dairy or Non Dairy*

## Big Salads & Sandwiches

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| <p><b>Oyster Po Boy Salad*</b> \$24.50<br/> <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 &amp; Tarter Sauce</i></p> <p><b>Chinatown Salad</b> \$19.50<br/> <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></p> <p><b>Everyone's Favorite Salad</b> \$23<br/> <i>Chicken and Greens tossed with Raspberry Vinaigrette, Roasted Almonds, Naval Orange, Fresh Raspberries, Brie, Balsamic Glaze, Pears, Bacon and Grilled Baguette</i></p> <p><b>Lightfoot Burger*</b> \$19<br/> <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></p> | <p><b>California Caesar Salad</b> \$23.50<br/> <i>Our Classic Caesar Salad topped with Slow Roasted Pulled Chicken, Grilled Shrimp, Sun-dried Tomatoes, Goat Cheese &amp; Roasted Red Peppers</i><br/>           + ~GF without Croutons</p> <p><b>Grilled Salmon Salad*</b> \$23.50<br/> <i>topped with Smoked Tomato Salad set over Chopped Romaine, Arugula &amp; Beans tossed with a Balsamic Vinaigrette &amp; garnished with Bacon, Goat Cheese &amp; Roasted Potatoes</i></p> <p><b>Steak Salad*</b> \$24.50<br/> <i>Marinated Grilled Flank Steak, Greens tossed with Balsamic Vinaigrette, Crumbled Blue Cheese, Grape Tomatoes, topped with Sautéed Mushrooms &amp; Onions, Crispy Onions and Garlic Aioli</i><br/>           + GF without Crispy Onions</p> <p><b>"A Big Fat BLT&amp;C"</b> \$17.50<br/> <i>Applewood Smoked Bacon and Provolone on Toasted White with Lettuce, Tomato, and Mayo served with French Fries and Cole Slaw</i></p> <p><b>"Gyro"</b> \$21.50<br/> <i>Grilled Marinated Beef Tenderloin on Warm Pita with, Cucumber-Tomato Salad &amp; Feta served with Zucchini Fries, Feta Dip, and Tzatziki Sauce</i></p> |
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A Gratuity of 18% may be applied to parties six or larger. \$5.00 split charge, \$1.50 extra dressing