

# Apps & Share

## **alligator and duck gumbo**

alligator tail • braised duck • okra • dark roux • rice 5/9 cup/bowl

## **pulled pork & black bean cake**

jalapeno-orange roasted pork shoulder • hand pattied black bean cake • pickled veg 8

## **fried oysters**

Rappahannock oysters • braised leeks • chili sauce 12

## **Cajun grilled shrimp**

apple jicama slaw • cornbread 11

## **Stronghill mixed green**

honey crisp apple • blue cheese • cornbread croutons • rosemary vinaigrette 7

## **spinach salad**

roasted red beets • sweet potato straws • walnuts • goat cheese • honey vinaigrette 8

## **wild mushroom tart**

sauteed wild mushrooms • savory tart dough • parmesan • crispy collards • balsamic reduction 9

## **soup of the day • priced daily • cup/bowl**

## **crispy roasted duck breast**

maque choux • jalapeno cornbread • duck glaze 22

## **roasted airline chicken breast**

dirty rice • roasted veg • fried apples 15

## **grilled flank steak**

buttermilk mashed • collards • sweet potato straws • Robert sauce 18

## **grilled shrimp**

white beans • wild mushrooms • Virginia peanuts • chili sauce 17

## **spinach & sweet potato spanikopita**

roasted sweet potatoes • sauteed spinach • petite salad w/honey vinaigrette 14

## **fried flounder**

crawfish etoufee • white rice 17

## **seasonal fish**

black eyed peas • roasted shallots • shrimp broth *priced daily*

## **BBQ chicken**

semi boneless leg & thigh • sweet bbq sauce • caper potato salad 9

## **scallops & grits**

large scallops • stoneground mascarpone grits • tomato sauce 17

## **steak & frites**

grilled sirloin • herbed frites • pimento cheese 14

## **fried quail**

cornmeal dusted quail • sweet potato spoonbread • fried apples 12

## **petite bouillabaisse**

saffron seafood broth • crawfish • oysters • white fish • shrimp • potatoes • vegetables 12

## **crab gratin**

lump crabmeat • mascarpone • parmesan 12

## **vegetable pot pie**

mushrooms • roasted vegetables • eggplant • buttermilk biscuit 10

## Entrees

## Smaller Plates

# Between Bread

aka Sandwiches

## **muffaletta**

Italian sesame bread • genoa • sopressata • capicola • provolone • olive spread 11

## **pulled pork**

jalapeno-orange roasted pork shoulder • bread & butter pickles • ciabbata • dijon 9

## **po boy**

lettuce • tomato • remoulade • stuffed with your choice:

andouille 8

oysters 12

crawfish 10

eggplant 7

## On the Side

herb frites

caper potato salad

small salad

apple jicama slaw

southern apple sauce

cup of soup

## **espresso pot du creme**

light espresso custard • chocolate espresso bean • whipped cream 7

## **pumpkin cheesecake**

graham crust • caramel 7

## **chocolate raspberry mousse cake**

chocolate sponge • ganache topping 7

## **sweet potato cobbler**

sweet biscuit topping • vanilla ice cream 7

## **dessert du jour**

inspired daily

## The End

## Etc.

### **brunch**

10:00a–3:30p saturday & sunday

### **hours**

11a–10p tuesday through thursday

11a–11p friday & saturday

### **bar open late**

**all resting on mondays**

1200 N. BOULEVARD WWW.STRONGHILLRESTAURANT.COM 804.359.0202

Separate checks for parties of 5 or less only.  
20% gratuity will automatically be added to parties of 8 or more.

DINING COMPANY