

Breakfast

Available 7:30 a.m. - 10:30 a.m. Add Bacon, Sausage Links, Turkey Bacon, Country Ham or Virginia Ham +1.95
Add Strawberries, Blueberries, Pecans or Chocolate Chips +2.00

From the Coop

Breakfast Quesadilla **v**

Whole-Wheat Tortilla, Scrambled Eggs, Bell Peppers, Onion, Spinach & Tomato with Cheddar Jack Cheese 7.95 cal 559

The Peaks

Two Cage-Free Eggs Any Style, Hash Brown Potatoes or Stone-Ground Grits, & a choice of Bacon, Sausage, Turkey Bacon, Virginia Ham or Country Ham 8.95 cal 414

From the Griddle

Buttermilk Pancakes **v**

Maple Syrup Blend & Whipped Butter Full Stack 8.50 cal 1688
Short Stack 6.50 cal 1209

Lunch & Dinner

Small Plates

Available 11:30 a.m. - 9:00 p.m.

Peaks Cauliflower **v GF**

Served with Sriracha-Ranch Sauce 6.95 cal 247

Chicken Wings **GF**

Served in Your Choice of Sauce, Celery Sticks, Blue Cheese or Ranch Dip
Sauces: Raspberry Chipotle, Buffalo, BBQ, Virginia Gentleman Whiskey Glaze
Full Order (10) 12.95 cal vary
½ Order (5) 6.95 cal vary

Loaded Nachos **v GF**

Vegetarian Chili, Nacho Cheese, Black Olives, Tomatoes & Jalapeño Peppers
Full Order 8.95 cal 1060
½ Order 5.95 cal 600

Soup & Salads

Available 11:30 a.m. - 9:00 p.m.

Iceberg Wedge Salad

Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, Blue Cheese Dressing 9.95 cal 578

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Classic Dressing 8.95 cal 168
Add Chicken +4.00 cal 198
Add Portabella +4.00 cal 35
Add Grilled Shrimp +4.00 cal 120

Virginia Whiskey Onion Soup **v**

Jack Cheese Gratin, Toasted Croutons 5.00 cal 495

Vegetarian Chili **v GF**

Cheddar Cheese, Scallions, Sour Cream 7.00/9.00 cal 415

Today's Soup 5.00/7.00 cal vary

Soup & Salad Bar

Fresh Seasonal Selections & Today's Soup 10.95 cal vary

Sandwiches

Available 11:30 a.m. - 9:00 p.m.

Served with Coleslaw, Waffle Fries, Sweet Potato Fries, Today's Fresh Vegetables or Fresh Fruit.

Substitute Cheesy Fries +1.00
Add Soup & Salad Bar +4.95

Gourmet Burger

8 oz. Virginia Beef Patty, Caramelized Onions, Mushrooms, Topped with a Fried Egg, with Blackberry Marmalade, Lettuce, Tomato, Your Choice of Cheese on a Brioche Bun 14.95 cal 1045

Black Bean Burger **v GF**

Housemade Black Bean Patty, Lettuce, Tomato, Pickle, Lime-Cilantro Aioli on Brioche Bun 13.95 Cal 497
Gluten-Free Bun Available Upon Request
Add Your Choice of Cheese +1.00

Grilled Chicken Breast Sandwich

Grilled Chicken, Lettuce, Tomato, Onion on a Brioche Bun 10.95 cal 380

Dinner Only

Available 4:30 p.m. - 9:00 p.m.

Traditional Virginia Cuisine. Served with a Choice of Two: Coleslaw, Waffle Fries, Sweet Potato Fries, Mashed Potatoes, Rice, Today's Fresh Vegetables or Fresh Fruit.

Substitute Cheesy Fries +1.00
Add Soup & Salad Bar +4.95

Cavatappi Pasta **v**

Grape Tomatoes, Roasted Red Peppers, Mushrooms, White Wine Sauce, Shaved Parmesan, Fresh Basil 13.00 cal 1202
Gluten-Free Pasta Available
Add Chicken +4.00 cal 198
Add Grilled Shrimp +4.00 cal 120

Blackened Catfish

Grilled, White Wine Shrimp Sauce 18.00 cal 570

Grilled New York Strip **GF**

Waffle Fries, Tomato-Tarragon Butter 25.00 cal 1064

½ Peaks Chicken

Herb Roasted or Fried, Cinnamon Apples, Mashed Potatoes, Today's Fresh Vegetables
Herb Roasted 20.00 cal 766
Fried 20.00 cal 1218
Please Allow 25 Minutes for Fried Chicken

Kid's Selections

Available 11:30 a.m. - 9:00 p.m. 12 years & under.

Grilled Cheese **v**

Choice of One Side 4.95 cal 817

¼ lb. Hamburger

Choice of One Side 6.95 cal 728
Add Your Choice of Cheese +1.00

Peaks Mac 'N Cheese

Choice of One Side 4.95 cal 360

Pasta

Choice of Marinara Sauce or Butter Sauce, Today's Fresh Vegetables 5.95 cal 728

Beverages

Refills included on Coffee, Tea, Soda & Water. As part of the "Last Straw Initiative," we will provide a straw for your beverage upon request.
Water served upon request.

Iced Tea

Sweetened or Unsweetened 2.75

Fair Trade Coffee

Regular or Decaf 2.75

Hot Tea 2.75

Homemade Strawberry Lemonade 3.00

Espresso Drinks 4.95

Cappuccino or Caffe Latte

Soda 2.75

Pepsi, Diet Pepsi, Dr Pepper, Mountain Dew, SoBe Lifewater, Orange Crush, Mist TWST, Pink Lemonade, Ginger Ale

Brunch Cocktails

Peach Ginger Bellini

Peach Purée with Ginger, Mixed with Sparkling Wine 7.95

Peaks Grand Mimosa

Grey Goose Vodka, Sparkling Wine & Orange Juice 9.95

Bloody Mary

Smirnoff Vodka & our Spicy Tomato Juice 7.95

We believe in using locally grown, organic, sustainably harvested products whenever possible as part of our commitment to protect our environment and cherish our natural surroundings. Our efforts include purchasing produce from Produce Source in Roanoke, VA. Fish cuts are source-approved by the Monterey Bay Aquarium's Seafood Watch Program. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
FDA Consumer Advisory 3-603.11.4

V – Vegetarian | GF – Gluten-Free

An 18% gratuity will be added to parties of 8 or more.

Beer Selections

Draft

We feature a selection of Virginia craft and domestic beer on tap that changes seasonally.
Please ask your server for today's selection. 5.50

Bottled

Premium 4.95
Corona Extra
Heineken
Samuel Adams
Boston Lager

Domestic 4.25
Budweiser
Coors Light
Michelob Ultra
Miller Lite

Virginia Craft 4.25
Ask your server for any additional Virginia craft seasonal bottled beer selections.
Devils Backbone
Eight Point IPA
Blue Mountain
Full Nelson

Specialty Drinks

Cold Specialty Drinks

Sharp Top Martini

Our Premium Martini made with Grey Goose Vodka & Dry Vermouth 10.95

Blue Ridge Martini

Spirits of the Blue Ridge Vodka, Triple Sec, Blue Curaçao & Cranberry Juice 9.95

Happy Camper Martini

Grey Goose Le Citron, St-Germain Liqueur, Club Soda & Fresh Lemon 10.95

Peaks Peach Martini

New Amsterdam Peach Vodka & Peach Purée 8.95

Southern Sangria

Jim Beam Bourbon, Triple Sec, Cinnamon Simple Syrup Topped with a Splash of Cabernet Sauvignon – Smooth & Refreshing 8.95

Flat Top Lightning

Virginia Lightning Moonshine & Lime Juice Served over Ice with a Lime Wedge 8.95

The Bootlegger

Jim Beam Bourbon, Sweet Tea, Simple Syrup & a Lemon Wedge 8.95

Harkening Hill Mojito

BACARDÍ Limón Rum, Lime Juice, Mint & Club Soda 8.95

Lakeside Lavender Spritzer

Tito's Handmade Vodka, Lavender Syrup, Splash of Club Soda & a Squeeze of Lemon Juice 8.95

Otterly Delicious

Malibu Rum, Tito's Handmade Vodka, Cranberry & Pineapple Juices 9.95

Hot Specialty Drinks

Caramel Irish Coffee

Jameson Irish Whiskey, Baileys Irish Cream, Coffee Topped with Whipped Cream & Caramel Sauce Garnish 8.95

Amaretto Coffee

DISARONNO & Coffee Topped with Whipped Cream & Toasted Almonds 7.95

Bavarian Coffee

Peppermint Schnapps, Kahlúa Coffee Liqueur, Coffee & Whipped Cream Topped with Grated Chocolate 8.95

Warm Vanilla Bean Cider

Warm Cider, Vanilla & Jim Beam Bourbon Topped with Candied Walnuts & Whipped Cream 7.95

Wine

Monthly Virginia Wine Specials

Each month, we feature a Virginia wine. Your server will inform you of this month's selection.

Take a Flight! 14.00

Enjoy a 4 Glass Sampler (1.5 oz. of each)

Sparkling

Ruffino Prosecco

Crisp, clean & delicate with fine bubbles caressing the palate. Intense sensations of apples & peaches.

Italy 1/2 Bottle 16 • Bottle 32

Hacienda Brut

Flavors of shortbread, fresh fruit & buttery vanilla

California Bottle 27

Blush

Rockbridge Jeremiah's Blush

Lively, fresh, fruity & fun

Virginia Glass 7.95 • Bottle 26

White

Canyon Road Pinot Grigio

California Glass 6.95 • Bottle 24

Ruffino Lumina Pinot Grigio

Pears & golden apple accompanied by an elegant minerality

Italy Glass 7.95 • Bottle 26

Canyon Road Chardonnay

California Glass 6.95 • Bottle 24

Clos du Bois Chardonnay

Apple blossom, ripe pear & sweet lemon drop complemented by toasty oak, spice & cream

French meaning: "Enclosure in the Woods"

California Bottle 25

Trinity Oaks Chardonnay

Aromas of citrus with pineapple flavors & a note of sweet oak

For every bottle purchased, a tree is planted in the rain forest.

California Glass 6.50 • Bottle 25

Canyon Road Moscato

California Glass 6.95 • Bottle 24

Chateau Morrisette Our Dog Blue

Melons, citrus fruits, apricots & delicate flowers highlight the soft finish of this soothing wine

Virginia Glass 7.95 • Bottle 26

Prince Michel Viognier

Virginia's official state grape & a great favorite everywhere! Rich & creamy with bold tropical notes.

Virginia Glass 9.95 • Bottle 32

Nobilo Sauvignon Blanc

Passion fruit, gooseberries & nettles with opulent tropical fruit flavors, complemented by herbal & mineral notes

New Zealand Glass 8.95 • Bottle 35

Red

Canyon Road Merlot

California Glass 6.95 • Bottle 24

Barboursville Merlot

Limited oak aging offers bright & fresh red berry flavors, very forthcoming aromas of fresh fruit

Virginia Glass 9.95 • Bottle 32

Canyon Road Cabernet Sauvignon

California Glass 6.95 • Bottle 24

Barboursville Cabernet Sauvignon

Spiced berries & chocolate toffee with supple, soft tannins & light oak

Virginia Glass 9.95 • Bottle 32

Robert Mondavi Private Selection Cabernet Sauvignon

Decadent aromas of black cherry, blackberry, vanilla, toasty oak & coffee

California Glass 7.95 • Bottle 26

Mark West Black Pinot Noir

Black cherries & plums, mocha, vanilla & caramel

California Glass 8.50 • Bottle 29

Chateau Morrisette The Black Dog

A harmonious blend of Cabernet Franc, Merlot & Chambourcin

Virginia Glass 7.95 • Bottle 26

Red Diamond Malbec

Off-ripe berries & pomegranate combined with hints of vanilla

Mendoza, Argentina Glass 7.95 • Bottle 26