

Virginian Restaurant

1521 University Ave 22903-2636 · +14349844667 · Updated: Jan 14, 2026

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WHITES 4

Stone Mountain Chardonnay, Dyke, VA (24.4 Miles)

Stainless steel fermented with grapefruit notes and a crisp clean finish.

Horton Black Cat Chardonnay, Gordonsville, VA (18.2 Miles)

A floral, dry white with balanced flavors of oak spice, vanilla, and ripe fruits.

Prince Michel Viognier, Leon, VA (34.8 Miles)

Rich and creamy with bold tropical notes of melon and mango.

Barboursville Pinot Grigio, Barboursville, VA (18.3 Miles)

Dry and well-balanced with notes of apple, pear, and a touch of pineapple.

REDS 4

Barboursville Merlot, Barboursville, VA (18.3 Miles)

Medium-bodied and pleasantly tame with flavors of fresh red berries.

Lovingston Rotunda Red, Lovingston, VA (36.0 Miles)

A deep magenta blend of Merlot and Cabernet Franc with sweet cherry and plum notes.

Stone Mountain Maquillage, Dyke, VA (24.4 Miles)

Refreshing with lively fruit tones and a bright floral nose. Not too dry, not too sweet.

Prince Michel Cabernet Franc, Leon, VA (34.8 Miles)

Rich dark cherry flavors are complemented by subtle hints of roasted coffee bean and black pepper.

THE VIRGINIAN'S LOCAL DRAFT LIST 6

Devils Backbone - Roseland, VA (32.7 Miles)

Champion Brewing - Cville, VA (1.4 Miles)

Three Notch'd Brewing - Cville, VA (0.8 Miles)

Starr Hill Brewery - Crozet, VA (11.0 Miles)

Blue Mtn. Brewery - Afton, VA (19.3 Miles)

Bold Rock Cider - Nellysford, VA (30.2 Miles)

THE VIRGINIAN'S BOTTLE LIST 14

Fat Tire Amber Ale 5.2% (CO)	\$5.00
This popular American style amber is packed full of toasted malt!	
Yuengling Lager 4.5% (PA)	\$4.00
A deep amber color, mild hop character, and from America's oldest brewery.	
Stella Artois 5.2% (Belgium)	\$4.00
A bottom fermented blond lager with a full body and clean finish.	
Blue Moon 5.4% (CO)	\$5.00
A very smooth, wheaty brew with mellow spice and hop flavors.	
Goose Island 312 Urban Wheat Ale 4.2% (IL)	\$5.00
A light and refreshing wheat ale with a hazy straw color and smooth body.	
Victory Prima Pils 5.3% (PA)	\$5.00
This German-style pilsner displays a near perfect balance of European hops and German malts.	
Angry Orchard Crisp Apple Cider 5.0% (OH)	\$5.00
A slightly sweet, ripe apple flavor with a subtle dryness on the finish.	
Blue Mountain Full Nelson Pale Ale 5.9% (VA)	\$5.00
A delicious local pale ale brewed with Cascade hops grown on site at the brewery.	
Smuttnose Old Brown Dog Ale 6.7% (NH)	\$5.00
A rich, malty brown that has been cited as a fullbodied example of a classic American Brown Ale.	
Sierra Nevada Pale Ale 5.6% (CA)	\$5.00
This classic American pale ale features a deep amber color and generous quantities of premium Cascade hops.	
Founders Centennial IPA 7.2% (MI)	\$5.00
A sweet, balanced IPA with floral and citrus aromas and malty undertones.	
21st Amendment Brew Free! or Die IPA 7.0% (CA)	\$5.00
An aromatic golden IPA brewed with six different hops and balanced by a solid malt backbone.	
Thomas Jefferson's Ale 8.0% (PA)	\$5.00
Based on Jefferson's original recipe with the same ingredients he used on his VA estate.	
Duck Rabbit Milk Stout 5.7% (NC)	\$5.00
A traditional full-bodied stout with a subtle sweetness.	

POPULAR DOMESTICS AND IMPORTS 5

Bud Light	\$3.00
Budweiser	\$3.00
Miller Lite	\$3.00
Coors Light	\$3.00
Corona	\$4.00

MONDAY ¹

Bartender's Choice

On The Board.

TUESDAY ¹

Doubles

\$5.00

WEDNESDAY ²

16oz Yuengling Cans

\$3.00

Bartender's Choice

On The Board.

THURSDAY ¹

Rails

\$2.00

FRIDAY ²

Fire Bombs

\$5.00

Red Bull Vodkas

\$4.00

SATURDAY ¹

Doubles

\$5.00

SUNDAY (10AM-2PM) ²

Bloody Marys and Mimosas

\$5.00

Screwdrivers

\$4.00

HAPPY HOUR ⁴

\$2 off Maker's and Tito's

Southern Belles

\$3.00

\$1 off Drafts

PBR Bottles

\$2.00

STARTERS ⁸

Chicken Quesadilla

\$9.00

A flour tortilla filled with onions, peppers, melted cheddar jack cheese, and grilled chicken. Served with sour cream and fresh pico de gallo.

Our Famous Spinach and Artichoke Dip

AVAILABLE OPTIONS

Served piping hot with crisp tortilla chips.

\$7.00

Substitute pita bread for:

\$1.00

Chicken Tenders

AVAILABLE OPTIONS

Breaded strips of chicken breast cooked to a golden brown and served with our tangy honey mustard dressing.

\$9.00

Add fries for: \$1.00

Stumble Down Mac N' Cheese

\$5.00

Macaroni and pepper jack cheese topped with our homemade cheddar potato cake.

Hummus and Pita

\$7.00

Grilled or fried pita slices tossed with parmesan cheese and served with hummus.

Pork BBQ Nachos

\$10.00

Crisp tortilla chips smothered in melted cheddar jack cheese, black beans, our hand pulled pork bbq, and fresh jalapeños with pico de gallo and sour cream.

French Onion Soup

\$4.00

Our version of this classic soup topped with garlic croutons and Swiss cheese.

Loaded Potato Soup

\$4.00

Our homemade creamy potato soup with cheddar and bacon, topped with sour cream.

SALADS 5

House Salad

AVAILABLE OPTIONS

Fresh spring mix, grape tomatoes, cucumbers, red onions, cheddar jack cheese, and garlic croutons.

\$7.00

Add chicken (blackened or grilled) for: \$4.00

Add grilled salmon or a virginian crab cake for:

\$5.00

Classic Caesar

AVAILABLE OPTIONS

Fresh romaine tossed in our zesty caesar dressing with parmesan cheese and garlic croutons.

\$7.00

Add chicken (blackened or grilled) for: \$4.00

Add grilled salmon or a virginian crab cake for:

\$5.00

Grilled Salmon

\$11.00

Atlantic salmon over fresh spring mix, grape tomatoes, cucumbers, red onions, and garlic croutons served with our mandarin ginger vinaigrette.

BBQ Chicken

\$11.00

Tangy BBQ chicken breast over fresh spring mix, roasted corn, black beans, pepper jack cheese, red onions, grape tomatoes, cucumbers, and garlic croutons.

Buffalo Chicken**\$11.00**

Crispy chicken tenders tossed in a fiery buffalo sauce over romaine with sliced red onion, cucumber, grape tomatoes, cheddar jack cheese, and garlic croutons.

BEVERAGES (FREE REFILLS) 10**Coke****Diet Coke****Mr. Pibb****Sprite****Lemonade****Ginger Ale****Tonic Water****Unsweetened Tea****Sweet Tea****Greenberry's Coffee****BEVERAGES (NO FREE REFILLS)** 8**Milk****Cranberry Juice****Grapefruit Juice****Pineapple Juice****Orange Juice****Hot Cider****Hot Chocolate****Hot Tea****SANDWICHES** 15**Virginian Burger*****\$8.00**

Half-pound of USDA Choice Beef grilled to perfection and served on a kaiser roll. Add your choice of five cheeses, bacon, pico de gallo, fresh jalapeños, or grilled onions for an additional charge.

BLT**\$9.00**

A classic, served on thick local white toast with lots of bacon, fresh tomato, crisp lettuce, and mayo.

Crab Cake Sandwich	\$12.00
Our signature Virginian crab cake served on a toasted kaiser roll with fries, homemade coleslaw, and a spicy remoulade dressing.	
Gourmet Grilled Cheese	\$7.00
Melted cheddar, provolone, and Swiss between two slices of local golden sourdough.	
Philly Cheese Steak	\$9.00
Thinly sliced steak, grilled onions, and three slices of American cheese on a toasted sub roll.	
Grilled Salmon Sandwich	\$9.00
A 6-ounce atlantic salmon filet served on a kaiser roll with lettuce, tomato, onion, and our house lemon-dill aioli.	
Pork BBQ Sandwich	\$8.00
Hickory smoked and hand pulled pork BBQ served on a kaiser roll with homemade coleslaw and fries.	
Virginian Chicken Sandwich	\$10.00
Two grilled chicken breasts topped with cheddar cheese, bacon, and honey mustard on a kaiser roll.	
Coal Miner*	\$10.00
Our classic half-pound burger topped with cheddar cheese, crisp bacon, and BBQ sauce on a kaiser roll.	
Chipotle Chicken Philly	\$9.00
Grilled chicken breast, red onions, and roasted red peppers tossed in chipotle sauce and topped with pepper jack cheese on a toasted sub roll.	
The Famous Virginian Club	\$10.00
A large portion of applewood ham, smoked turkey, smoked bacon, American cheese, lettuce, tomato & mayo served on local white toast in classic club style.	
Classic Reuben	\$9.00
Sliced corned beef, thousand island, sauerkraut, Swiss, and local rye combine to complete a classic sandwich.	
Southwest Veggie Wrap	\$9.00
Roasted red peppers, corn, black beans, melted cheddar jack cheese, pico de gallo, spring mix, and southwest chipotle ranch wrapped in a soft flour tortilla.	
Buffalo Chicken Sandwich	\$10.00
Tender chicken strips tossed in a fiery buffalo sauce, topped with melted provolone, and served on a toasted sub roll.	
Chicken Caesar Wrap	\$10.00
Grilled chicken, romaine, parmesan, and caesar dressing wrapped in a soft flour tortilla.	
AFTER 5 ENTRÉES 7	
The Virginian T-Bone*	\$18.00
A 12-ounce classic angus T-bone topped with our bourbon compound butter.	
Southern Fried Chicken	\$14.00
Two hand-breaded chicken breasts, fried, and topped with white pepper gravy.	
Crab Cakes	\$18.00
Two signature Virginian crab cakes pan-fried golden brown and served with our spicy remoulade.	

Ribs

Half-rack of tender baby back ribs smothered in our tangy BBQ sauce.

AVAILABLE OPTIONS

\$17.00

Double your portion for: \$6.00

Stumble Down Mac N' Cheese

\$10.00

A large portion of our homemade pepper jack mac n' cheese topped with a cheddar potato cake.

Creamy Garden Pasta

AVAILABLE OPTIONS

Cavatappi pasta with red peppers, sliced grape tomatoes, and parmesan cheese, served in a spinach and artichoke cream sauce.

\$11.00

Add chicken (blackened or grilled) for:

\$4.00

Apple Bourbon Chicken

\$16.00

Sweet apples braised and sauteed with bourbon BBQ sauce over tender grilled chicken breasts.

SUNDAY BRUNCH 10

The Virginian's French Toast

\$9.00

Two slices of thick local white toast dipped in our homemade batter and grilled golden brown.

Biscuits and Gravy

\$10.00

A southern tradition! Fluffy buttermilk biscuits topped with sausage gravy.

Santa Fe Veggie Omelet

\$9.00

Black beans, roasted corn, fresh pico de gallo, roasted red peppers, and pepper jack cheese folded into a fluffy three egg omelet.

The Paul Bunyan Omelet

\$10.00

A three egg omelet with sausage, bacon, applewood ham, and cheddar jack cheese.

Spinach and Artichoke Omelet

\$9.00

A three egg omelet packed full of our homemade spinach and artichoke dip with shaved parmesan cheese.

Eggs Benedict

\$11.00

Two english muffin halves topped with applewood ham, poached eggs, and hollandaise.

Breakfast Sandwich

\$9.00

A thick egg sandwich served on grilled local white with applewood smoked bacon and American cheese.

Eggs Sardou

\$11.00

Two english muffin halves topped with our famous spinach and artichoke dip, poached eggs, and hollandaise.

Eggs Chesapeake

\$13.00

Two english muffin halves topped with our signature Virginian crab cakes, poached eggs, and hollandaise.

Breakfast Burrito

\$10.00

Scrambled eggs, cheddar jack cheese, sausage, black beans, and pico de gallo rolled into a soft flour tortilla and topped with a chipotle ranch sauce.

FEATURED BRUNCH DRINKS 3

Bloody Marys

\$5.00

Mimosas	\$5.00
Screwdrivers	\$4.00

SIDES 8

Home-Fried Potatoes

Applewood Smoked Bacon

Sausage Links

Cheese Grits

Fresh Fruit

English Muffin

Buttermilk Biscuit

Our Locally Baked Breads

white, wheat, sourdough, or rye toast.

LUNCH ITEMS 10

Pork BBQ Sandwich	\$8.00
Gourmet Grilled Cheese	\$7.00
The Famous Virginian Club	\$10.00
Philly Cheese Steak	\$8.00
Classic Reuben	\$9.00
Chipotle Chicken Philly	\$9.00
BLT	\$9.00
House Salad	\$7.00
BBQ Chicken Salad	\$11.00
Caesar Salad	\$7.00

DESSERTS 2

Brownie Ice Cream Sandwich	\$6.00
Vanilla ice cream between two homemade brownies, topped with whipped cream, chocolate sauce, and a cherry.	
Farmhouse Apple Cake	\$6.00
A moist cake loaded with chopped apples and walnuts, topped with a brown sugar-orange glaze. Locally made at Hotcakes bakery.	