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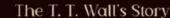
The Gentlemen's Greeting	21
Buttermilk Biscuits, Whipped Butter, Country Ham, Pimento Cheese,	
Pork Rinds, Pickled Vegetables (Serves two)	
Crispy Pork Belly, 7 Minute Egg, Watermelon Rind Pickle (GF)	16
Fried Green Tomatoes, Maque Choux, Pickled Shrimp	16
Steamed PEI Mussels. Tomato Saffron Broth. Okra. Grilled Ida Mae Bread (GF*)	15
Deviled Eggs, Linda's Green Tomato Chow Chow (GF)	8
Two Buttermilk Biscuits, Whipped Butter	4
Chef's Soup of the Day	8
T.T. Wall's House Salad, Fox Urban Farms Butterhead, Seasonal Vegetables	10
Cornbread Croutons, Buttermilk Herb Dressing (GF*)	
T.T. Wall's Classic Fried Chicken, Mashed Potatoes, Seasonal Vegetable	19
Seared Prime Rib, Mashed Potatoes, Seasonal Vegetable, Horseradish Cream (GF)	34
Grilled Bone-in Pork Porterhouse, Fire Roasted Fuji Apples, Collard Greens (GF)	26
Lobster and Crawfish Pot Pie	Mi

stuffed Collulus, seasonal vegetables and race, herbed forhald dravy (v.dr)	10
T. Wall's Signature Red Velvet Cake	15
Nilla Wafer Banana Pudding (GF*)	12
Fruit Cobbler of the Day, Vanilla Bean Ice Cream	9

Shrimp & Creamy Cheddar Grits, White Wine Butter Sauce, Trinity, Tasso Ham (GF\*)

Sweet Tea & Whiskey Glazed Salmon, Collard Greens Risotto,

Black Eyed Pea & Corn Succotash (GF)



In 1890, if you wanted to be a "man about town" or wanted to pick up a gift for your lady, you went to T.T. Wall's store at 147 North Loudoun Street to visit proprietor Thomas T. Wall. In that day the store windows were filled with the late Victorian era men's suits and ties the shopkeeper sold. We have revived the T.T. Wall name as a nod to Winchester's storied past to create a unique dining experience in historic Old Town Winchester.

Proprietors: Tyler Newcome, Shawn Steffey

Executive Chef: Jeffrey Wilson

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