



Lunch Menu

DAMASCUS OLD MILL

RESTAURANT . INN . PUB . SPECIAL EVENTS

Welcome to Damascus Old Mill Restaurant

Appetizers

~ Smoked Trout Spread ~

Cold smoked trout blended with savory herbs and spices and mixed with our signature four cheese blend, served with crispy celery, carrot, and fried pita chips

\$10

~ Fried Green Tomatoes ~

Thick cut green tomatoes dipped in buttermilk and dredged in our house blended corn meal breading, fried until crispy, served over Mocks Mill slaw, and topped with roasted red pepper aioli, pimento cheese and smoked bacon

\$8

~ Wings ~

Six wings served with celery and carrot, choice of Blue Cheese or Ranch dressing and tossed in Buffalo, Bourbon Barbecue, House Dry Rub, or Habanero Mango Teriyaki

\$9

~ Chicken Tenders ~

Served with celery and carrot, choice of Blue Cheese or Ranch dressing, straight up, or tossed in Buffalo, Bourbon Barbecue, House Dry Rub or Habanero Mango Teriyaki

\$7

~ Chips and Salsa ~

Fresh corn tortilla chips, fried to order, served with zesty tomato salsa

\$5

Add white cheese dip with jalapeños \$2

~ Fried Pickle Chips ~

Crinkle cut buttermilk dipped dill pickle chips served with a smokey Ranch dressing dip

\$8

~ Make Any Appetizer A Basket ~

Add your choice of beer battered fries, sweet potato chips, House chips, fruit and yogurt salad, Mocks Mill slaw, House salad, Caesar salad, or fried green tomatoes

\$3

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Salads

A blend of mixed baby greens, Iceberg, and Green Leaf lettuce
Gluten Free croutons available upon request

~ Gristmill ~

Cucumber, diced roma tomato, pickled pink onion, boiled egg,
shredded cheese blend, and garlic croutons

\$7

Add fried or grilled chicken tenderloin for \$5

~ Old Mill Caesar ~

Shaved Parmesan cheese, pickled pink onion, toasted Parmesan chips and garlic
croutons and tossed in our house made Caesar dressing

\$7

Add fried or grilled chicken tenderloin for \$5

~ Creeper Cobb ~

Chopped avocado, Blue cheese crumbles, fried or grilled chicken
tenderloin, smoked bacon, oven roasted roma tomatoes
and garlic croutons

\$10

~ Dressings ~

Caesar, Balsamic Vinaigrette, Thousand Island, Blue Cheese, Ranch,
Honey Mustard, Berry Vinaigrette, or Oil and Balsamic Vinegar



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Baskets

Served with your choice of beer battered fries, sweet potato chips, House chips, fruit and yogurt salad, Mocks Mill slaw, House salad, Caesar salad, or fried green tomatoes

~ The Sextuplet ~

Six cheeses!

Our signature four cheese blend, plus American and Parmesan, grilled on your choice of wheat berry, brioche, marbled rye, seeded gluten free bread, or spinach tortilla wrap

\$7

Add tomato, caramelized onion, roasted mushrooms, blackberry jam \$1

Add oven roasted turkey, smoked ham, crispy bacon, or avocado \$2

~ Fried Green BLT ~

Fried Green tomatoes, smoked bacon, lettuce, and pimento aioli, grilled on your choice of wheat berry, brioche, marbled rye, seeded gluten free bread, or spinach tortilla wrap

\$9

~ Blackened Chicken Sandwich ~

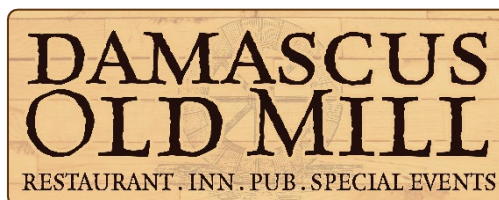
Cajun seared chicken tenderloin, signature four cheese blend, lettuce, tomato, onion, Mocks Mill slaw and mayo, grilled on your choice of wheat berry, brioche, marbled rye, seeded gluten free bread, or spinach tortilla wrap

\$9

~ Chicken Tenders ~

Three large buttermilk dipped tenderloins tossed in our cornmeal breading, fried until crispy, your choice of Blue Cheese or Ranch dressing, straight up, or tossed in Buffalo, Bourbon Barbecue, House Dry Rub or Habanero Mango Teriyaki

\$10



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Baskets

Served with your choice of beer battered fries, sweet potato chips, House chips, fruit and yogurt salad, Mocks Mill slaw, House salad, Caesar salad , or fried green tomatoes

~ The Dagwood ~

Signature Four Cheese blend, smoked ham, oven roasted turkey, crispy bacon, and house made blackberry bourbon jam

\$9

~ Reuben or Rachel~

Grilled house made corned beef or oven roasted turkey, Swiss cheese, sour kraut, and house made Thousand Island dressing

\$10

Burgers

8oz hand crafted, char-grilled burgers are made with Premium Black Angus Beef, cooked medium and served on a buttery, grilled seeded bun, with mayo, and a side of lettuce, tomato, onion, and pickle

Served with your choice of one side

~ The Old Mill ~

A classic with ketchup, mustard and American cheese

\$10

~ The Green Cove ~

Caramelized onions, avocado, roasted mushrooms, smoked bacon and Swiss cheese

\$12

~ The Taylors Valley ~

Smoked bacon, roasted mushrooms, caramelized onions, cheddar cheese with a Bourbon Barbecue sauce

\$12



~ A Brief History of Damascus ~

Over two centuries ago, Henry Mock and his family were following the trail previously blazed by Daniel Boone on their way to Kentucky. The beauty of the surrounding land, where the Laurel and Beaverdam Creeks converge, was so impressionable, that they decided to stay, buy land, build a home, and construct a grist mill. This became known as Mocks Mill.

In 1886 General John D. Imboden purchased much of the land formerly owned by the Mock family and is credited for founding the town we now know as Damascus. General Imboden had practiced law prior to the Civil War and was praised by General Robert E. Lee for his gallant service as one of his chief officers in the War Between the States. The area General Imboden had purchased had become a booming lumber site in the late 19th and early 20th centuries. For a short period, Washington County, Virginia was known as one of the largest lumber producers in the county at that time. Soon following, the United States Forest Service acquired much of the land to conserve and restore the forests resources.

Today, the spirit of the trailblazers who founded Damascus continues in the community and the annual "Trail Days" celebration, which is known as the world's largest backpacking event. This special occasion draws tens of thousands of people each year to our naturally beautiful and diverse part of the world. This annual event takes place the week after Mother's Day weekend.

