



DAMASCUS
OLD MILL fall menu

Honey Pecan Fried Chicken / Pecan crusted Chicken, warm pecan honey glaze, mashed potatoes & southern style cream corn 17

Tonkotsu Ramen / Char sui pork belly, nori, marinated egg & house-made ramen noodles 19

Wild Mushroom Bolognese / Wild mushrooms & house-made pappardelle pasta 16

Bulgogi Style Ribeye / Marinated Ribeye, sweet potato mash & roasted brussels sprouts 33

Filet Mignon / Cowboy beans, squash cakes & crispy onion 42

Fall Pork Chop / Caramelized onions and apples, mashed potatoes, Brussel sprouts & apple sage cream sauce 28

Pecan Crusted Rainbow Trout / Maple-balsamic glaze, roasted beets, radish & broccoli 24



the bourbon bar

Signature Cocktails

Old Mill Fashioned / Buffalo Trace with simple syrup, bitters, orange, and cherry / 12.5

LOVE Letter / Angel Envy chilled and stirred with orange liqueur, bitters, and lemon / 14.50

Thyme Will Tell / Maker's Mark with muddled thyme, maple, and lemon / 9.50

Old Mill House Cocktail / Woodford Reserve with lemon, ginger ale, and bitters / 10.50

Appalachian Apple / Bulleit shaken with ginger syrup, unfiltered apple juice, lemon, and black pepper / 12.50

SWVA Dry Martini / Hendrick's gin, dry vermouth / 11

Old Mill Mule / Stolichnaya vodka, lime, ginger beer / 8.50

Crooked Road Margarita / 1800 Silver tequila, Grand Marnier, lime / 10.50

Bourbon Selection

Canadian Mist / 6, **Canadian Club** / 6, **Larceny** / 8, **Maker's Mark** / 8, **Seagrams** 7 / 7, **Seagram VO** / 6, **Wild Turkey 101** / 8, **Wild Turkey Rare Breed** / 11, **Michter's Rye** / 9, **Widow Jane** / 14, **Crown Royal** / 8.75, **Elijah Craig** / 8, **Four Roses** / 9.5, **Jack Black No. 7** / 7.5, **Jameson's** / 7.5, **Evan Williams** / 6.5 and **Jim Beam** / 6

Angel Envy - hints of vanilla, ripe fruit, maple syrup, toast, and bitter chocolate with a clean and lingering sweet finish and a hint of Madeira that slowly fades 13

Eagle Rare - lofty, distinctive bourbon with bold, dry, oaky flavors with notes of candied almonds and very rich cocoa with a dry and lingering finish 13

Buffalo Trace - sweet to the taste with notes of brown sugar and spice that give way to oak, toffee, dark fruit, and anise 10

Woodford Double Oak - matured in separate, charred oak barrels – the second barrel deeply toasted before a light charring – extracts additional soft, sweet oak character 13

Woodford Reserve - rich, chewy, rounded and smooth taste, with complex citrus, cinnamon, and cocoa, finished with a warm satisfying tail 9.5

Basil Hayden's - bourbon with a uniquely high-rye mashbill, combining the sweetness of corn with the spicy undertones of rye 8.5

Bulleit - gentle spiciness and sweet oak aromas, smooth with tones of maple, oak, and nutmeg 10.5

Jefferson's Ocean – Aged at Sea - briny, savory taste from the barrels breathing the sea air is reminiscent of Islay Scotch 15

Jefferson's Reserve - sophisticated bourbon that has a lot of flavor up front, a lot of weight mid palate and a deep finish 12.5

John J. Bowman - hints of toffee, leather, figs, and almonds (World's Best Bourbon in 2017) 11

Blade and Bow - subtle aroma of fresh fruit, dried apricot, ripe pear, charred oak, and warm winter spices 12

Henry McKenna - one of the longest aged Bottled-in-Bond whiskeys available 10

Knob Creek Single Barrel - deep and complex flavors of vanilla, nuts, and oak 10

Old Fitzgerald Bottled-in-bond bourbons must be distilled at the same distillery in the same distilling season, aged minimum of four years in a government bonded warehouse, and bottled at 100 proof 20

Ezra Brooks - Ryed Kentucky Straight Bourbon Whiskey charcoal filtered for a mellow flavor 9

Scotch Selection

Chivas Regal 12 Year - apples, hazelnut, and butterscotch 10

Dewar's White Label - vanilla fudge, smoke, toffee, heather honey, and oak flavors 8

Glenfiddich 12 Year - fresh fruit, soft oak, and butterscotch flavors with a long, smooth, and mellow finish 12.5

Glenlivet 14 Year Single - brown sugar and baked apple - a rich, sweet single malt 12

Laphroaig - medicinal, smoky flavor; Laphroaig distillery sits on the south coast of Islay, the first of the three Kildalton distilleries 13

Macallan 12 Year - smooth, with rich dried fruits and sherry, balanced with woodsmoke and spice, with a sweet toffee, dried fruits, lingering wood smoke and spice finish 15

J&B Rare Scotch - lots of fruit and a little toffee and malt taste 6



DAMASCUS
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bar menu

beers

Craft Brews

listed from South to North on the Appalachian Trail / Draft 7.5

- Sweet Water** / Sweetwater Brewing Co. / Atlanta, GA / ABV 5.3%
- Green Man Porter** / Green Man Brewery / Ashville, NC / ABV 6%
- Green Man IPA** / Green Man Brewery / Ashville, NC / ABV 5.2%
- Wicked Weed Pernicious** / Ashville Brewing Co. / Ashville, NC / ABV 6%
- Yee-Haw Dunkel** / Yee-Haw Brewing Co. / Johnsonville City, TN / ABV 5.5%
- Beaver Rage IPA** / Damascus Brewery / Damascus, VA / ABV 7%
- Get Bent Mountain IPA** / Parkway Brewing Co. / Salem, VA / ABV 7.2%
- KY Bourbon Barrel Ale** / Lexington Brewing Co. / Lexington, KY / ABV 8.2%
- Crisp Apple** / Angry Orchard / Walden, NY / ABV 5%
- Bold Rock VA Apple** / Angry Orchard / Walden, NY / ABV 5.3%
- Old Brown Dog Ale** / Smuttynose Brewing Co. / Hampton, NH / ABV 6.5%
- Bimbo Blonde** / Damascus Brewery / Damascus, VA / ABV 5.1%

Bottled Beers

- Heineken** / 6
- DB Vienna Lager** / 6
- Budweiser** / 5
- Bud Lite** / 5
- Michelob Ultra** / 5

wine list

Selection of wines from Abingdon Vineyards - *glass/bottle*

2019 White Oak - 9/39

Estate Chardonal, lightly oaked.

2019 Riverside Rose² - 10/42

semi-dry blend of Chambourcin, Chardonal and Traminette grapes

2019 Sweet Siren 9/39

Bright and fruity blend

2019 Steel Strings - 8/38

Dry and Bright with notes of citrus and ginger

2017 Game Changer Reserve – 18/70

Cabernet Sauvignon, Cabernet Franc, Chambouerein and Norton

Pioneer Port - 20/78

Selection of wines from Canyon Road - *glass/bottle*

Chardonnay - 7.5/26

White Zinfandel - 7.5/26

Cabernet Sauvignon - 7.5/26

Merlot - 7.5/26

Pinot Noir - 7.5/26

La Marca Prosecco: 30 (*bottle only*)

Mimosa: 9



DAMASCUS
OLD MILL dinner menu

appetizers

Fried Green Tomatoes / Fresh green tomatoes fried with a cornmeal breading and topped with crispy bacon and pimento aioli. Served with Mocks Mill Slaw 12

Smoked Trout Dip / Served with Celery, Carrots and fried pita chips 13

Whitetop Wings / Six deep fried chicken wings with your choice of Bourbon BBQ, House Dry Rub, Buffalo, Garlic Parmesan, Sweet Chili, Chipotle Ranch or Sweet Teriyaki. Served with veggies and your choice of dressing 12

Chips and Salsa / Fried corn tortilla chips served with fire-roasted salsa 5 add cheese sauce for 2

Pickle Chips / Deep fried Pickle chips with Southwest Ranch dipping sauce 7

salads

Our fresh mixed greens salad blend with seasonal red oak and green leaf lettuce with your choice of dressing.

Dressings: Ranch, Honey Mustard, Bleu Cheese, Balsamic, White Balsamic Vinaigrette, Thousand Island, or Oil & Vinegar

Warm Kale Salad / Acorn squash, pecans, craisins, green apple & maple bacon vinaigrette 12

House Salad / Cherry tomatoes, cucumbers, onions, carrots, and croutons 8

Side Salad / 3

Add Grilled Chicken to any salad / 5

Chef Choice Appetizer Platter / Fried green tomatoes, wings and our house smoked trout dip 24

burgers & baskets

Our burgers are made with premium Black Angus Beef and cooked medium. All burgers are served on a seeded bun and topped with crisp lettuce, vine ripened tomato and onion.

Served with your choice of side: Old Mill House Chips, Mocks Mill Slaw, Pasta Salad or French Fries

The Old Mill Burger / A classic with mayo, ketchup, mustard and American cheese 13


The Green Cove Burger / Caramelized onions, avocado, hickory smoked bacon, aged Swiss cheese, roasted mushrooms and mayo 14

Pulled Portobello Sandwich / Slaw, Caramelized onions, Portobello and BBQ sauce 12

Fish and Chips / Fried Catfish fillets with Remoulade served with fries 16

Chicken Tenders / Hand-breaded chicken breast tenders fried to a golden brown, with your choice of house dry rub, buffalo, garlic parmesan, sweet chili, chipotle ranch or sweet teriyaki served with ranch or blue cheese dipping sauce 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



DAMASCUS
OLD MILL drink specials

Thursday 4:00 – 6:00 PM

\$5.00 Beers or \$5.95 House Highballs
(not including high % alcohol beer)

Friday 5:00 – 7:00 PM

\$7.00 Margaritas
(DOM famous Daniel Boone Margarita, Lime, Strawberry or Mango)

Saturday 6:00 – 8:00 PM

\$5.50 House wine
(Cannon Road)

Sunday 11:00 – 3:00 PM

\$6.00 Mimosas & Bloody Mary's

Monday 4:00 – 6:00 PM

\$5.00 Beers or \$5.95 Highballs
(not including high % alcohol beer)



lunch menu

appetizers

Fried Green Tomatoes / Fresh green tomatoes fried with a cornmeal breading and topped with crispy bacon and pimento aioli. Served with Mocks Mill Slaw 10

Smoked Trout Dip / Served with Celery, Carrots and fried pita chips 12

Whitetop Wings / Six deep fried chicken wings with your choice of Bourbon BBQ, House Dry Rub, Buffalo, Garlic Parmesan, Sweet Chili, Chipotle Ranch or Sweet Teriyaki. Served with veggies and your choice of dressing 10

Chips and Salsa / Fried corn tortilla chips served with fire-roasted salsa 5 add cheese sauce for 2

Pickle Chips / Deep fried Pickle chips with Southwest Ranch dipping sauce 7

salads

Our fresh mixed greens salad blend with seasonal red oak and green leaf lettuce with your choice of dressing.

Dressings: Ranch, Honey Mustard, Bleu Cheese, Balsamic, White Balsamic Vinaigrette, Thousand Island, or Oil & Vinegar

Warm Kale Salad / Acorn squash, pecans, craisins, green apple & maple bacon vinaigrette 12

House Salad / Cherry tomatoes, cucumbers, onions, carrots, and croutons 8

Side Salad / 3

Add Grilled Chicken to any salad / 5

specialty grilled cheese

Made with our house blend of cheeses on your choice of bread: grilled brioche, berry wheat, marbled rye or pita. Served with your choice of side: Old Mill House Chips, Mocks Mill Slaw, French Fries or Pasta Salad.

The Triple / Melted cheese blend of Parmesan and American 7

*ADD (\$1 each) tomato, caramelized onions, sauteed mushrooms, blackberry bourbon jam

*ADD (\$2 each) turkey, ham, bacon, avocado

The Dagwood / Ham, peppered turkey, smoked bacon, blackberry bourbon jam 10

Tomato Basil Soup / cup 4 / bowl 7



lunch menu

baskets

All sandwiches are served on your choice of bread: Grilled Brioche, Berry Wheat, Pita or Marbled Rye.
Served with your choice of side: Old Mill House Chips, Mocks Mill Slaw, French Fries or Pasta Salad.

Fried Green BLT / Fried green tomato, smoked bacon, crisp lettuce and pimento aioli 12

Chicken Tenders / Straight up or tossed in Buffalo, Bourbon BBQ, House dry rub, Garlic Parmesan, Sweet Chili, Chipotle Ranch or Sweet Teriyaki 12

Reuben or Rachel / Grilled corned beef or smoked peppered turkey with Thousand Island dressing, house made sauerkraut and melted swiss cheese 10

Fish and Chips / Fried Catfish fillets with fries, slaw and remoulade 14

Pulled Portobello / Slaw, portobello, caramelized onion and BBQ sauce 10

Pulled Pork Sandwich / Slaw, pickles and choice of Carolina BBQ sauce, green apple jalapeno hot sauce or Bourbon BBQ sauce 12

signature burgers

Our burgers are made with premium Black Angus Beef and cooked medium. All burgers are served on a seeded bun and topped with crisp lettuce, vine ripened tomato and onion.

Served with your choice of side: Old Mill House Chips, Mocks Mill Slaw, French Fries or Pasta Salad.

The Old Mill Burger / A classic with mayo, ketchup, mustard and American cheese 11

The Green Cove Burger / Caramelized onions, avocado, hickory smoked bacon, aged Swiss cheese, roasted mushrooms and mayo 14



appetizers

Fried Green Tomatoes / Fresh green tomatoes fried with a cornmeal breading and topped with crispy bacon and pimento aioli. Served with Mocks Mill Slaw 12

Smoked Trout Dip / Served with Celery, Carrots and fried pita chips 13

Whitetop Wings / Six deep fried chicken wings with your choice of Bourbon BBQ, House Dry Rub, Buffalo, Garlic Parmesan or Sweet Teriyaki. Served with veggies and your choice of dressing 12

burgers & baskets

Our burgers are made with premium Black Angus Beef and cooked medium. All burgers are served on a seeded bun and topped with crisp lettuce, vine ripened tomato and onion.

Served with your choice of side: Old Mill House Chips, Mocks Mill Slaw, Potato Salad, Pasta Salad or French Fries

Fried Green BLT / Fried green tomato, smoked bacon, crisp lettuce and pimento aiolo 12

The Old Mill Burger / A classic with mayo, ketchup, mustard and American cheese 12

Pulled Portobello Sandwich / Slaw, Caramelized onions, Portobello and BBQ sauce 12

Fish and Chips / Fried Catfish fillets with Remoulade served with fries 14

Chicken Tenders / Hand-breaded chicken breast tenders fried to a golden brown tossed in Buffalo, Bourbon BBQ, House dry rub, Garlic Parmesan or Sweet Teriyaki served with ranch or blue cheese 12

Warm Kale Salad / Acorn squash, pecans, craisins, green apple and maple bacon vinaigrette 12