



Grab & Go Lunch Menu

11am—4pm

Conveniently offered in To-Go packaging. Feel free to stay and dine on our lawn or take it home and enjoy!
(Outdoor Dining is Weather Permitting)

REFRESHERS

Sangria seasonal fruits, wine, lemon & lime wedges, brandy, club soda \$10

Orange Crush Cointreau liqueur, Stolichnoff vodka, freshly squeezed oranges, club soda \$12

Strawberry Lemonade Svedka strawberry lemonade vodka, muddled strawberry & lemon, lemonade \$11

STARTERS

Fantail-Fried Shrimp (3) signature sauce \$12

She Crab Soup original recipe, splash of sherry \$9

Fritto Misto fry mix of calamari, shrimp, cherry peppers, signature sauce \$14

Hummus Platter roasted garlic, peppers, goat cheese, olives, olive oil, flatbread \$8

SALADS

(add grilled or fried chicken \$6, Shrimp \$9)

House choice of ranch, creamy French, balsamic vinaigrette, or green goddess \$6

Caesar chopped romaine, white anchovies, Parmigiano-Reggiano, house croutons \$7

Candied Nuts & Berries with goat cheese, baby spinach, tri-colored quinoa, white balsamic \$8

BACK LAWN SELECTIONS

Half Fried Chicken apple slaw, warm potato salad \$16

Blackened Fish Tacos cabbage, chimichurri, pico de gallo \$14

Crab Cake Sandwich lettuce, tomato, onion, lemon-caper tartar sauce \$18

Fish & Chips beer-battered fresh local flounder, house-cut fries, lemon-caper tartar \$18

French Dip slow-roasted ribeye, swiss cheese, horseradish cream, hearth-baked roll, chips \$14

Fried Shrimp -or- Oyster Po Boy iceberg, tomato, red onion, signature sauce, hearth roll, chips \$16

Certified Hereford Burger bacon jam, goat cheese, spring mix, tomato, red onion, brioche roll, fries \$12

DESSERTS

Old Fashioned Apple Pie \$8 | Blueberry Pie \$8 | Pecan Pie \$10

Chocolate chip cookie dough with instructions for you to make & enjoy at home \$8 per dozen

STEINHILBER'S

CELEBRATING

80

— YEARS —

EST.  1939

APPETIZERS

FANTAIL FRIED SHRIMP three or six, signature sauce 12/24

FRIED CRAB CAKES three or six, house cocktail sauce 13/26

PAN-SEARED SCALLOP saffron lemon aioli, prosciutto dust 14

FRY MIX calamari, shrimp, cherry peppers, signature sauce 17

OYSTERS ROCKEFELLER* traditional recipe with spinach, parmesan cheese, bread crumbs 19

RAW OYSTERS* on the half-shell 18

SHE CRAB SOUP original recipe, splash of sherry 12

SALADS

WEDGE iceberg, garden tomatoes, bacon, blue cheese crumbles 10

HOUSE choice of ranch, creamy french, balsamic vinaigrette, green goddess 7

CAESAR crisp romaine leaves, white anchovies, Parmigiano-Reggiano, croutons 9



In 1939, Robert Steinhilber opened what has become one of the oldest family owned and operated restaurants in Virginia, Steinhilber's Thalia Acres Inn. Continuing his commitment to service, quality and tradition are his daughter Jeanne and his grandson Brady. Together, they are proud to continue into the future with respect and admiration for traditions of years past. Thank you for joining us for dinner as we remember a time when every meal out was a special event.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

STEAK/CHICKEN

- NEW YORK STRIP*** *Certified Hereford Beef*, compound butter, roasted potatoes 39
- PRIME RIB*** *Certified Hereford Beef* au jus, horseradish cream, mashed potatoes 36
- FILET MIGNON*** garden herb-garlic butter basted, demi-glace, mashed potatoes 45
- SURF & TURF***(8-oz Filet/5-oz Lobster Tail) mashed potatoes, asparagus, hollandaise 51
- CHATEAUBRIAND***(20-oz) fingerling potatoes, mushrooms, demi-glace 79
- FRIED HALF CHICKEN** “black diamond” cheddar cheese grits, house cured bacon, natural jus 25

SEAFOOD

- FISH OF THE DAY** pan-seared, warm potato salad, cucumber-shrimp ceviche MARKET PRICE
- SALMON** tomatoes, fresh mozzarella, balsamic reduction, fingerling potatoes 32
- SHRIMP & GRITS** “black diamond” cheddar cheese grits, house cured tasso ham, pan jus 29
- SHRIMP & SCALLOP RISOTTO** sun-dried tomatoes, wild mushrooms 35

STEINY'S FAVORITES SERVED WITH A TWICE BAKED POTATO

- FANTAIL FRIED SHRIMP** with our signature sauce 29
- FRIED SEAFOOD PLATTER** shrimp, scallops, crab cake, fish 37
- EASTERN SHORE OYSTERS** gently fried, cocktail sauce 28
- FRIED FLOUNDER** fennel slaw, corn fritter, tartar sauce 35
- GRILLED TUNA** with our grill sauce 29
- SAUTEED CRAB CAKE** saffron lemon aioli 34

SIDES *and* ADDITIONS TO ANY ENTREE

Twice-Baked Potato 5	Mashed Potatoes 5	Blue Cheese 4
Baked Potato 5	Sautéed Spinach 7	Sauce Hollandaise 4
House Cut Fries 5	Asparagus 8	Jumbo Sea Scallop 7
Brussels & Bacon 8	Roasted Mushrooms 4	Sauteéd Crab Meat 14
Corn Fritter 3	Caramelized Onions 3	Lobster Tail (5oz) 15

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CLASSIC COCKTAILS

Americano – Campari, Sweet Vermouth, Club Soda, Orange Wheel	9.75
Negroni – Beefeater Gin, Campari, Sweet Vermouth, Orange Peel	10.50
Boulevardier – Bulleit Rye Whiskey, Campari, Sweet Vermouth, Luxardo Cherry, Orange Peel	13.75
Manhattan – Knob Creek Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherry	14.75
Vieux Carré – Knob Creek Rye Whiskey, Remy Martin, Peychaud's Bitters, Sweet Vermouth	14.75
Sazerac – Bulleit Rye Whiskey, Pernod, Peychaud's Bitters, Lemon Peel	13.50
Old Fashioned – Bulleit Bourbon, Sweet Vermouth, Bitters, Muddled Orange & Luxardo Cherry	13.50
Moscow Mule – Tito's Vodka, Spiced Ginger Beer, Fresh Lime Juice	10.75
Agave Margarita – Milagro Silver, Agave Syrup, Fresh Lime Juice, Sour Mix, Kosher Salt Rim	13.25
Mojito – Bacardi Rum, Fresh Mint, Simple Syrup, Club Soda	12.00
Sangria – Seasonal Fruits, Wine, Lemon & Lime Wedges, Brandy, Club Soda	10.50
Cosmopolitan – Ketel One Citroen, Cointreau, Cranberry Juice, Fresh Lime Juice	14.00
The Last Word – Green Hat Gin, Chartreuse, Fresh Lime Juice, Luxardo Cherry Juice	14.50
Gimlet – Bombay Sapphire, Fresh Lime Juice	14.50
French 75 – Champagne, Bombay Sapphire, Lemon Juice, Sugar Cube, Twist, Luxardo Cherry	10.50
Spritz Veneziano – Aperol Aperitivo, Prosecco, Club Soda	12.00
Kir Royale – Champagne, Chambord Liqueur, Lemon Twist	11.00
Strawberry Lemonade – Svedka Strawberry Lemonade Vodka, Muddled Strawberry & Lemon, Lemonade	11.00
Pomegranate Crush – Pama Liqueur, Stoli Razberi Vodka, Grenadine, Club Soda	11.75
Ramona - Organic, Italian Ruby Grapefruit Wine Spritz	11.50

BEERS

DOMESTIC

Michelob Ultra	4.50	Samuel Adams, Boston Lager	4.75
Anchor Steam	4.75	New Belgium "Fat Tire" Amber Ale	4.75
Goose Island "312" Urban Wheat Ale	5.25	Flying Dog "Pearl Necklace" Stout	5.50
Bud Light	4.50	Yuengling, Lager	4.75

IMPORT

Guinness Draught (Can)	5.25	Beck's	5.25
Corona Extra	5.25	Stella Artois	5.50
Pilsner Urquell	5.25		

LOCAL

Devils Backbone, Vienna Lager	5.25
O'Connor "El Guapo" Agave I P A	5.25
Hardywood "VIPA"	5.50

DRAFT

Sierra Nevada "Hop Hunter" I P A	5.50
Anchor Porter	5.50
Guinness "Blonde" American Lager	5.50

SPARKLING / CHAMPAGNE

		GLASS	BOTTLE
101	Mumm Napa "Cuvee M" Brut N. V. Napa Valley (split)		14.00
102	Pierre Larousse, Blanc de Blanc N. V. Loire		25.00
103	Los Monteros, Cava Brut N. V. Spain		27.00
104	Montelliana, Extra Dry, Prosecco N. V. Veneto	9.00 /	35.00
105	Roederer Estate, Brut N. V. Anderson Valley		55.00
106	Voirin-Jumel, Blanc de Blancs N. V. Cramant		69.00
107	André Clouet, Brut N. V. Bouzy, Grand Cru		85.00
108	Gatinois, Rosé N. V. Ay, Grand Cru		89.00
109	Veuve Clicquot, Brut Rosé N. V. Reims		119.00
110	Louis Roeder "Cristal" Brut 1999/2002, Reims		379.00

CHARDONNAY

112	Domino, N. V. California	7.00 /	25.00
113	Jean Touzot, Vieilles Vignes 2018, Mâcon-Villages		28.00
114	Joseph Le Roi 2018, Chablis		34.00
115	Fess Parker 2017, Santa Barbara County	9.00 /	35.00
116	Gilles Morat 2017, Pouilly-Fuissé		45.00
117	Frog's Leap 2017, Napa Valley		47.00
118	Sonoma-Cutrer 2017, Russian River Ranches	12.00 /	48.00
119	Ankida Ridge 2016, Virginia		55.00
120	J.K. Carriere "Lucidité" 2015, Willamette Valley		57.00
121	Domaine Bernard Defaix "Côte de Léchet" 2016, Chablis		59.00
122	Walter Scott "La Combe Verte" 2017, Willamette Valley		62.00
123	Ramey 2016, Russian River Valley		63.00
124	Patz & Hall "Dutton Ranch" 2016, Russian River Valley		65.00
125	Liquid Farm "White Hill" 2017, Sta. Rita Hills		67.00
126	Rombauer 2018, Carneros		69.00
127	Anthill Farms "Peugh" 2016, Russian River Valley		72.00
128	Mayacamas "Mt. Veeder" 2016, Napa Valley		74.00
129	Cakebread Cellars 2017, Napa Valley		75.00
130	Lingua Franca "Bunker Hill" 2016, Willamette Valley		79.00
131	Shafer "Red Shoulder Ranch" 2017, Carneros		82.00
132	O'Shaughnessy 2017, Oakville		95.00
133	Domaine Jean-Michel Gaunoux 2013, Meursault		110.00
134	Alain Chavy "Les Charmes" 2014, Puligny-Montrachet		115.00
135	Merry Edwards "Olivet Lane" 2016, Russian River Valley		135.00
136	Peter Michael Winery "Belle Côte" 2017, Knights Valley		165.00
137	Philippe Pacalet 2017, Meursault		195.00

SAUVIGNON BLANC

138	Indaba 2017, South Africa		27.00
139	Jean Sablenay 2018, Touraine	8.00 /	29.00
140	Matua 2019, Marlborough		32.00
141	Domaine Bernard Defaix 2018, Saint-Bris		35.00
142	Frog's Leap 2018, Napa Valley		43.00
143	Domaine Reverdy-Ducroux "Les Vignes, Silex" 2018, Sancerre		49.00
144	Eric Kent "Cuvée Renee" 2018, Sonoma County		55.00
145	Merry Edwards 2018, Russian River Valley		79.00
146	Kenzo Estate "Asatsuyu" 2015, Napa Valley		149.00

PINOT GRIGIO

147	Domino 2018, California		25.00
148	Evesham Wood "Blanc Puits Sec" 2017, Eola-Amity Hills		30.00
149	Barboursville 2019, Virginia		34.00
150	La Fiera 2018, Delle Venezie	9.00 /	35.00
151	Bottega Vinaia 2018, Trentino-Alto Adige		37.00
152	Goodfellow 2018, Willamette Valley		38.00

OTHER WHITES / PINKS

154	Dr. Loosen, Riesling 2018, Mosel		27.00
155	Masseria Li Veli, Fiano 2018, Salento		25.00
156	Mont Gravet, Rosé 2018, Languedoc-Roussillon	8.00 /	29.00
157	Olianas, Vermentino 2018, Sardegna		32.00
158	Inama, Soave Classico 2017, Verona		34.00
159	Fess Parker, Riesling 2018, Santa Barbara County	9.00 /	35.00
160	Marengo "Strev" 2018, Moscato d'Asti	9.00 /	35.00

CABERNET SAUVIGNON / BLENDS

		GLASS	BOTTLE
201	Domino 2017, California	7.00 /	25.00
202	Alexander Valley 2017, Alexander Valley		34.00
203	Athena 2017, California	9.00 /	35.00
204	Foxglove 2018, Paso Robles		36.00
205	Cedar + Salmon 2015, Horse Heaven Hills	12.00 /	48.00
206	Ferrari-Carano 2016, Alexander Valley		49.00
207	Brancia "Tre" 2015, Tuscany		52.00
208	Starmont 2017, Napa Valley		55.00
209	Mount Veeder 2016, Napa Valley		59.00
210	Ramey "Claret" 2016, Napa Valley		62.00
211	Chateau Haut-Beychevelle Gloria 2015, Saint-Julien		72.00
212	Glen Manor "Hodder Hill" 2013, Virginia		79.00
213	Peter Franus 2014, Napa Valley		85.00
214	Joseph Phelps 2016, Napa Valley		95.00
215	Chateau Montelena 2016, Napa Valley		105.00
216	Duckhorn 2016, Napa Valley		119.00
217	Dalla Valle "Collina" 2016, Napa Valley		159.00
218	Leonetti Cellar 2015, Walla Walla Valley		175.00
219	Cornell 2015, Sonoma County		195.00
220	Caymus "Special Selection" 2014, Napa Valley		239.00
221	Araujo "Altagracia" 2012, Napa Valley		249.00
222	Grace Family Vineyard's "Blank" 2012, Napa Valley		325.00

MERLOT

225	Domino 2016, California		25.00
226	Nine North "Parcel 41" 2017, North Coast	9.00 /	35.00
227	Clos Pegase "Mitsuko's" 2016, Carneros		39.00
228	Markham 2016, Napa Valley		45.00
229	Frog's Leap 2016, Napa Valley		65.00
230	Robert Foley 2014, Napa Valley		79.00
231	Mayacamas "Mt. Veeder" 2014, Napa Valley		89.00
232	Cakebread Cellars 2015, Napa Valley		95.00

PINOT NOIR

233	Domaine Brunet 2018, Vin de Pays	8.00 /	29.00
234	Etude "Lyric" 2016, Santa Barbara County		34.00
235	R. Stuart "Big Fire" 2017, Willamette Valley	9.00 /	35.00
236	Fighting Chance 2017, Santa Barbara County		39.00
237	J.K. Carriere "Provocateur" 2017, Willamette Valley		45.00
238	Goodfellow 2016, Willamette Valley		49.00
239	Eric Kent "Small Town" 2015, Sonoma Coast		59.00
240	St. Innocent "Montazi" 2015, McMinnville		67.00
241	Poe "Van der Kamp" 2016, Sonoma Mountain		68.00
242	Brick House Vineyards "Select" 2017, Ribbon Ridge		69.00
243	Martinelli "Belle Vigna" 2016, Sonoma Coast		72.00
244	Anthill Farms "Peters" 2016, Sonoma Coast		75.00
245	Evesham Wood "Cuvée J" 2016, Eola-Amity Hills		79.00
246	Walter Scott "Freedom Hill" 2017, Willamette Valley		89.00
247	Purple Hands "Shea" 2016, Yamhill-Carlton District		95.00
248	Domaine Blain-Gagnard 2017, Chassagne-Montrachet		99.00
249	Patricia Green "Commemorative" 2017, Willamette Valley		119.00
250	CIRQ. "Bootlegger's Hill" 2015, Russian River Valley		279.00

OTHER REDS

251	La Posta "Fazzio" Malbec 2016, Mendoza	9.00 /	35.00
252	Foxglove, Zinfandel 2016, Paso Robles		36.00
253	Stinson Vineyard's, Cabernet Franc 2017, Virginia		39.00
254	Shaw & Smith, Shiraz 2015, Adelaide Hills		45.00
255	Fess Parker "The Big Easy" 2017, Santa Barbara County		49.00
256	Domaine Courbis "Champelrose" 2017, Cornas		57.00
257	Ramey, Syrah 2014, Sonoma Coast		65.00
258	Peter Franus "Brandlin" Zinfandel 2015, Mt. Veeder		67.00
259	Domaine du Cayron 2016, Gigondas		75.00
260	Pinea "17" Tempranillo 2017, Ribera del Duero		85.00
261	Prunotto 2015, Barbaresco		95.00
262	Biondi-Santi 2015, Rosso di Montalcino		159.00

HOMEMADE DESSERTS

JEANNE'S CHOCOLATE DELIGHT, crunchy nut crust, cream cheese, whipped cream	9.00
JEANNE'S KEY LIME DELIGHT, chocolate cookie crust, tangy key lime, whipped cream	9.00
OLD FASHIONED APPLE PIE, vanilla ice cream	10.00
CHAMBORD TRUFFLE LAVA CAKE, house made raspberry ice cream	12.00
BLUEBERRY PIE, lemon curd, vanilla ice cream	10.00
PECAN PIE, house made Bulleit bourbon-sea salt ice cream	12.00
CRÉME BRÛLÉE	11.00

BAR DESSERTS (MADE WITH ICE CREAM)

BIT-O-HONEY, Bailey's Irish Cream, Crème de Cacao	9.00
STEINY'S COMFORT, Southern Comfort, Coffee Liqueur, Chocolate Sauce	9.00
RAZBARETTO, Amaretto, Chambord	9.00
ALMOND JOY, Crème de Cacao, Amaretto	9.00
BUTTER PECAN, Frangelico, Cream and Vanilla	9.00
TOASTED ALMOND, Amaretto, Coffee Liqueur	9.00

DESSERT WINE / PORT (GLASS)

Quady "Essensia" Orange Muscat	8.00	Kopke, Fine Tawny	10.00
Warre's "Warrior"	8.00	Fonseca, Late Bottled Vintage 2011	11.00
Graham's "Six Grapes"	8.00	Fonseca, 10 Year Tawny	12.00
		Dow's, 20 Year Tawny	15.00

DESSERT WINE / PORT (HALF BOTTLE)

The Williamsburg Winery, Vin Licoreux de Framboise N. V. Virginia	34.00
Chatham Vineyards, Late Harvest Dessert Red, 2014, Eastern Shore	42.00
Kiona, Chenin Blanc, Ice Wine 2016, Red Mountain	45.00
Dow's 2000 Vintage	65.00
Ca' Togni, Sweet Red Wine 2007, Napa Valley	69.00
Dolce, Late Harvest, Semillon/Sauvignon Blanc 2012, Napa Valley	109.00

AFTER DINNER SPIRITS

SMALL BATCH BOURBON/WHISKEY		SINGLE MALT SCOTCH	
Baker's	15.00	Balvenie "Caribbean Cask" 14 Year	24.00
Bare Knuckle (Virginia)	15.25	Balvenie "Double Wood" 12 Year	21.00
Basil Hayden's	13.75	Dalmore 12 Year	23.00
Booker's	25.00	Dalmore Cigar Malt	45.00
Hudson Baby	16.75	Glenkinchie "Distillers Edition" 1991	21.00
Filibuster (Virginia)	14.00	Glenlivet 18 Year	40.00
Knob Creek	11.75	Glenmorangie The Original 10 Year	13.00
Russell's Reserve Single Barrel	17.50	Glenmorangie The Original 18 Year	34.00
Stranahan's (Colorado)	16.75	Lagavulin 16 Year	25.00
Woodford Reserve	11.25	Laphroig 10 Year	15.00
RYE WHISKEY		Macallan 12 Year	23.00
Hudson Manhattan	16.75	Macallan 18 Year	75.00
Knob Creek	11.75	Oban 14 Year	25.00
Ragged Branch (Virginia)	13.50	Talisker 10 Year	18.00
Tarnished Truth (Atlantic Avenue)	17.50	COGNAC	
Woodford Reserve	11.25	Hennessy VS	12.00
Whistle Pig 10 Year	18.00	Courvoisier VS	10.50
RUM		Courvoisier VSOP	14.00
Ron Zacapa 23 Year	15.00	Remy Martin VSOP	15.00
The Real McCoy 12 Year	16.00	Remy Martin XO Excellence	55.00
CORDIALS / LIQUERS			
Bailey's Original Irish Cream	10.50	Grand Marnier	12.00
Benedictine & Brandy D.O.M.	13.25	Grand Marnier Cuvee du Centenaire	60.00
Di Saronno Amaretto	9.75	Kahlua	9.50
Drambuie	13.25	Romana Sambuca	9.75
Frangelico	9.50	Tia Maria	10.75

1/25/20

COFFEE, ESPRESSO & CAPPUCCINO (roasted and ground fresh "in house" daily)