

our menu

Since we opened in February of 2014 The Shack has gone out of its way to highlight artisans, makers and growers of our region! From the basil we buy from Ashly & Daniel of Malcom's Market Garden to red turkey wheat that goes into our pizza milled by David Bauer at Farm & Sparrow we are always looking to support and promote sustainable relationships. Below is a sample of what you may find any given evening.

TO START

Schmaltzy Caesar Salad

Focaccia Crumbs

Selection of Salumi

Pickles, Pawpaw Mustard, Sumac Crackers

Crispy Chicken Wings

Sorghum & ginger vinegar, fermented leek ranch

Yellowtail Crudo

Citrus, Fermented Chili, Herbs

VEGETABLES

Roast Brussels Sprouts

with Parm, Chili Butter, Sorrel

Ember Roast Beets

Extra Aged Appalachian Cheese, Hazelnuts, Celery Vinegar

Braised Collard Greens

Country Ham, Chili Vinegar

PASTA & THINGS

Shack Burger

Provolona Whiz, Grilled Onions, Black Garlic Mayo, Fries

Potato Gnocchi

Charred & Smoked Onion Butter, Black Garlic, Sage, Parmigiano

Long Pepper & Benne Pappardelle

Spicy Pork Bolognese, Parmigiano Cream, Basil

Spaghetti Cacio e Pepe

White Miso, Our Pepper Mix

PIZZA

Margarita

Mozzarella, Parmigiano, Basil, Olive Oil

Rosa

Red Sauce, Garlic, Oregano, Olive Oil

Bianca

Oyster Mushrooms, Grayson, Garlic, Garlic Red Wine

Mortadella

Black Walnut, Burrata, Basil

DESSERT

Vanilla Black Walnut Gelato

Chocolate Soy Lees Gelato

THE SHACK

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Thursday - Sunday
5PM - 9PM

[Book now](#)

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Please email us for information regarding large parties and private events.

