



**Elegant Atmosphere,
Unsurpassed Cuisine**

As a crucial component of the renovations to The Patrick Henry, First & Sixth is positioned to quickly become one of downtown Roanoke's premier fine dining destinations. Enjoy your meal in the warm dining room amidst earth-toned walls and handmade wooden tables, or pull up a stool in the Penny Deux lounge where a replica of the original hotel registration desk now serves as the bar and prepare for an experience you won't soon forget!



First & Sixth
An American Eatery

611 South Jefferson Street
Roanoke, VA 24011
540-400-8082

FirstAndSixth.com

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Mon-Sat: Lounge opens at 4 p.m.
Dining Rooms opens at 5 p.m.

Sun Brunch:
10:30 a.m. - 2:30 p.m.

Reservations Recommended

Small Plates

- Oysters Bienville..... \$12
- Cheese and Charcuterie Selections .. \$12
- Drunken Goat Cheese Crab Dip..... \$10
Served with crostini.
- Oyster on the 1/2 Shell..... \$13
Champagne mignonette.
- Creamy Herbed Mushrooms \$8
Served over squash fritters.
- Duo of Seafood Cocktail..... \$15
Ancho spiced dijonaisse.
- Ceasar Salad \$8
Made with hearts of romaine.
- Billy's Crawfish Pie,
Two Tabascos \$14
- Smoked Duck, Andouille
Sausage Gumbo, Rice..... \$10
- Mixed Green Salad, Pimento
Cheese, Bacon Vinaigrette \$6
- Salad of Roasted Beets..... \$8
With goat cheese and balsamic vinaigrette.
- Grilled Peach Salad \$8
With bleu cheese, walnuts and champagne
ginger vinaigrette.
- Baby Spinach Salad \$8
With tomato confit, soft egg, bacon and
raspberry vinaigrette.

Entrées

- Inner Harbor
Crab Cakes \$22/\$30
With cheesy cheddar grits, green beans and
lemon butter sauce.
- Grilled Mahi Mahi \$24
Served over coconut basmati rice with
pepper relish.
- Hunter's Grill..... \$24
Trio of grilled specialty proteins with fire
roasted summer vegetables and mashed
potatoes.
- Bourbon Marinated NY Strip \$28
House cut with baked potato, onion rings
and creamed spinach.
- First & Sixth Glazed
Pork Tenderloin \$22
With caramelized Granny Smith apples and
Napa cabbage risotto.
- Lowcountry Shrimp & Grits \$22
With Tasso gravy.
- Maine Lobster Pot Pie \$25
- Blackened Catfish: Fried Oysters,
Dirty Rice, Lemon Butter Sauce \$23
- Grilled Filet Mignon \$35
With pimento cheese crust, squash fritter, and
green beans.
- Corn Liqueur BBQ
Glazed Salmon..... \$24
With mashed potatoes and succotash.

Sides

- Baked Potato..... \$5
- Green Beans \$4
- Garlic Steamed Broccoli..... \$4
- Mashed Potatoes..... \$4
- Creamed Spinach..... \$4
- Collard Greens \$4

**Downtown Roanoke's
Newest Fine Dining
Experience**

The opening of First & Sixth in the fall of 2011 marked the beginning of a new day for fine dining in downtown Roanoke. Under the guidance of owners Mike Caudill and Eric DiLauro, who also own Table 50, First & Sixth offers guests superior southern-style cuisine and courteous and attentive service of only the highest level. Make a reservation and see for yourself today!



prices and selections subject to change