



History

Shockoe Slip was once the bustling headquarters of tobacco and cotton barons who traded daily in the cobblestoned port below the falls of the James River. Tragically, this vital business district was reduced to rubble during the Civil War. The building we know and love today underwent numerous changes and housed various businesses after this period, including a tobacco manufacturer (1877), a grocery company (1906), a paint and oil company (1921), a hardware warehouse (1957) and many more.

In 1973, Jearald Cable saw the potential of the Shockoe Slip as a major restaurant and retail district. He took a chance on this vision by purchasing two, three story warehouses and proceeded to design what is now known as The Tobacco Company Restaurant; named after the building's initial purpose. Dr. Cable envisioned a restaurant that captured the essence of the Victorian era, drawing inspiration from a time in Richmond's history when tobacco reigned supreme. The interior focal point was to be a three-story atrium with an exposed antique elevator to carry guests from the first-floor cocktail lounge to the two dining floors above.

Once construction was completed, the search began throughout the country for unique furnishings to fill the restaurant. The antique brass elevator was made by Otis Elevator Company for the Con Edison building in New York City. The grand walnut staircase was salvaged from the old St. Luke's Hospital in Richmond. The bronze chandelier came from the Federal Reserve Bank in Cincinnati, Ohio. The hostess desk on the first floor is a train ticket booth purchased at an Atlanta auction. All brickwork, heavy beams, and columns are original to the building. Lastly, the addition of hundreds of lush plants and fresh flowers breathed life into the entirety of the building.

The Tobacco Company Restaurant is now a multifaceted dining and entertainment showplace. The four-story establishment boasts a cocktail lounge with live music on the first floor, two distinct upper-level fine dining floors, and a popular nightclub with a dance floor on the lowest level. With all of these options in one place, you never even have to leave the building!





Early Dining

Early dining at The Tobacco Company Restaurant: Book your table before 6:00 pm to enjoy special prices starting from \$30 per person. Your choice of first course and second course included in the package price. Add a dessert for just \$5.

Available from 5:00 pm - 6:00 pm

First Course

***Caesar Salad**
Romaine, Parmigiano
Reggiano, garlic croutons
Finished tableside

She Crab Soup
(TCR Classic 1977)
Blue crab, dry sherry

Chicken and Andouille Gumbo
Local Mayor Meats andouille,
okra, celery, bell pepper, onion

Second Course

- \$30 -

Bacon Wrapped Wagyu Meatloaf
Yukon Gold whipped potatoes, southern-style green beans, crisp fried onions, chipotle barbecue sauce

French Breast of Chicken
Saffron basmati rice, Malibu carrots, pancetta, roasted red peppers,
shiitake mushrooms, sherry cream sauce (GF)

Jambalaya Pasta
Jumbo shrimp, local Mayor Meats andouille, grilled chicken, penne pasta, Creole tomato cream sauce

***Duroc Pork Chop**
12 oz bone in, Yukon Gold whipped potatoes, collard greens, Dijon cream sauce

- \$40 -

***12 oz Prime Rib (TCR Classic 1977)**
Baked potato, southern-style green beans, creamy horseradish sauce, au jus

Jumbo Lump Crab Cakes
Saffron basmati rice, asparagus, Cajun tartar, lemon wedge

***Grilled Scottish Salmon**
Soy honey glaze, saffron basmati rice, asparagus

***Seared Jumbo Scallops**
Wild mushroom risotto, parsley oil

Third Course

Add one of our signature desserts for just \$5

Curles Neck Farm Pecan Pie
Curles Neck Farm pecans,
caramel sauce

Florida Key Lime Pie
Gingersnap, Curles Neck Farm pecans,
graham cracker and coconut crust.
Served with fresh whipped cream and
raspberry sauce.

Flourless Chocolate Torte
Dark chocolate ganache,
fresh raspberries (GF)



Appetizers

***Ahi Tuna** 18
Bok choy slaw, wasabi, soy sauce, sesame ginger dressing

Crab Cake 18
Jumbo lump crab cake, arugula, rémoulade, champagne vinaigrette

***Shrimp Cocktail** 18
TCR Classic 1977
Five jumbo shrimp, cocktail sauce, lemon wedge (GF)

***Fried Oysters** 20
Chesapeake Bay oysters, black eyed pea and corn relish, chipotle aioli

***Pecan Crusted Lollipop Lamb Chops** 20
Curles Neck Farm pecans, fried grit cake, bacon onion jam, AR's Hot Southern Honey

Fried Green Tomatoes 15
Bacon onion jam, white cheddar pimento cheese, chipotle aioli

Burrata 14
Fresh mozzarella, garlic toast points, vine-ripe tomatoes, arugula, pesto oil, balsamic reduction (V)

Fried Calamari 15
Cajun tartar, mango chili sauce

Meatballs Al Forno 14
Beef, pork, Parmesan cheese, tomato sauce

Blue Crab Croquettes 14
TCR Classic 1977
Rémoulade, lemon wedge

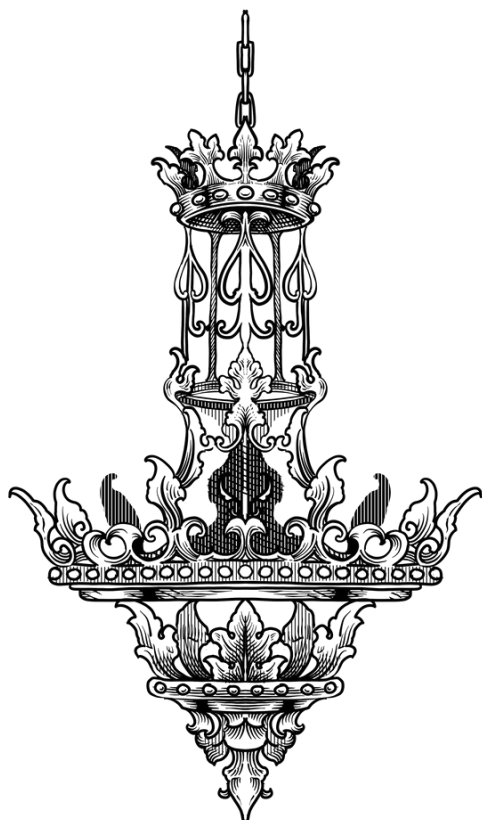
Coconut Shrimp 14
Five jumbo shrimp, golden fried, mango chili sauce, rémoulade

A suggested 20% gratuity will be added to checks for parties of 6 or more.

GF = Gluten Free
V = Vegetarian
VG = Vegan

The 90 bulb bronze chandelier in the Atrium once hung in the Federal Reserve Bank in Cincinnati, Ohio.

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





Soups

She Crab 9
TCR Classic 1977
Blue crab, dry sherry

Chicken and Andouille Gumbo 8
Local Mayor Meats andouille, okra, celery, bell pepper, onion

Salads

***Caesar** 12
Romaine, Parmigiano Reggiano, garlic croutons
White anchovies available upon request
Finished tableside

Pear and Goat Cheese 14
Port wine poached pears, baby arugula, Curles Neck Farm spiced pecans, dried cranberries, crumbled goat cheese, honey balsamic (GF, V)

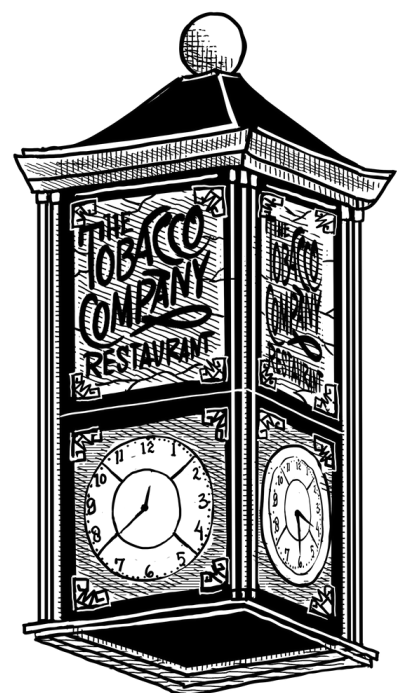
Wedge 12
Baby iceberg lettuce, bacon onion jam, Curles Neck Farm spiced pecans, grape tomatoes, Gorgonzola crumbles, Gorgonzola dressing (GF)

Entrees

Bacon Wrapped Wagyu Meatloaf 28
Yukon Gold whipped potatoes, southern-style green beans, crisp fried onions, chipotle barbecue sauce

French Breast of Chicken 28
Saffron basmati rice, Malibu carrots, pancetta, roasted red peppers, shiitake mushrooms, sherry cream sauce (GF)

Mushroom Risotto (Vegetarian) 24
Roasted red peppers, yellow tomatoes, asparagus



The clock on the corner entrance was crafted by H.B. McClintock in Minneapolis for the M & P National Bank. The logo was recreated by Creative Stained Glass of Richmond.



From the Grill

*Prime Rib	Regular (12 oz) 45, King Cut (16 oz) 55
<i>TCR Classic 1977</i>	
Baked potato, southern-style green beans, creamy horseradish sauce, au jus (GF)	
*8 oz Filet Mignon	52
Yukon Gold whipped potatoes, asparagus, Cipolini onion demi-glace (GF)	
*14 oz Ribeye	48
Roasted fingerling potatoes, skillet mushrooms, chimichurri sauce (GF)	
*Snake River Farms Wagyu Strip	65
Roasted fingerling potatoes, skillet mushrooms, Cipolini onion demi-glace (GF)	
*Steak and Lobster	78
8 oz filet mignon, 4 oz lobster tail, roasted fingerling potatoes, asparagus, drawn butter (GF)	
*Steak Oscar	68
<i>TCR Classic 1977</i>	
8 oz filet mignon, jumbo lump crab, Yukon Gold whipped potatoes, asparagus, Béarnaise sauce (GF)	
*Tournedos Bayou	58
<i>TCR Classic 1986</i>	
Twin 4 oz filet mignon medallions, grilled jumbo shrimp, cremini mushroom caps, Yukon Gold whipped potatoes, asparagus, Béarnaise sauce (GF)	
*Duroc Pork Chop	33
12 oz bone in, Yukon Gold whipped potatoes, collard greens, Dijon cream sauce (GF)	
*Pecan Crusted Lamb Chops	56
Curles Neck Farm pecans, fried grit cake, Malibu carrots, bacon onion jam, AR's Hot Southern Honey	

A La Carte

Grilled Asparagus (GF, VG) 9	Wild Mushroom Risotto (GF, V) 10
Collard Greens with Bacon (GF) 8	Roasted Fingerling Potatoes 8
Malibu Carrots with Soy Glaze (VG) 9	Saffron Basmati Rice (GF, VG) 8
Southern Style Green Beans (GF) 8	Baked Potato (GF, VG) 8
Skillet Mushrooms (GF, VG) 11	Southern Loaded Baked Potato with aged white cheddar Pimento, Applewood bacon and scallions (GF) 11
Yukon Gold Whipped Potatoes (GF) 8	

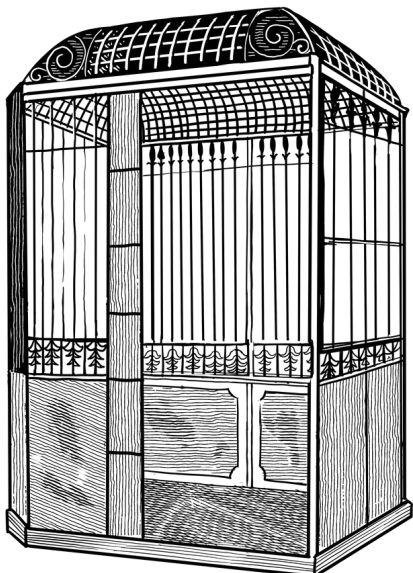


Seafood

Jumbo Lump Crab Cakes	38
Saffron basmati rice, asparagus, Cajun tartar, lemon wedge	
*Grilled Scottish Salmon	40
Soy honey glaze, saffron basmati rice, asparagus	
*Chilean Seabass	48
Pan seared with saffron basmati rice, asparagus, yellow tomato buerre blanc	
*Seared Jumbo Scallops	48
Wild mushroom risotto, parsley oil	
Jambalaya Pasta	35
Jumbo shrimp, local Mayor Meats andouille, grilled chicken, penne pasta, Creole tomato cream sauce	
*Pasta with Three Seafoods	42
<i>TCR Classic 1982</i>	
Jumbo scallop, crab, shrimp, roasted red peppers, asparagus, spaghetti, Gouda cream sauce	

Desserts

Butter Cake for Two	12
Yellow cake with cream cheese center. Served warm with vanilla bean ice cream and chocolate sauce.	
Florida Key Lime Pie	10
Gingersnap, Curles Neck Farm pecans, graham cracker and coconut crust. Served with fresh whipped cream and raspberry sauce.	



The Otis Elevator Company constructed the antique brass elevator, which once operated in the Con Edison Building in New York City.

White Chocolate Bread Pudding	11
Served warm with rum sauce.	
Tobacco Company Cheesecake	11
Graham cracker crust, fresh strawberries	
Flourless Chocolate Torte	11
Dark chocolate ganache, fresh raspberries (GF)	
Curles Neck Farm Pecan Pie	10
Curles Neck Farm pecans, caramel sauce <i>Add a scoop of ice cream</i>	
<i>We proudly serve Gelati Celesti Ice Cream</i>	
Vanilla Bean	7
Chocolate Decadence	7
Sorbetto	6