

BUCKHORN INN —

The Buckhorn Inn has been providing food and lodging for the traveler for nearly two hundred years.

Our restaurant has become famous for its old fashioned, Shenandoah Valley country cooking served family and Buffet style. All of our breads, pies, meats, salads and vegetables are prepared fresh daily in our own kitchen following recipes some as old as the Inn itself.

One of our famous dessert items is our peanut butter pie, a peanut crumble, vanilla cream delight. Other specialties of the Inn include: baked fruit, creamed corn, sweet n' sauerkraut, scalloped potatoes, and special vegetable casseroles such as, spinach, broccoli and squash.

The Buckhorn Inn has received many fine dining awards and is featured in the recently published "Virginia's Historic Restaurants", and in the national advertising campaign of Uncle Ben's Country Inn brand rice products.

The Staff at the Inn has many years of experience in catering parties, receptions, and banquets. We will cater at a location of your choice or reserve a room at the Inn for your needs.

A two room suite with private bath and jacuzzi is available for \$65 per night, double occupancy. The Inn also has five other lovely rooms all providing individual bathroom facilities and ranging in price from \$45 to \$55 per night, double occupancy. A full country breakfast is included with all rooms.

The Inn is located in the heart of the Shenandoah Valley, within the George Washington National State Forest. Guests enjoy fishing or hiking on nearby trails or visits to the many local entertaining and historical sites.

Come and join us. You may just feel like you've turned back the pages of history.

RESTAURANT HIGHLIGHTS

MONDAY – Closed

TUESDAY-THURSDAY – 11 a.m. to 8 p.m.

FRIDAY – 11 a.m. to 4 p.m.

Wide variety of menu selections prepared to your order. Served family style at your table.

TUESDAY EVENING – 5 p.m. to 8 p.m.

Country Buffet:
Homemade Meat Loaf, Fried Shrimp, Chicken Tenders, Roast Pork

WEDNESDAY EVENING – 5 p.m. to 8 p.m.

Country Buffet:
Schnitzel (pork tenderloin in our special breading), Chicken & Dumplings, Fried Shrimp, Smothered Meatballs

THURSDAY EVENING – 5 p.m. to 8 p.m.

Country Buffet:
Braised Beef Tips, Fried Clams, Flounder, Roast Turkey with Dressing & Gravy

FRIDAY EVENING – 4 p.m. to 9 p.m.

Seafood Buffet:
Steamed and Fried Shrimp, Fried Clams, Alaskan Snow Crab Legs, Broiled Snapper, Fried Chicken

SATURDAY EVENING – 4 p.m. to 9 p.m.

Country Buffet:
Fried Oysters*, Roast Pork and Gravy, Fried Shrimp, Smothered Meatballs, Fried Chicken

SUNDAY – 11 a.m. - 8 p.m.

Country Buffet:
Fried Oysters*, Fried Shrimp, Baked Western Ham, Fried Chicken, Steamship Round of Beef

All buffets include salad bar, a variety of fresh vegetables, home-made desserts, hot rolls, tea and coffee.

*In Season

SOME ITEMS MAY VARY

During January and February, the Restaurant is closed on Tuesday as well as Monday. During these two months specialty items are served on Wednesday and Thursday evenings in place of the buffets.

ABOUT THE INN . . .

By the turn of the 19th Century, people from the large cities had begun to travel a lot and this part of Virginia was well-known for its famous springs where the well-to-do went for their health, as well as seeking pleasure. In the summer and early fall, the roads leading from Staunton to these springs were well traveled by these people, some in their own carriages and others by stagecoach. From the year 1800 until 1861, this flow of people grew with each passing year, and the Buckhorn Tavern, as it was called, was a stopover before driving on to the larger springs.

The old tavern is said to have been built in the early years of the 19th Century. The original house consisted of eight rooms. One of its most outstanding features is the beautiful winding stairs and the graceful old doors that give it a look of elegance. One can only imagine today what this old tavern looked like sitting here in the wilderness so long ago. Summer time and early fall always found the tavern filled with people from the large cities.

One of the stories which has come down through the years is that it was known for its high-class gambling which seems to have been the real entertainment of the day in most famous old taverns.

William G. Dudley is said to have been its first owner and no doubt this could be true, as he was married to Nancy Rankin, whose father is said to have owned land here at one time. The earliest date found on a tavern in Jennings Gap was 1811, at which time it was kept by William G. Dudley. He was an Englishman and none of his descendants today seem to know just when he came to this section.

During the War Between the States, this once famous old tavern finally gave way to the war years. It is said during the Battle of McDowell many of the sick and wounded soldiers were cared for here at Buckhorn. Some years after the war, the doors of the tavern were open again, but this time to a different trade. By the year 1870, until the Mountain House was destroyed by fire in 1918, it was in competition with this tavern, taking care of the mountain men. One of the stories told that the tavern was haunted by one of its guests who had been murdered one night after a gambling game.