



SUPPER PLATES

SERVED DAILY STARTING AT 4PM

JACK'D UP MEATLOAF

housemade meatloaf | Jack Daniels bbq glaze | choice of two sides **18**

10oz SIRLOIN

center cut top reserve angus beef grilled on open flame | choice of two sides **24**
add grilled shrimp (6) | **+8**

BOURBON GLAZE CEDAR PLANK SALMON

grilled salmon | bourbon glaze | choice of two sides **25**

12oz NEW YORK STRIP

center cut reserve angus beef grilled on open flame | choice of 2 sides **28**
add grilled shrimp (6) | **+8**

COUNTRY FRIED STEAK

country fried steak | white pepper gravy | choice of 2 sides **17**

PORK TENDERLOIN MEDALLIONS

grilled pork medallions wrapped with bacon | apricot glaze | served with mashed potatoes and seasonal vegetables **18**

BRISKET

sliced smoked beef brisket | red pickled onions | choice of 2 sides **24**

THE BLUE RIDGE

charbroiled chicken breast | smoked pulled pork | applewood smoked hickory ham | bbq sauce | smoked gouda cheddar cheese sauce | choice of two sides **19**

CRAB CAKE DINNER

two jumbo lump housemade crab cakes broiled to perfection | choice of two sides **(market price)**
add grilled shrimp (6) | **+8**

HALF RACK OF RIBS

St. Louis style ribs | dry rub or bbq sauce | choice of two sides **20**

CHICKEN BACON FLORENTINE

penne pasta | chicken | bacon | garlic cream sauce | spinach | tomatoes **20**

SIDES

Macaroni & Cheese
Seasonal Vegetable
Green Beans
Mashed Potatoes
Baked Potato
Fried Apples



EAT,
DRINK,
SHOP
LOCAL



OUR STORY

Our spot right off the highway here in Inwood has been a place for wholesome, local food for a long time. This site was originally developed in the early 1920s to promote cooperation among local farmers at a time when the South Berkeley apple rush was proving that prosperity required more than just luck.

\$100,000 was secured from the government to be used to erect a horticultural school in Inwood. A school might not sound like much of a benefit to struggling orchardists; however, with the funds, a fruit packing plant was built and a school was also conducted inside the packing house. The one-of-a-kind school taught local farmers how to grow fruit profitably. The facility led to a successful fruit grower's cooperative and helped many apple producers save money on packing fruit before shipping it to market on the railroad.

On a cold January evening in 1955, the building ignited in flames. Then believed to have been the biggest rural fire in the county's history, it caused incredible damage. In time, the facility was rebuilt and later became the Inwood Farmer's Market operated by the West Virginia Department of Agriculture.

In 2014, **Robert Taylor & his son, Ryan Taylor**, took over operation of the farm market realizing an old dream of bringing their locally picked fruits direct to the community. Life-long residents of Berkeley County, the father and son team behind Taylor's Farm Market farm over 1,350 acres of row crops, orchards, and vegetable gardens and also operate a water hauling business for **swimming pools**. The current building allows more than ample space to share the freshest produce, wines, dairy, meat, handmade crafts, and bakery items that West Virginia proudly produces. Where some saw empty warehouse space inside the farm market facility, the Taylor's saw opportunity to enhance the community.

In 2016, the **Cider Press Restaurant** was born with a mission to be a great family place in Inwood serving fresh food, hand-crafted in our kitchen featuring seasonal market ingredients from local farms when available. Amidst the rustic and relaxing atmosphere, the Cider Press Restaurant offers amazing housemade specialties including sandwiches, salads, soups, local hand-pattied burgers, Black Dog coffee, heavenly desserts & so much more!

**THANKS FOR TAKING TIME
TO VISIT OUR SPOT!**