

# OYSTERS

HALF DOZEN 18 | DOZEN 34

## CHILLED

cocktail sauce, shaved horseradish, apple mignonette, lemon

## ROASTED

garlic herb butter, parsley

## STARTERS

### BAKED BRIE 16

fig jam, toasted almonds, grilled baguette, grapes, honeycomb

### FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

### PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup, whipped butter

### AVOCADO TOAST 14

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula

### CHEF'S BISCUIT BOARD 7

house made biscuits, orange butter, blueberry jam, apple butter, honey

### FRUIT AND YOGURT 8

mixed berries, vanilla yogurt, granola, honey

### FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

## OMELETTES

### WESTERN 17

ham, onions, bell pepper, cheddar, breakfast potatoes

### EGG WHITE 16

spinach, mushrooms, Gruyère, breakfast potatoes

### STEAK 19

filet tips, mushrooms, caramelized onions, pepper jack, breakfast potatoes

### CHEESE 14

cheddar, cheese sauce, breakfast potatoes

### AVOCADO & GOAT CHEESE 18

avocado, goat cheese, sun-dried tomatoes, breakfast potatoes

## BENEDICTS

### SHORT RIB 17

ancho chili braised short, hollandaise, breakfast potatoes

### TRADITIONAL 15

Canadian bacon, hollandaise, breakfast potatoes

### CRAB 22

jumbo lump crab, hollandaise, breakfast potatoes

### FRIED GREEN TOMATO 16

sautéed spinach, poached eggs, hollandaise, breakfast potatoes

### SALMON\* 18

english muffin, smoked salmon, tomato jam, poached eggs, hollandaise, pickled onion, breakfast potatoes

## SIDES AND POTATOES

### HOUSE CUT FRITES 8

### WHEAT TOAST 3.5

### FRUIT CUP 5.5

### SMOKED GOUDA GRITS 5.5

### MEATS 7.5

### BREAKFAST POTATOES 6

### SAUSAGE GRAVY 7.5

canadian bacon, applewood bacon, or turkey sausage

### ENGLISH MUFFIN 3.5

## FEATURES

### COUNTRY BREAKFAST\* 16

choice of eggs, choice of meat, wheat toast, breakfast potatoes

### STEAK & EGGS\* 25

filet tips, choice of eggs, red wine sauce, breakfast potatoes

### BANANA FOSTER FRENCH TOAST 17

sautéed bananas, brown sugar, spiced rum, vanilla, orange zest, thick sliced challah bread, powdered sugar

### SHORT RIB HASH 22

braised short rib, red potatoes, shaved carrots, onions, poached eggs, hollandaise

### FRIED CHICKEN & WAFFLES 18

maple chicken jus, Belgian waffle, maple syrup, breakfast potatoes

### BANANA 'N STRAWBERRY PANCAKES 17

fresh fruit, strawberry drizzle, orange honey butter, maple syrup

### BLUEBERRY RICOTTA PANCAKES 17

creamy ricotta, blueberries, orange, honey butter, maple syrup

### SHRIMP & SMOKED GOUDA GRITS 20

creamy grits, smoked gouda, sautéed shrimp, smoked ham, onions, peppers, cajun gravy

### BISCUITS & GRAVY 16

house made biscuits, sausage gravy, breakfast potatoes

### BAGEL & LOX 17

everything bagel, cream cheese, smoked salmon, avocado, pickled onion, capers, chives

## SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

### FRENCH ONION 8

braised caramelized onions, house ale, beef & chicken broth, garlic croutons, Gruyère

### VENISON CHILI 10

ground venison, beans, sour cream, cheddar, green onion

### TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow carrots, watermelon radish, citrus vinaigrette

### FARMER'S SALAD 15

local mixed greens, roasted fall squash, toasted pepitas, radish, shaved red onion, goat cheese, dried cranberries, cider vinaigrette

### BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp

### STEAK & BRUSSELS SALAD\* 25

filet tips, romaine, baby kale, blue cheese crumbles, bacon, heirloom cherry tomatoes, crispy brussel leaves, red onion, herb-buttermilk dressing

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness\*

# SANDWICHES

CHOICE OF: FRIES OR SIDE SALAD

## BREAKFAST SANDWICH 15

sliced brioche, fried egg, cheddar, sausage, garlic aioli, breakfast potatoes

## TAVERN BURGER\* 19

8oz Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, bacon, red wine shallot aioli

## SPICY AVOCADO BURGER 20

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, jalapeños honey, avocado

## SPICY FRIED CHICKEN 19

house chili sauce, cilantro, cucumber, cabbage

## B.A.L.T. 18

chipotle aioli, lettuce, fried green tomatoes, bacon, avocado

## BRAISED SHORT RIB GRILLED

## CHEESE 19

ancho-chili short ribs, Gruyère, aged cheddar, arugula, caramelized onions

## RIBEYE & CHEESE 26

shaved prime rib, cheddar, caramelized onions, mushrooms, truffle aioli, au jus

## PULLED PORK 17

house smoked pork shoulder, carolina BBQ sauce, coleslaw, crispy shallots, toasted brioche

## VEGGIE BURGER 16

black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted brioche

# COLD BREW ICED COFFEE

## TRADITIONAL COLD BREW 6

Unsweetened and black

ADD FLAVOR: Vanilla, Caramel, Mocha, Hazelnut

ADD CREAM: if you like

## RAY OF SUNSHINE 7.5

cold brew blended with fresh squeezed orange juice

## PUMPKIN SPICED COLD BREW 7

sweetened pumpkin spiced cream, cold brew, cold foam

## CARAMEL MACCHIATO COLD BREW 7

rich caramel cream, cold brew, cold foam

## PEPPERMINT MOCHA COLD BREW 7

peppermint/mocha cream and cold brew, cold foam

# WINE

PINOT NOIR, TALBOT "KALI HART", CA 2022 14 / 52

MERLOT, BARBOURSVILLE, VA 2021 12 / 45

ZINFANDEL, EDMEADES, CA 2021 13 / 49

MERITAGE, RAPPAHANNOCK, VA 2022 14 / 52

CABERNET, COPPERWOOD, CA 2021 11 / 40

CABERNET, ANNABELLA, CA 2022 17 / 60

BRUT, PIPER SONOMA, CA 12 / 45

BRUT ROSE', PIPER SONOMA, CA 12 / 45

ROSE', DAOU ESTATES, CA 2021 12 / 45

REISLING, FOX RUN, NY 2022 12 / 45

PINOT GRIGIO, BARBOURSVILLE, VA 2021 12 / 45

SAUVIGNON BLANC, PEJU, CA 2022 14 / 52

VIOGNIER, BREAUX VINEYARDS, VA 2021 13 / 49

UNOAKED CHARD, COPPERWOOD 2022 11 / 40

CHARDONNAY, DAVIS BYNUM, CA 2022 15 / 55

# DRAFT BEER

PORT CITY DOWNRIGHT PILSNER 4.8% 8

LOST RHINO MERIDIAN KOLSCH 5.0% 7

POTTERS GRAPEFRUIT/HIBISCUS CIDER 9% 10

BOLD ROCK CRISP APPLE CIDER 4.7% 8

DC BRAU EL HEFE SPEAKS HEFEWEIZEN 5.2% 7

VASEN ROTATING SOUR 7% 9

DEVIL'S BACKBONE VIENNA LAGER 5.2% 7

MIDNIGHT ROCKVILLE RED ALE 5.5% 7

COPPERWOOD PALE ALE 5.4% 7

THE VEIL MASTER SHREDDER NEIPA 5.5% 9

STAR HIL NORTHERN LIGHTS IPA 6.2% 7

PARWAY GET BENT ORANGE IPA 7.2% 8

2 SILOS CITRALICIOUS HAZY IPA 6.9% 8

HARDYWOOD GREAT RETURN IPA 7.5% 8

NEW REALM PSYCHADELIC RABBIT IPA 6.5% 8

ASLIN ASTRO ZOMBIE IPA 6.7% 8

SOLACE LUCY JUICY DIPA 8% 8

OBH CARAMEL MACCHIATO STOUT 5.8% 9

PORT CITY PORTER 7.2% 7

BLUE MOUNTAIN DARK HOLLOW STOUT 10% 10

# BRUNCH COCKTAILS

## BLOODY MARYS w/ SCOTTY'S VODKA

**Beef Jerky Bloody:** bbq spice rim, cheese, spicy pickle, house beef jerky (12)

**Traditional:** house bloody mix, lemon, lime, celery (9)

**Murlarkey Smokehouse Whiskey Bloody w/ Bacon (10)**

## RYES & SHINE 12

butterscotch moonshine, Bulleit rye, coffee reduction, cream

## ICED VIRGINIAN 12

coffee reduction, Kopper Kettle Virginia whiskey, coffee liqueur, cream

## APPLE CIDER BELLINI 11

apple cider reduction, sparkling wine

## ORANGE SHERBET MIMOSA 10

orange sherbet, Piper Sonoma brut

## ST. GERMAIN MIMOSA 11

elderflower, fresh squeezed orange juice, sparkling wine

## CLASSIC MIMOSA 8

fresh squeezed orange juice, bubbles

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