

STARTERS

FARMER'S BOARD 18

regional cheeses (2), summer sausage, house beef jerky, peach jam, honey, grapes, rice crackers

DUCK DEVILED EGGS 12

southern duck eggs, mayo, mustard, sweet relish, candied bacon, red sorrel microgreens

WILD MUSHROOM CROSTINI 15

whipped goat cheese, sauteed mushrooms, balsamic drizzle

BAKED BRIE 16

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

CHEF'S BISCUIT BOARD 8

(2) fresh biscuits, orange butter, blueberry jam, apple butter, honey

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup, whipped butter

FRUIT AND YOGURT 9

mixed berries, vanilla yogurt, granola, honey

FRIED GREEN TOMATOES 13

cornmeal crusted, basil aioli, crispy fried basil leaves

OMELETTES

WESTERN 19

ham, onions, bell pepper, cheddar, breakfast potatoes

EGG WHITE 17

spinach, mushrooms, Gruyère, breakfast potatoes

STEAK 21

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

CRAB 22

sliced asparagus, pepper jack cheese, old bay

AVOCADO & GOAT CHEESE 20

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

BENEDICTS

served on fresh baked biscuits

SHORT RIB 19

ancho chili braised short rib, hollandaise, breakfast potatoes

TRADITIONAL 16

Canadian bacon, hollandaise, breakfast potatoes

CRAB CAKE 24

jumbo lump crab, hollandaise, breakfast potatoes

FRIED GREEN TOMATO 18

sautéed spinach, poached eggs, hollandaise, breakfast potatoes

SMOKED SALMON* 20

tomato jam, poached eggs, hollandaise, pickled onion, breakfast potatoes

FEATURES

AVOCADO TOAST 18

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomato, arugula: **choice of tavern salad, caesar salad or potatoes**

BAGEL & LOX 21

everything bagel, cream cheese, smoked salmon, avocado, pickled onion, capers, chives: **choice of tavern salad, caesar, or potatoes**

COUNTRY BREAKFAST* 17

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

STEAK & EGGS* 26

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

BANANA FOSTER FRENCH TOAST 18

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

FRIED CHICKEN & WAFFLES 19

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

BLUEBERRY & RICOTTA PANCAKES 17

warm fluffy pancakes, vanilla icing drizzle,

SHRIMP & SMOKED GOUDA GRITS 21

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

BISCUITS & GRAVY 17

house made biscuits, sausage gravy, breakfast potatoes

SHORT RIB HASH 24

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

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

FRENCH ONION 9

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

TAVERN SALAD 13

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

BABY KALE & ROMAINE CAESAR 14

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

QUINOA SALAD 16

quinoa, mixed greens, red pepper, red onion, cucumber, avocado, goat cheese, lemon vinaigrette

STEAK & BRUSSELS SALAD* 28

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

SIDES

HOUSE CUT FRITES 8

SMOKED GOUDA GRITS 5.5

MEATS 7.5

canadian bacon, applewood bacon, or turkey sausage

SAUSAGE GRAVY 7.5

FRUIT CUP 5.5

WHEAT TOAST 3.5

PANCAKES 5EA

fluffy, buttermilk goodness

BREAKFAST POTATOES 6

FRESH BAKED BISCUIT 3.5

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness
22% gratuity will automatically be added for parties of 6 or more

SANDWICHES

CHOICE OF: FRIES, SIDE SALAD, OR BREAKFAST POTATOES

BREAKFAST SANDWICH 16

toasted brioche bun, fried egg, aged sharp cheddar, sausage, garlic aioli

B.A.L.T. 18

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

TAVERN BURGER* 20

Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, bacon, red wine shallot aioli, brioche bun

SPICY AVOCADO BURGER 21

Angus beef, pepper jack cheese, chipotle aioli, bibb lettuce, jalapeños, honey, avocado, brioche bun

ROASTED TURKEY CLUB 18

toasted wheat, mixed greens, tomato, avocado, bacon, garlic aioli

RIBEYE & CHEESE 26

shaved prime rib, aged sharp cheddar, caramelized onions, mushrooms, truffle aioli, au jus, sub roll

SHORT RIB GRILLED CHEESE 19

braised ancho-chili short ribs, Gruyère, aged sharp cheddar, arugula, caramelized onions, sliced brioche

PULLED PORK 18

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

COLD BREW ICED COFFEE / TEA

TRADITIONAL COLD BREW 6

Unsweetened and black

ADD FLAVOR \$1: Vanilla, Caramel, Hazelnut

ADD CREAM: if you like

ADD COLD FOAM \$1

ICED CHAI LATTE 7.5

cold pressed chai tea, whole milk

add cold foam \$1

FRENCH VANILLA COLD BREW 7.5

french vanilla cream, cold brew, cold foam

CARAMEL MACCHIATO COLD BREW 7.5

rich caramel cream, cold brew, cold foam

CINNAMON ROLL COLD BREW 7.5

cinnamon roll cream, cold brew, cold foam

PEPPERMINT MOCHA COLD BREW 7.5

mint/chocolate cream, cold brew, cold foam

WINE

PINOT NOIR, TALBOT "KALI HART", CA 2023 14 / 54

RED BLEND, REQUIEM, WA 2020 15 / 56

ZINFANDEL, EDMEADES, CA 2022 13 / 49

MERITAGE, RAPPAHANNOCK, VA 2023 14 / 54

CABERNET, COPPERWOOD, CA 2021 11 / 40

CABERNET, ANNABELLA, CA 2022 17 / 64

BRUT, PIPER SONOMA, CA 12 / 45

BRUT ROSE', PIPER SONOMA, CA 12 / 45

BRUT VA FIZZ, THIBAUT JANISON, VA 64

ROSE', DAOU ESTATES, CA 2024 13 / 49

REISLING, FOX RUN, NY 2022 12 / 45

PINOT GRIGIO, BARBOURSVILLE, VA 2024 12 / 45

SAUVIGNON BLANC, PEJU, CA 2024 14 / 54

VIOGNIER, HORTON VINEYARDS, VA 2021 13 / 49

UNOAKED CHARD, COPPERWOOD, CA 2024 11 / 40

CHARDONNAY, DAVIS BYNUM, CA 2023 15 / 56

DRAFT BEER

SOLACE CRAZY PILSNER 5.2% 7

FAIRWINDS QUAYSIDE KOLSCH 4.5% 8

BOLD ROCK CRISP APPLE CIDER 4.7% 8

POTTERS GRAPEFRUIT/HIBISCUS CIDER 8.4% 10

PORT CITY OPTIMAL WIT 4.9% 8

VASEN ROTATING SOUR 7% 9

MILLER LITE 4.2% 7

DEVIL'S BACKBONE VIENNA LAGER 5.2% 8

THREE ROADS HIGH BRIDGE HELLES LAGER 5.2% 8

COPPERWOOD PALE ALE 5.4% 7

MIDNIGHT ROCKVILLE RED ALE 5.5% 7

THREE NOTCH'D THE FUTURE IPA 6.5% 8

THE VEIL "MASTER SHREDDER" NEIPA 5.5% 9

HARDYWOOD GREAT RETURN IPA 7.5% 8

NEW REALM PSYCHADELIC RABBIT IPA 6.5% 8

ASLIN ASTRO ZOMBIE IPA 6.7% 9

DC BRAU DUELING GROUNDS 5.0% 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 (10)

Murlarkey Smokehouse Whiskey Bloody w/ Bacon (11)

RYES & SHINE 12

butterscotch moonshine, Bulleit rye, coffee reduction, cream

ICED VIRGINIAN 12

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

WILD BERRY BRAMBLE 15

Empress gin, lemon, blackberry moonshine, mint

ORANGE SHERBET MIMOSA 11

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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