

STARTERS

- FARMER'S BOARD 18
- regional cheeses (2), summer sausage, house beef jerky, peach jam, honey, grapes, rice crackers
- DUCK DEVEILED 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 7
- (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 18
- ham, onions, bell pepper, cheddar, breakfast potatoes
- EGG WHITE 17
- spinach, mushrooms, Gruyère, breakfast potatoes
- STEAK 20
- filet tips, mushrooms, caramelized onions, pepper jack, breakfast potatoes
- CHEESE 16
- cheddar, cheese sauce, breakfast potatoes
- AVOCADO & GOAT CHEESE 19
- avocado, goat cheese, sun-dried tomatoes, breakfast potatoes

BENEDICTS

served on fresh baked biscuits

- SHORT RIB 18
- ancho chili braised short rib, hollandaise, breakfast potatoes
- TRADITIONAL 16
- Canadian bacon, hollandaise, breakfast potatoes
- CRAB CAKE 23
- 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

SIDES

- HOUSE CUT FRITES 8
- SAUSAGE GRAVY 7.5
- PANCAKES 5EA
- fluffy, buttermilk goodness
- SMOKED GOUDA GRITS 5.5
- FRUIT CUP 5.5
- BREAKFAST POTATOES 6
- MEATS 7.5
- WHEAT TOAST 3.5
- FRESH BAKED BISCUIT 3.5
- canadian bacon, applewood bacon, or turkey sauage

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
- SHORT RIB HASH 24
- braised short rib, potatoes, shaved carrots, onions, poached eggs, hollandaise
- FRIED CHICKEN & WAFFLES 19
- maple chicken jus, Belgian waffle, maple syrup, breakfast potatoes
- PUMPKIN PANCAKES 17
- warm fluffy pumpkin, rich caramel & pecan sauce
- ROASTED AUTUMN HASH 19
- roasted squash, black rice, spinach, cranberries, poached eggs, hollandaise
- 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

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

- FRENCH ONION 9
- braised caramelized onions, house ale, beef & chicken broth, garlic croutons, Gruyère
- VA CLAM CHOWDER 12
- fresh Va clams, potato, carrot, celery, corn, rich cream
- 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
- FARMER'S SALAD 16
- mixed greens, pea tendrils, acorn squash, grilled yellow corn, pepitas, blue cheese crumbles, maple/mustard 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

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

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

PUMPKIN COLD BREW 7.5

seasonal pumpkin cream, cold brew, cold foam

WINE

PINOT NOIR, TALBOT "KALI HART", CA 2022 14 / 54

RED BLEND, REQUIEM, WA 2020 15 / 56

ZINFANDEL, EDMEADES, CA 2022 13 / 49

MERITAGE, RAPPAHANNOCK, VA 2022 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 2023 13 / 49

REISLING, Fox RUN, NY 2022 12 / 45

PINOT GRIGIO, BARBOURSVILLE, VA 2023 12 / 45

SAUVIGNON BLANC, PEJU, CA 2023 14 / 54

VIOGNIER, HORTON VINEYARDS, VA 2021 13 / 49

UNOAKED CHARD, COPPERWOOD, CA 2024 11 / 40

CHARDONNAY, DAVIS BYNUM, CA 2022 15 / 56

DRAFT BEER

PORT CITY DOWNRIGHT PILSNER 4.8% 8

BOLD ROCK CRISP APPLE CIDER 4.7% 8

POTTERS GRAPEFRUIT/HIBISCUS CIDER 8.4% 10

DC BRAU EL HEFE SPEAKS HEFEWEIZEN 5.2% 8

VASEN ROTATING SOUR 7% 9

DEVIL'S BACKBONE O'FEST (FESTBIER) 5.9% 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

BROTHER'S HOPTIMIZATION IPA 7.1% 8

COTU OKTOBERFEST (MARZEN) 5.7% 8

ALEWERKS PUMPIN ALE 7.3% 8

PORT CITY OKTOBERFEST (MARZEN) 5.2% 8

NEW REALM PSYCHADELIC RABBIT IPA 6.5% 8

ASLIN ORANGE STARFISH HAZY IPA 6.5% 9

2 SILOS CITRALICIOUS HAZY IPA 6.9% 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

WILD BERRY BRAMBLE 15

Empress gin, lemon, blackberry moonshine, mint

CUCUMBER COLLINS 15

fresh pressed cucumber juice, lemon, Scotty's vodka, soda

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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