

## 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 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
- CHEESE 16  
cheddar, cheese sauce, breakfast potatoes
- 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

## 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  
canadian bacon, applewood bacon, or turkey sauage
- WHEAT TOAST 3.5
- FRESH BAKED BISCUIT 3.5

## 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
- GINGERBREAD PANCAKES 17  
warm fluffy pancakes, cinnamon, ginger, vanilla, icing drizzle
- ROASTED WINTER 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

## 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

DC BRAU EL HEFE SPEAKS HEFEWEIZEN 5.2% 8

VASEN ROTATING SOUR 7% 9

BINGO COSTA CHICA MEXICAN LAGER 5.3% 8

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

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 **(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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