

## 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

### 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

## 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

## SIDES

### HOUSE CUT FRITES 8

### SAUSAGE GRAVY 7.5

### PANCAKES 5EA

### SMOKED GOUDA GRITS 5.5

### FRUIT CUP 5.5

### fluffy, buttermilk goodness

### MEATS 7.5

### WHEAT TOAST 3.5

### BREAKFAST POTATOES 6

canadian bacon, applewood bacon, or turkey

sausage

### FRESH BAKED BISCUIT 3.5

# S A N D W I C H E S

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

# C O L D B R E W I C E D C O F F E E / T E A

## 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

# W I N E

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

# D R A F T B E E R

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

# B R U N C H C O C K T A I L S

## 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