

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 13

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

CHEFS 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 14

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, house-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

PUMPKIN PANCAKES 17

bourbon and pecan caramel sauce, drizzled cream cheese icing

BLUEBERRY RICOTTA PANCAKES 17

creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 18

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

BISCUITS & GRAVY 16

house made biscuits, sausage gravy, breakfast potatoes

BAGEL & LOX 16

everything bagel, cream cheese, house-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 and cold brew

GINGERBREAD COLD BREW 7

gingerbread spiced cream and cold brew

PEPPERMINT MOCHA COLD BREW 7

peppermint/mocha cream and cold brew, whipped cream

WINE

PINOT NOIR, TALBOT "KALI HART", CA 2022 14 / 48

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

FAIR WINDS QUAYSIDE KOLSCH 4.5% 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

ALEWERKS PUMPKIN ALE 7.3% 7

STAR HIL NORTHERN LIGHTS IPA 6.2% 7

BROTHERS HOPTIMIZATION IPA 7.1% 8

2 SILOS CITRALICIOUS HAZY IPA 6.9% 8

HARDYWOOD GINGERBREAD STOUT 9.2% 9

NEW REALM PSYCHADELIC RABBIT IPA 6.5% 8

ASLIN POWER MOVES IPA 5.5% 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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