

With community and sustainability in mind, we feature local and regionally sourced products where available. Our partners support our belief in utilizing healthful, sustainable ingredients as well as our commitment to the community and our environment. A list of our quality local and sustainable partners is located on the back of the menu.

COMFORTS

CHICKEN & WAFFLES (PA)
fried chicken, sausage gravy \$14

STEAK & EGGS*
6oz ny strip, eggs any style, house-made steak sauce, roasted vegetable hash \$16
GLUTEN FRIENDLY

BISCUIT & GRAVY
buttermilk biscuit, sausage gravy, scrambled eggs \$13

EGG WHITE FRITTATA* (VA)
bacon, spinach, mushrooms, whispering breeze swiss \$14
GLUTEN FRIENDLY

CAGE FREE EGGS ANY STYLE* (VA)
potato hash, choice of bacon or sausage \$13
GLUTEN FRIENDLY

TAVERN OMELET* (VA)
build your own, potato hash \$14 GLUTEN FRIENDLY
HAM, SIRLOIN, BACON, TURKEY BACON, PORK SAUSAGE, CHICKEN SAUSAGE, PEPPERS, ONIONS, TOMATOES, SPINACH, MUSHROOMS, CHEDDAR, GOAT CHEESE, SWISS*

GRIDDLE

FRENCH TOAST
cinnamon toast crunch, blueberry jam, maple syrup \$13

PANCAKES
nutella, maple syrup, whipped butter \$12

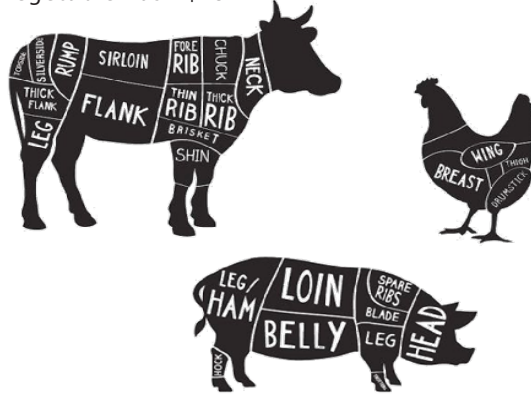
WAFFLES
caramelized apples, candied pecans, maple syrup, whipped butter \$12

BENEDICTS

THE BENEDICT* (VA)
english muffin, canadian bacon, poached eggs, hollandaise, roasted vegetable hash \$14

SALMON BENEDICT*
english muffin, house cured salmon, poached eggs, spinach, hollandaise, roasted vegetable hash \$15

PORK BELLY BENEDICT*
english muffin, braised pork belly, poached eggs, roasted tomatoes, sprouts, hollandaise, roasted vegetable hash \$15



HASHES

CHORIZO* (VA)
local hand-made chorizo sausage, spiced potatoes, green onion, local cheddar, sunny side up egg, avocado \$15
GLUTEN FRIENDLY

BRISKET*
slow braised brisket, spiced potatoes, sunny side up egg, kale, salsa verde \$15
GLUTEN FRIENDLY

CRAB*
jumbo lump crab meat, spiced potatoes, poached egg, red pepper coulis \$16
GLUTEN FRIENDLY

VEGGIE*
spinach, peppers, onions, cherry tomatoes, potatoes, poached eggs, salsa verde \$12
GLUTEN FRIENDLY / VEGETARIAN

SANDWICHES

SERVED WITH A TAVERN SIDE SALAD

ROASTED CHICKEN SALAD (VA)
slow roasted chicken, bibb lettuce, tomato, tarragon mayo, brioche bun \$15

BLACKENED ROCKFISH (MD)
bibb lettuce, tomato, citrus mayo, ciabatta \$16

TAVERN DIP
shaved striploin, horseradish cheddar, sautéed onions, creamy whole grain mustard, country roll, au jus \$16

AVOCADO MELT (MD & VA)
local cheddar cheese, avocado, hydro arugula, smoked tomato jam, multi-grain bread \$15
VEGETARIAN

TRIPLE GRILLED CHEESE (MD)
smoked bacon cheddar, garlic-chive cheddar, jalapeño cheddar, tomato, brioche bread \$12

Note: gluten free bread may be substituted on any sandwich



LOCAL BISON BURGERS

GUNPOWDER BISON & TRADING CO.
(MONKTON, MD)

CLASSIC*
local white cheddar, bibb lettuce, tomato, onion, brioche bun \$15

BACON & BLUE*
slab bacon, chapel's bay blue cheese, bibb lettuce, tomato, brioche bun \$18

CHESAPEAKE*
crab cake, red pepper aioli, bibb lettuce, tomato, brioche bun \$25

AVOCADO & TOMATO*
avocado spread, roasted tomatoes, bibb lettuce, onion, brioche bun \$16

SALADS

LOCAL ARUGULA & SPROUTS (VA)
candied pecans, roasted apples, local goat cheese, lemon honey vinaigrette \$12
GLUTEN FRIENDLY / VEGETARIAN

ROASTED BRUSSEL SPROUTS (MD)
cherry tomatoes, lardons, local chive cheddar, buttermilk dressing \$12
GLUTEN FRIENDLY

ADD SUSTAINABLE PROTEINS

**CHICKEN \$5
ROCKFISH \$7**

**SCALLOPS* \$8
NY STRIP STEAK* \$7**

SIDES

2 EGGS ANY STYLE* \$5

PARFAIT
yogurt, granola, berries \$5

POTATO HASH \$4

ENGLISH MUFFIN,
TOAST, BAGEL \$3

SEASONAL SLICED FRUIT \$5

HOUSE CUT FRIES
regular or sweet potato \$4

FARM FRESH VEGGIES \$4

BREAKFAST MEAT
chicken sausage, pork sausage,
turkey bacon, pork bacon \$5

*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 6 or more may include 18% service charge.

BRUNCH COCKTAILS

SOURCED

ISLAND BWOY
ALEXANDRIA, VA

YOHANAN FARMS
PURCELLVILLE, VA

GUNPOWDER
BISON & TRADING CO.
MONKTON, MD

WADE'S MILL
RAPHINE, VA

HUMMINGBIRD FARMS
RIDGELY, MD

WHISPERING
BREEZE FARMS
TANEYTOWN, MD

TRUE FARMS
HAYMARKET, VA

GREAT GREENS
CULPEPER, VA

MOORENKO'S
ICE CREAM
SILVER SPRING, MD



All of our cocktails are made from fine local and craft spirits. Drink recipes come from generations of American mixology exploration. Inspired recipes steeped in local tradition with a thoughtfulness and desire towards honoring the classics.

BLOODY MARY

The name "Bloody Mary" is associated with a number of historical figures, particularly Queen Mary I of England, who was nicknamed as such in Foxe's Book of Martyrs.

Some drink aficionados believe the inspiration for the name was hollywood star Mary Pickford.

Others trace the name to a waitress named Mary who worked at a Chicago bar called the Bucket of Blood. Either way, here's the list...

TAVERN MARY

tito's handmade vodka,
house-made bloody mix \$9

DANISH MARY

aquavit, house-made bloody mix \$9
(i.e. simon's favorite)



RED SNAPPER (VA)

bowman's gin, house-made
bloody mary mix \$9

ROYALES

Champagne cocktails are as old as the word "cocktail" itself. Throughout time, mixologists have used the sophistication and bubbles of champagne as the base for many a great drink.

"Champagne is one of the elegant extras in life." -Charles Dickens



AIRMAIL

ron zacapa 23 yr rum, honey syrup,
lime juice, burlesque bitters,
sparkling wine \$12

FRENCH 75

sunset hills gin (va), lemon, sugar,
sparkling wine \$12

NORTH BY NORTHWEST

ransom old tom gin, carpano antica,
limoncello, lime juice, simple syrup,
sparkling wine \$14

BUCKS & MULES

Popular cocktails in the early 1900's, the Mule is vodka and ginger beer.

The Mule is a Buck, but the Buck is not a Mule. Read it again, its still early for some...

DARK & STORMY

bowman's colonial dark rum, lime,
ginger-beer \$11

MOSCOW MULE

tito's handmade vodka, lime,
ginger-beer \$11

JULIPS & SMASHES

Originally a medicine, the julip has become a recreational drink, and an American icon. The Smash is much like a julip, with fresh citrus juice.

APPLE JULIP

laird's applejack brandy,
maple syrup, mint \$10

ANTEBELLUM MINT JULIP

catocin creek 1757 brandy,
mint, sugar \$12

BOURBON SMASH

va gentleman bourbon,
lemon, sugar, mint \$10



HAIR OF THE DOG

"You may cure the dog's bite with its fur." Classic cures for the hangover... Or an enjoyable & preventative method.

CORPSE REVIVER #2

gin, orange liqueur, lillet,
lemon, absinthe \$13



GREEN GIANT

old tom gin, pickled asparagus,
tarragon, lemon, dry vermouth \$12

JACK ROSE

laird's applejack brandy, lime,
grenadine \$10

SPARKLING & WHITE

		
GLORIA FERRER / CUVÉE BRUT / SONOMA	\$10	\$40
CHATEAU STE. MICHELLE BRUT ROSÉ / COLUMBIA VALLEY	\$10	\$40
ALLURE / BUBBLY MOSCATO / CALIFORNIA	\$9	\$36
NOBLE VINES "152" / PINOT GRIGIO / MONTEREY	\$10	\$40
BILTMORE ESTATE RIESLING / NORTH CAROLINA	\$10	\$40
BLACK STALLION SAUVIGNON BLANC / NAPA VALLEY	\$11	\$44
EQUILIBRIUM WHITE BLEND / NAPA VALLEY	\$12	\$48
BARBOURSVILLE RESERVE VIOGNIER / VIRGINIA	\$14	\$56
CANVAS / CHARDONNAY / CALIFORNIA	\$9	\$36
CLODFALL CHARDONNAY / MONTEREY COUNTY	\$14	\$56

ROSÉ

CHARLES & CHARLES ROSÉ OF SYRAH / WASHINGTON	\$9	\$36
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DESSERT WHITE

WILLIAMSBURG "PETITE FLEUR" MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA	\$12	\$48 <small>(1/2 BOTTLE)</small>
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RED

		
CANVAS / PINOT NOIR / CALIFORNIA	\$9	\$36
LINCOURT "LINDSEY'S VINEYARD" PINOT NOIR / SANTA RITA HILLS	\$14	\$56
HANDCRAFT / MALBEC / CALIFORNIA	\$9	\$36
MUCKRAKER "ROBBER BARON ERA" RED FIELD BLEND / CALIFORNIA	\$10	\$40
MOTTO "UNABASHED" / ZINFANDEL / CALIFORNIA	\$10	\$40
THE SPECIALYST MERLOT (46%), ZIN (40%), OTHER STUFF / CALIFORNIA	\$12	\$48
DRUMHELLER CELLARS MERLOT / COLUMBIA VALLEY	\$11	\$44
BARBOURSVILLE CABERNET FRANC / VIRGINIA	\$15	\$60
CRISS CROSS / PETITE SIRAH / CALIFORNIA	\$13	\$52
CANVAS / CABERNET SAUVIGNON / CALIFORNIA	\$9	\$36
BONNY DOON "A PROPER CLARET" CABERNET (62%), PETIT VERDOT (22%) / CALIFORNIA	\$14	\$56
KULETO ESTATE "NATIVE SON" CABERNET SAUVIGNON / NAPA VALLEY	\$15	\$60

PORT

FOX RUN "RUBY PORT" MERLOT (50%), LEMBERGER (44%) / FINGER LAKES	\$12	\$48 <small>(1/2 BOTTLE)</small>
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