

STARTERS

TAVERN 64

REGIONAL KITCHEN

SOUP & SALAD

WHARF TRIO

chilled lobster tail, tiger shrimp, Maryland lump, yuzu vinaigrette, siracha aioli, housemade cocktail sauce 23

BELLY

crispy kurobuta pork belly, malta-soya glaze, salsa verde 13

BRASSICA WINGS

crisp cauliflower florets, chipotle hot sauce, shaved celery, blue cheese cream 10
VEGETARIAN

POSEIDON SKINS

bay scallops, tiger shrimp, Maryland crab, six cheese creme, house smoked bacon, Japanese panko 16

FONDUE [MD]

local double red ale, smoked gouda, applewood smoked bacon, pretzel croutons 11

LOLLIPOPS

grilled petite lamb chops, herbs de provence, mint chimichurri 16
GLUTEN FRIENDLY

CAÑITA [VA & MD]

atlantic shrimp, serrano ham, sugar cane skewers, banana rum emulsion 13
GLUTEN FRIENDLY

COUNTRY WHISPERS [MD]

virginia country ham, whispering breeze farms cheddar, smoked tomato butter 12

EMERALD SPRING

English peas, fresh mint, crème fraiche 9
GLUTEN FREE

LA CAROTTE

roasted farmer carrots, Japanese ginger, coconut milk 9
GLUTEN & DAIRY FREE



CICERO [VA & MD]

fresh romaine hearts, shaved asiago, garlic crouton, housemade ceasar *10/13

*LUNCH PORTION AVAILABLE

*ADD FLAT IRON STEAK TO ANY SALAD +14

GRILLED CAPRESE

heirloom tomato, buffalo mozzarella, crisp basil, pomegranate balsamic *10/15
GLUTEN FREE

STONE FRUIT GROVE [VA & MD]

summer peach, shaved gruyere, prosciutto, red oak, arugula, fluer de sel, tamarind balsamic *10/15
GLUTEN FREE

TAVERN HOUSE [VA & MD]

true greens farm spring mix, pickled red onion, grape tomato, English cucumber, lemon-dijon vinaigrette 11
GLUTEN FRIENDLY

SPRINGFIELDS [VA & MD]

local sprouts, baby arugula, fresh granny smiths, pinioli nuts, prickly pear vinaigrette, feta cheese *9/13
GLUTEN FRIENDLY

SANDWICH

THE TAVERN

72 hour bbq brisket, pork belly, local arugula, grilled ciabatta, salsa verde 16

AVOCADO MELT

whispering breeze cheddar, grilled portabello, guacamole spread, heirloom tomatoes, arugula, multigrain toast 15

CHICKEN RUSTICA

belle & evans grilled chicken breast, true farms watercress, fresh mozzarella, pesto aioli, beefsteak tomato, aged balsamic, multigrain bread 15

BLACKENED SALMON BLT

atlantic salmon, thick cut applewood smoked bacon, roasted garlic aioli, butter bibb, beefsteak tomatoes, grilled ciabatta 18

FROM THE GRILL

(*LUNCH / DINNER PORTION)

16oz
PORK CHOP*
28

8oz
FILET*
38

LAMB CHOPS*
36

16oz
BONE IN RIBEYE*
42

14oz
NY STRIP*
36

CHICKEN CHURASSCO*
*10 / 20



YELLOW FIN TUNA*
*14 / 28

SWORDFISH*
*14 / 28

ROCKFISH*
*13 / 26

SALMON*
*13 / 25

U-6 SHRIMP*
*13 / 25

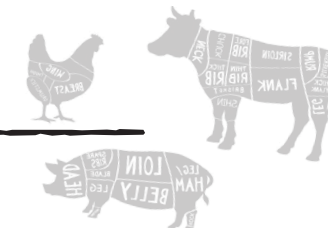
MAKE IT A SURF & TURF +15

PARSNIP PUREE, ASPARAGUS TIPS ACCOMPANIMENTS

CHOICE OF HOUSEMADE STEAK SAUCE, SALSA VERDE OR BORDELAISE

CHOICE OF LEMON-BURRE BLANC, PINEAPPLE DIABLO, OR HOUSEMADE PONZU

CILANTRO-GINGER WILD PILAF, VEGETABLE BOUQUET ACCOMPANIMENTS



THE DIVER* [VA/MD]

2lb. crispy whole rockfish, coconut curry jasmin rice, Asian slaw

48

TACO

ROCKFISH [VA & MD]

cajun rockfish, avocado cream, shaved red cabbage, fresh cilantro, lime, corn tortilla 14

BRISKET

72 hour brisket, pickled red onion, breakfast radish & English cucumber slaw, corn tortilla 14

CHICHARRÓN

crispy smoked porkbelly, jicama-white peach slaw, salsa verde, corn tortilla 14

BURGER

BEYOND

100% vegan burger, butter bibb, beefsteak tomato, red onion, rustic bun 18

GREAT PLAINS

double patty bison, whispering breeze cheddar, merlot bacon-onion jam, bun 23

COMPOSED

YOHANAN FARMS [VA]

roasted chicken breast & thighs, handcut pasta, broccolini, sundried tomato, sauvignon cream, crackling 21

BISON BOLOGNESE [VA]

gunpowder ground buffalo, ricotta gnocchi, mire poix, basil chiffonade, grated asiago 28

TUNA COCO

blackened coconut crusted tuna, torched broccolini, coconut curry jasmin rice, pineapple teriyaki 32

CEDAR PLANK

Atlantic salmon, candy stripe beets, kale, pickled baby rainbow carrots 28

SHRIMP & GRITS

local handcrafted chorizo sausage, bbq spice seared shrimp, locally milled garlic chive grits, chorizo-shrimp burre 28

CASSOULET [PA]

elk osso bucco, gigante beans, hen of the woods mushrooms, black truffle sachetti, bordalaise 32

CAPE CHARLES [PA]

Maryland jumbo lump cakes, baby arugula, shaved fennel, grape tomatoes, lemon vinaigrette, housemade tartar sauce 32

GARDEN JAMBALAYA [PA]

apple-sage sausage, crispy soya paneer, creole trinity, wild pilaf 22

MALA TRAVA

seared diver scallops, fava beans, roasted corn kernels, sundried tomato, sweet corn custard, bacon lardons 32

STRIPE ANGLER

seared rockfish, local ham crust, creamy clam orzo, English peas, pea tendrils, lemon burre blanc 28

SIDES

8 EACH / ADD ON 4

- YAM FRIES
- FARM FRESH (PA)
- SIX CHEESE MAC
- BISTRO FRIES (PA)
- CRISPY BRUSSELS
- CHILI CHARRED BROCCOLINI (PA)
- CRÈME GRITS

With community and sustainability in mind, we feature regionally sourced products where available. See a list of our partners below.

THE ART OF LIBATION

DRAFT BEER

SEASONAL, LOCAL, CRAFT BREWS

REGIONAL CANS

BLONDE "HUNNY" ALE

WILD WOLF, Nellysford, VA

DALE'S PALE ALE

OSKAR BLUES, Brevard, NC

EVO DAY CRUSH SESSION SOUR

EVOLUTION, Salisbury, MD

FEED THE MONKEY HEFEWEIZEN

JAILBREAK, Laurel, MD

FLYING DOG BLOODLINE

FLYING DOG, Frederick, MD

OLD BUST HEAD GRAFFITI HOUSE IPA (16oz)

OLD BUST, Vint Hill Farms, VA

PINNER "THROWBACK" IPA

OSKAR BLUES, Brevard, NC

"SHOWER BEER" CZECH-STYLE PILS

CHAMPION, Charlottesville, VA

WYNDRIDGE FARM CIDER

WYNDRIDGE, Dallastown, PA

YUENGLING LIGHT

YUENGLING, Pottsville, PA

2 SILOS CREAM ALE

2SILOS, Manassas, VA

DOMESTIC CANS

"SEASONAL SOLSTICE"

ANDERSON VALLEY BREWING Co.

RAJA DOUBLE IPA

EVERY BREWING Co.

PBR (16oz)

PABST BREWING Co.

IMPORT CANS

SCHÖFFERHOFER (16oz)

grapefruit hefeweizen

DELIRIUM TREMENS (16oz)

belgian strong ale

TECATE

lager

GUINNESS (16oz)

irish dry stout

CLASSICS

LADY RANDOLF'S REQUEST

catocin creek organic roundstone
rye (va), carpano antica,
peychaud's bitters 13
method: *only ever stir*

OLD FASHIONED

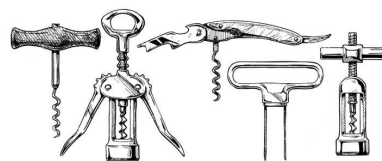
virginia gentleman bourbon,
orange syrup, bitters 12
method: *add fruit, muddle, rocks*

THE MARTINEZ

ransom old tom gin,
carpano antica, luxardo maraschino,
orange bitters 14
method: *go old school*

REAPER'S JOY

absinthe, carpano antica, aquavit,
harlequin l'orange, 13
method: *equal parts,
shaken hard 'til deathly cold*



ROYALES

"CHAMPAGNE COCKTAILS"

AIRMAIL

ron zacapa 23 yr rum, honey syrup, lime
juice, burlesque bitters,
sparkling wine 12
method: *a classic, just older*

FRENCH 75

sunset hills gin(va), lemon, sugar,
sparkling wine 12
method: *blend, fizz, peel*

NORTH BY NORTHWEST

ransom old tom gin, carpano antica,
limoncello, lime juice, simple syrup,
sparkling wine 14
method: *blend, fizz, add juniper*

BARREL AGED COCKTAILS

SEASONALLY CRAFTED
&
AGED IN CHARRED
OAK BARRELS

13

BEER COCKTAILS

BEGGAR'S BANQUET

catocin creek organic roundstone rye (va),
maple syrup, hopped-grapefruit bitters,
india pale ale 11
method: *mix, rocks, collins*

SHANDY

rye whiskey,
laird's apple jack, local ale 10
method: *blend, serve up*

APERITIFS

SAZERAC

rye whiskey, absinthe, peychaud's bitters,
simple syrup 11
method: *swill, rocks, dash, stir*

NEGRONI

bluecoat gin, campari,
carpano antica 13
method: *rocks, blend, orange*



EPIGONI

bols genever gin, cynar amaro,
honey syrup, orange bitters 13
method: *inspired by the vandalo*

FIZZES

A. BOWMAN'S BRAMBLE

sunset hills gin (va), st. germain
elderflower liqueur,
blackberries, soda water 11
method: *sweeten, muddle, rocks, roll*

SANDGRASS

botanist islay gin, st. germain
elderflower liqueur, basil, rosemary,
lime, soda water 12
method: *splash, season*

ANTEBELLUM MINT JULIP

brandy, mint leaves, sugar 11
method: *bruise, sweeten, relax*

SEASONAL

DARTH'S VESPER

bullet bourbon, peach brandy, lillet rouge,
orange bitters, \$12
method: *embrace the darkside*

BOURBON SMASH

virginia gentlemen bourbon, fresh lemon
juice, simple syrup, fresh mint \$12
method: *mint, muddle, crushed ice*

WILSON'S RETURN

caol ila single malt scotch, mezcal,
harlequin l'orange, lemon juice,
house-made honey syrup 14
method: *shaken hard - it likes it...*

ORANGE BLUSH MARGARITA

tres agaves, blood orange moonshine,
blood orange juice, agve, lime 12
method: *sweet & sour*

ROSEBUD

st. germain, gin, pink guava puree, rose
water, splash of lime 11
method: *delicate shake, rocks*

SPARKLING & WHITE

JAM CELLARS / "TOAST" BRUT / CALIFORNIA

10 40

A TO Z WINEWORKS / PINOT GRIS / OREGON

12 48

SOKOL BLOSSER "EVOLUTION LUCKY NO. 9"

WHITE BLEND / OREGON

11 44

ANEW / RIESLING / WASHINGTON

10 40

BLACK STALLION / SAUVIGNON BLANC / NAPA VALLEY

11 44

TERRA d'ORO / CHENIN BLANC VIOGNIER / CALIFORNIA

12 48

BARBOURSVILLE RESERVE / VIOGNIER / VIRGINIA

14 56

CANVAS / CHARDONNAY / CALIFORNIA

9 36

RAEBURN / CHARDONNAY / RUSSIAN RIVER VALLEY

16 66

ROSÉ

JAM CELLARS / "CANDY" ROSÉ

(SYRAH, GRENACHE) / CALIFORNIA

10 40

DESSERT WHITE & PORT

WILLIAMSBURG "PETITE FLEUR"

MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA

12 48
(1/2 BOTTLE)

FOX RUN "RUBY PORT"

MERLOT (40%), LEMBERGER (44%) / FINGER LAKES

12 48
(1/2 BOTTLE)

RED

CANVAS / PINOT NOIR / CALIFORNIA

9 36

SOKOL BLOSSER "EVOLUTION"

PINOT NOIR / WILLAMETTE VALLEY, OREGON

14 56

HANDCRAFT / MALBEC / CALIFORNIA

9 36

KULETO ESTATE "NATIVE SON"

(CABERNET SAUVIGNON, ZINFANDEL) / NAPA VALLEY

16 66

FREAKSHOW / ZINFANDEL / LODI VALLEY

12 48

BARBOURSVILLE / CABERNET FRANC / VIRGINIA

15 60

DRUMHELLER CELLARS / MERLOT / COLUMBIA VALLEY

11 44

CANVAS / CABERNET SAUVIGNON / CALIFORNIA

9 36

DAOU VINEYARDS

CABERNET SAUVIGNON / PASO ROBLES, CALIFORNIA

16 66

FEATURED WINE OF THE MONTH

LE FERVENT / RHONE VALLEY, FRANCE

14 56

THE PUNDIT / WASHINGTON

14 56

ENJOY 2 X 3oz FLIGHT OF EACH

16