

*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 sirloin, eggs any style, house-made steak sauce, spring breakfast salad \$16

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

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

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

**TAVERN OMELET\* (VA)**  
build your own, potato hash \$14

*HAM, SIRLOIN\*, BACON, TURKEY BACON, PORK SAUSAGE, CHICKEN SAUSAGE, PEPPERS, ONIONS, TOMATOES, SPINACH, MUSHROOMS, CHEDDAR, GOAT CHEESE, SWISS*

**GRIDDLE**

**FRENCH TOAST**  
cinnamon & sugar, smashed blackberries, maple syrup, whipped butter \$13

**PANCAKES**  
house-made granola, Nutella, strawberries, maple syrup, whipped butter \$12

**WAFFLES**  
blueberry jam, warm cheesecake sauce, maple syrup, whipped butter \$12

**BENEDICTS**

SERVED WITH BREAKFAST SALAD

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

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

**AVOCADO BENEDICT\***  
english muffin, grilled portabella mushrooms, fresh avocado, poached eggs, hollandaise \$12



**HASHES**

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

**VEGAN HASH\***  
sweet potatoes, apple sage sausage, cherry tomatoes, spinach, red pepper sauce, onions, mushroom \$11  
VEGAN / GF

**SMALL PLATES**

**LOCAL CHEESE DIP (MD)**  
local cheese and ale, bacon, pretzel bread \$10

**HOT FRIED CHICKEN LIVERS\***  
VA gentleman's chipotle hot sauce, blue cheese cream, shaved celery \$9

**SANDWICHES**

SERVED WITH A TAVERN SIDE SALAD

**TAVERN SANDWICH**  
braised pork belly & brisket, salsa verde, local arugula, grilled ciabatta \$16

**BLACKENED SALMON BLT\***  
roasted garlic mayo, bibb lettuce, tomato, onion, bacon, grilled ciabatta \$16

**OPEN-FACED FALAFEL**  
warm pita, cucumber radish slaw, garlic yogurt \$14  
VEGETARIAN

**AVOCADO MELT (VA & MD)**  
local cheddar cheese, avocado spread, hydro arugula, smoked tomato jam, grilled portabella mushrooms, multigrain bread \$15  
VEGETARIAN

**GRILLED CHICKEN\***  
true farm watercress, pesto aioli, fresh mozzarella, aged balsamic, multigrain bread \$14

**ENTRÉES**  
served with breakfast salad

**SHRIMP & GRITS\***  
local handmade chorizo sausage, pan seared shrimp, garlic chive grits \$23

**CRAB CAKES\***  
warm brussels sprouts & bacon salad, beer butter \$30

**MUSHROOM RAVIOLI**  
black truffles, sunflowers sprouts, basil oil \$20  
VEGETARIAN

**GRILLED PORK CHOP\***  
warm brussels sprouts & bacon salad, bourbon molasses \$29

**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

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

**DOUBLE PATTY BISON BURGER\* (MD)**  
cheddar cheese, bibb lettuce, remoulade, tomato, onion, pickles, brioche bun \$18

**THE BEYOND BURGER\***  
100% vegan burger, bibb lettuce, tomato, onion, rustic bread \$15

**SALADS**

**LOCAL SPROUTS & ARUGULA (VA)**  
apples, local feta, roasted pine nuts, apple cider vinaigrette \$15  
VEGETARIAN / GF

**BEET CARPACCIO**  
true farm mix greens, local goat cheese, honey drizzle, almond granola \$15  
VEGETARIAN / GF

**ADD SUSTAINABLE PROTEINS**

**CHICKEN\* \$6**      **SCALLOPS\* \$9**  
**ROCKFISH\* \$8**    **SIRLOIN STEAK\* \$8**  
**CRAB CAKE\* \$12**   **SHRIMP\* \$9**

**SIDES**

**2 EGGS ANY STYLE\* \$5**      **SEASONAL SLICED FRUIT \$5**  
**PARFAIT**      **HOUSE CUT FRIES**  
yogurt, granola, berries \$7      regular or sweet potato \$4  
**POTATO HASH \$4**      **FARM FRESH VEGGIES \$4**  
**ENGLISH MUFFIN,**      **BREAKFAST MEAT**  
**TOAST, BAGEL \$4**      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.

GF: made with gluten-free ingredients, however we are not a gluten-free facility.

# 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  
[R.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

CATOCTIN 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

|   |  |  |
|---|---|---|
| JEIO / PROSECCO BRUT / ITALY                      | \$10  | \$40  |
| TORRESELLA / PINOT GRIGIO / ITALY                 | \$11  | \$44  |
| SAINT M. / RIESLING / PFALZ - GERMANY             | \$10  | \$40  |
| BLACK STALLION<br>SAUVIGNON BLANC / NAPA VALLEY   | \$11  | \$44  |
| TERRA d'ORO<br>CHENIN BLANC VIOGNIER / CALIFORNIA | \$12  | \$48  |
| BARBOURSVILLE RESERVE<br>VIOGNIER / VIRGINIA      | \$14  | \$56  |
| CANVAS / CHARDONNAY / CALIFORNIA                  | \$9   | \$36  |
| RAEBURN<br>CHARDONNAY / RUSSIAN RIVER VALLEY      | \$16  | \$66  |

## ROSÉ

|  |      |      |
|--|------|------|
| CHATEAU STE. MICHELLE<br>BRUT ROSÉ / COLUMBIA VALLEY | \$10 | \$40 |
|--|------|------|

## DESSERT WHITE

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

## RED

|   |  |  |
|---|---|---|
| CANVAS / PINOT NOIR / CALIFORNIA  | \$9   | \$36  |
| SOKOL BLOSSER "EVOLUTION"<br>PINOT NOIR / WILLAMETTE VALLEY, OREGON                     | \$14  | \$56  |
| KAIKEN / MALBEC / MENDOZA - ARGENTINA   | \$9   | \$36  |
| CHATEAU SAINT-ANDRÉ / BORDEAUX<br>(CABERNET SAUVIGNON, MERLOT, CABERNET FRANC) / FRANCE | \$16  | \$66  |
| SASYR / SANGIOVESE & SYRAH / TOSCANA - ITALY  | \$13  | \$52  |
| TORRES / GARNACHA "5G" / ARAGON, SPAIN  | \$12  | \$48  |
| MOTTO "UNABASHED"/ ZINFANDEL / CALIFORNIA   | \$10  | \$40  |
| BARBOURSVILLE<br>CABERNET FRANC / VIRGINIA  | \$15  | \$60  |
| DRUMHELLER CELLARS<br>MERLOT / COLUMBIA VALLEY  | \$11  | \$44  |
| CANVAS / CABERNET SAUVIGNON / CALIFORNIA  | \$9   | \$36  |
| EARTHQUAKE<br>CABERNET SAUVIGNON / LODI VALLEY  | \$16  | \$66  |

## PORT

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