

*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

butter milk 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)

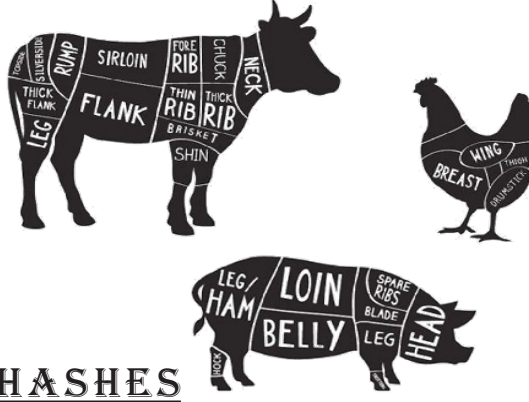
english muffin, canadian bacon, poached eggs, hollandaise \$14

### 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

### BRISKET\*

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

GF

### CRAB\*

jumbo lump crab meat, spiced potatoes, poached egg, red pepper coulis \$16

GF

### VEGAN HASH\*

sweet potatoes, apple sage sausage, cherry tomatoes, spinach, red pepper sauce, onions, mushroom \$11

VEGAN / GF

## SANDWICHES

SERVED WITH A TAVERN SIDE SALAD

### ULTIMATE BRUNCH SLIDERS

gunpowder bison burgers, bacon, smoked tomato jam, whispering breeze cheddar, sautéed onions, arugula, sunny side up eggs, waffle bun \$17

### ROASTED CHICKEN SALAD (VA)

slow roasted chicken, bibb lettuce, tomato, tarragon mayo, brioche bun \$15

### TAVERN DIP

shaved strip loin, local cheddar, sautéed onions, creamy horseradish, ciabatta, au jus \$16

### AVOCADO MELT (MD & VA)

local cheddar cheese, avocado spread, hydro arugula, smoked tomato jam, grilled portabella mushrooms, multigrain bread \$15

VEGETARIAN

### SLAMIN' SALMON CAKE

house smoked salmon, house made pickles, tarragon mayo, bibb lettuce, brioche bun \$16

## TAVERN TOASTS

served with breakfast salad

### MUSHROOM & SPINACH\*

cherry tomatoes, poached egg, multigrain \$12

VEGETARIAN

### AVOCADO & CRAB\*

smoked tomato jam, sunflower sprouts, sunny side up egg, multigrain \$14

### STRAWBERRY & BALSAMIC

firefly goat cheese, basil, toasted pistachios, raspberry balsamic reduction, multigrain \$13

VEGETARIAN

**Note: gluten free bread may be substituted on any sandwich or tavern toast**

## LOCAL BISON BURGERS

GUNPOWDER BISON & TRADING CO.  
(MONKTON, MD)

### CLASSIC\*

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

### CHESAPEAKE\*

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

### BACON & BLUE\*

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

### AVOCADO & TOMATO\*

avocado spread, roasted tomatoes, bibb lettuce, onion, brioche bun \$16

## SALADS

### SPROUTS & SPINACH(VA)

strawberries, blueberries, smoked almonds, firefly goat cheese, raspberry vinaigrette \$12

### SORREL & RED OAK

ciabatta croutons, talbot reserve cheddar, cherry tomatoes, house-made caesar dressing \$13

### ADD SUSTAINABLE PROTEINS

CHICKEN \$6

ROCKFISH \$8

CRAB CAKE \$12

SCALLOPS\* \$9

SIRLOIN STEAK\* \$8

SHRIMP \$9

## SIDES

2 EGGS ANY STYLE\* \$5

SEASONAL SLICED FRUIT \$5

PARFAIT yogurt, granola, berries \$7

HOUSE CUT FRIES regular or sweet potato \$4

POTATO HASH \$4

FARM FRESH VEGGIES \$4

ENGLISH MUFFIN, TOAST, BAGEL \$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.

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 (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

		
JEIO / PROSECCO BRUT / ITALY	\$10	\$40
NOBLE VINES "152" / PINOT GRIGIO / MONTEREY	\$10	\$40
SAINT M. / RIESLING / PFALZ - GERMANY	\$10	\$40
BLACK STALLION		
SAUVIGNON BLANC / NAPA VALLEY	\$11	\$44
PROTEA		
CHENIN BLANC / WESTERN CAPE - SOUTH AFRICA	\$14	\$56
BARBOURSVILLE RESERVE		
VIOGNIER / VIRGINIA	\$14	\$56
CANVAS / CHARDONNAY / CALIFORNIA	\$9	\$36
FOLIE À DEUX		
CHARDONNAY / RUSSIAN RIVER VALLEY - SONOMA	\$14	\$56

## ROSÉ

BEILER PÉRE ET FILS		
COTES DE PROVENCE ROSÉ / FRANCE	\$12	\$42

## DESSERT WHITE

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

## RED

		
CANVAS / PINOT NOIR / CALIFORNIA	\$9	\$36
LINCOURT "LINDSEY'S VINEYARD"		
PINOT NOIR / SANTA RITA HILLS	\$14	\$56
DONA PAULA / MALBEC / MENDOZA - ARGENTINA	\$9	\$36
ANDRÉ BRUNEL / CÔTES DU RHÔNE (GRENACHE, CINSULT, SYRAH) / FRANCE	\$10	\$40
SASYR / SANGIOVESE & SYRAH / TOSCANA - ITALY	\$13	\$52
SUEÑO / TEMPRANILLO / RIBERO DEL JUCAR- SPAIN	\$12	\$48
MOTTO "UNABASHED"/ ZINFANDEL / CALIFORNIA	\$10	\$40
BARBOURSVILLE		
CABERNET FRANC / VIRGINIA	\$15	\$60
DRUMHELLER CELLARS		
MERLOT / COLUMBIA VALLEY	\$11	\$44
CANVAS / CABERNET SAUVIGNON / CALIFORNIA	\$9	\$36
YARDSTICK "RUTH'S REACH"		
CABERNET SAUVIGNON / NAPA VALLEY	\$16	\$66

## PORT

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