

SMALL PLATES

PEEL & EAT SHRIMP

jumbo shrimp, beer broth,
tavern cocktail sauce \$10

JERKY & BEER NUTS (VA)

house-made beef jerky,
roasted virginia peanuts \$8

LOCAL ALE CHEESE DIP (MD)

local cheese, handcrafted beer, salted pretzel \$10

SPINACH & KALE DIP (MD)

local cheese, baguette \$9
VEGETARIAN

SOUP & SALAD

ROASTED TOMATO SOUP

oregano toasted baguette \$8
VEGETARIAN

CREAMY SQUASH SOUP

sage oil, cornbread croutons \$8
VEGETARIAN

ROASTED SQUASH SALAD

roasted squash medley, charred cabbage,
cranberries, white balsamic vinaigrette \$10
VEGETARIAN / GLUTEN FRIENDLY

LOCAL ARUGULA & SPROUTS SALAD (VA)

candied pecans, roasted apples, local goat
cheese, lemon honey vinaigrette \$10
VEGETARIAN / GLUTEN FRIENDLY

ROASTED BRUSSEL SPROUTS SALAD

cherry tomatoes, lardons, local chive cheddar,
buttermilk dressing \$10
GLUTEN FRIENDLY

NOT SO SMALL PLATES

MEAT & CHEESE* (VA & MD)

grilled local sausage, salami, selection of local
cheeses, flatbread, seasonal compote, whole
grain mustard \$14

BEER BRAISED CLAMS* (VA)

local ale, garlic-butter, chili flakes,
toasted baguette \$12

BBQ BRISKET TACOS

slow roasted brisket, pickled red onion, radish,
cucumber salad, flour tortilla \$14

MINI CRAB CAKES

smokey red pepper aioli \$14

BLT SLIDERS*

local ground beef, slab bacon,
smokey tomato jam, micro greens \$13

SLICED STRIP STEAK*

tomato jam, creamy whole grain mustard,
house-made steak sauce \$13

BRAISED PORK BELLY

bloody mary chutney \$13
GLUTEN FRIENDLY

TAVERN SLIDERS*

shaved striploin, horseradish cheddar,
sautéed onions, creamy whole grain mustard,
brioche bun \$13



LARGE PLATES

SEARED SCALLOPS* (VA)

braised pork belly, local garlic-chive grits,
lemon butter \$28

CRAB CAKES

roasted broccolini & tomatoes,
garlic, lemon \$30

SHRIMP & GRITS* (VA)

local hand-made chorizo sausage, pan seared shrimp,
garlic-chive grits \$23

POMEGRANATE-BALSAMIC SALMON

sautéed mustard greens, pomegranate
seeds, quinoa, toasted pine nuts \$25

GLUTEN FRIENDLY

NUTS & GRAINS

farro, quinoa, roasted acorn squash, toasted mixed nuts,
sage pesto \$20
VEGAN

CHICKEN ROULADE (VA)

garlic & herb rolled half chicken,
celery root & apple purée,
brussel sprouts, au jus \$23
FREE RANGE / GLUTEN FRIENDLY

SEARED DUCK BREAST* (PA)

sweet potato purée, sautéed kale & apples,
cider demi-glace \$28

GLUTEN FRIENDLY

ROCKFISH (MD & VA)

mushroom grit cake, pea tendrils,
tomato-chili compote \$27

BUTTERNUT SQUASH TROFIE PASTA

roasted squash, mustard greens \$20
VEGETARIAN

FROM THE GRILL

(choice of one side)

RIBEYE STEAK*

house-made steak sauce, garlic butter \$35

GRILLED PORK CHOP

bourbon - molasses sauce \$25

DRY-RUBBED STRIP STEAK*

house-made steak sauce \$29

CHESAPEAKE BISON BURGER*

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

SIDES

MAC & CHEESE \$4

HOUSE CUT FRIES \$4

ROASTED SQUASH MEDLEY \$4

GARLIC-CHIVE GRITS \$4

SWEET POTATO FRIES \$4

ROASTED MUSHROOMS \$4

FARM FRESH VEGGIES \$4

ROASTED BRUSSEL SPROUTS \$4

MIXED BABY POTATOES \$4

DESSERT

add a scoop of ice cream to any dessert \$1

CINNAMON ROLL

toasted pecans, caramel icing \$8

CHEESECAKE SUNDAE

cheesecake, chocolate brownie, vanilla ice
cream, chocolate sauce, whipped cream \$8

APPLE CRISP

cinnamon ice cream \$8

FLOURLESS CHOCOLATE CAKE

peanut butter cream cheese \$8

GRANDMA'S PECAN FUDGE

house-made fudge \$5

MOORENKO'S ICE CREAM (MD)

half pints, seasonal flavors \$8

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

ISLAND BWOY
alexandria, va

LOTHAR'S GOURMET SAUSAGE
purcellville, va

GUNPOWDER BISON & TRADING CO.
monkton, md

WADE'S MILL
raphine, va

YOHANAN FARMS
purcellville, va

TRUE FARMS
haymarket, va

GREAT GREENS
culpeper, va

WHISPERING BREEZE FARM
taneytown, md

JURGIELEWICZ & SON
shartlesville, pa

DRINKS

DRAFT BEER

SEASONAL, LOCAL, CRAFT BREWS

REGIONAL CANS

BLONDE "HUNNY" ALE

WILD WOLF, Nellysford, VA

DALE'S PALE ALE

OSKAR BLUES, Brevard, NC

PINNER "THROWBACK" IPA

OSKAR BLUES, Brevard, NC

"SHOWER BEER"

CHAMPION, Charlottesville, VA

GRAFFITI HOUSE WEST COAST IPA (16oz)

OLD BUST HEAD, Warrenton, VA

VIENNA LAGER

SEVEN ARROWS, Waynesboro, VA

KING'S MOUNTAIN SCOTCH ALE

HERITAGE, Manassas, VA

JACK'S HARD CIDER

HAUSER ESTATE, Biglerville, PA

DOMESTIC CANS

"SEASONAL SOLSTICE"

ANDERSON VALLEY BREWING Co.

TWO HEARTED ALE (16oz)

BELL'S BREWERY

"BACK IN BLACK" BLACK IPA

21st AMENDMENT BREWERY

RAJA DOUBLE IPA

AVERY BREWING Co.

PBR (16oz)

PABST BREWING Co.

IMPORT CANS

SCHÖFFERHOFER (16oz)

grapefruit hefeweizen

DELIRIUM TREMENS (16oz)

belgian strong ale

RADEBERGER (16oz)

german pilsner

TECATE

mexican cerveza

GUINNESS (16oz)

irish dry stout

BARREL AGED COCKTAILS

SEASONALLY CRAFTED & AGED IN CHARRED OAK BARRELS

\$14⁰⁰

BEER COCKTAILS

BEGGAR'S BANQUET

catoctin 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

CLASSICS

LADY RANDOLF'S REQUEST

catoctin 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

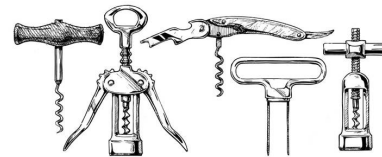
ransom old tom gin, carpano antica, luxardo maraschino, orange bitters \$14

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 23yr 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

SEASONAL

MOONSHINE COCKTAIL

virginia moonshine, ruby port, luxardo maraschino, sage \$13

method: shake, strain, up

E.A.'s RAID

ron zacapa 23yr aged rum, apple cider, ginger, simple syrup, elamakule bitters, apple chip \$12

method: mix, warm, strain

HUMO ANTIGUO

reposado tequila, carpano antica, aperol, cardamom & clove syrup, charred sugar cane \$12

method: stir, rocks, neat

MONTICELLO

brandy, madeira wine, harlequin l'orange, sugar, lime \$12

method: aged, strong, and sweet

BOTTLED COCKTAIL

limited availability

GIN & TONIC EXPERIENCE

barhill gin, tonic, juniper berries, lemon grass, rosemary sprig

\$14⁰⁰

FIZZES

A. BOWMAN'S BRAMBLE

sunset hills gin (va), st. germain elderflower liqueur, blackberries, soda water \$12

method: sweeten, muddle, rocks, roll

SANDGRASS

botanist islay gin, st. germain elderflower liqueur, basil, rosemary, lime, soda water \$13

method: splash, season

ANTEBELLUM MINT JULIP

catoctin creek 1757 brandy, mint leaves, sugar \$12

method: bruise, sweeten, relax

SPARKLING / WHITE / ROSÉ

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

CLOUDFALL / CHARDONNAY / MONTEREY COUNTY

\$14 \$56

CHARLES & CHARLES / ROSÉ OF SYRAH / WASHINGTON

\$9 \$36

DESSERT WHITE

WILLIAMSBURG "PETITE FLEUR"

\$12 \$48

MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA

(1/2 BOTTLE)

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" / RED FIELD BLEND / CALIFORNIA

\$10 \$40

MOTTO "UNABASHED" / ZINFANDEL / CALIFORNIA

\$10 \$40

THE SPECIALYST

MERLOT (46%), ZINFANDEL (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 / CALIFORNIA

\$15 \$60

PORT

FOX RUN / RUBY PORT / FINGERL LAKES

\$12 \$48

(1/2 BOTTLE)