

HAPPY HOUR MON- FRI: 4:30PM - 6:30PM  
\$7 SMALL PLATES

# LOCAL FARE

## SMALL PLATES

### PEEL & EAT SHRIMP

beer broth, tavern cocktail sauce \$10

### JERKY & BEER NUTS (VA)

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

### SPINACH & KALE DIP (MD)

local cheese, baguette \$9

VEGETARIAN

### LOCAL ALE

### CHEESE DIP (MD)

local cheese and ale, bacon, salted pretzel \$10

### LEMON-DILL HUMMUS

flat bread, carrots, celery \$9

VEGETARIAN

### GRILLED FLAT BREAD (VA)

local jerk chicken sausage, firefly goat cheese, local arugula, orange, raspberry balsamic \$12

### STUFFED MUSHROOMS

spinach, boursin herb cheese, smoked tomato jam \$9

VEGETARIAN / GF

## SOUP & SALAD

### CRAB BISQUE

lump crab meat, chili oil, pretzel bread \$9

### VEGETABLE SOUP

asparagus, white beans, leeks, baby potatoes, peas, vegetable broth \$7

VEGAN

### SORREL & RED OAK (VA)

ciabatta croutons, talbot reserve cheddar, cherry tomatoes, house-made caesar dressing \$12

VEGETARIAN

### SPROUT & SPINACH (VA)

strawberries, blueberries, smoked almonds, firefly goat cheese, raspberry vinaigrette \$10

VEGETARIAN / GF

### SPRING SALAD (VA)

shaved asparagus & zucchini, snap peas, radish, aged local cheddar, pine nuts, local arugula, lemon-honey vinaigrette \$10

GF

## APPETIZERS

### BBQ BRISKET TACOS (VA)

slow roasted brisket, pickled red onion, radish, cucumber salad, flour tortilla \$13

### BLT SLIDERS (VA)\*

local ground beef, slab bacon, smoked tomato jam, micro greens \$12

### STEAMED MUSSELS & CLAMS (VA)

spicy tomato broth, garlic, lemon, green onions, grilled ciabatta \$12

### MINI CRAB CAKES

smokey red pepper aioli \$14

### TAVERN SLIDERS\*

shaved striploin, local cheddar, sautéed onions, creamy horseradish, brioche bun \$13

### BLACKENED ROCKFISH TACOS

spicy avocado cream, cabbage, cilantro, flour tortilla \$14

## LARGE PLATES

### SEARED SCALLOPS\*

toasted pistachios, saffron carrot coulis, braised pork belly, baby cabbage, edible flowers \$28 / GF

### CRAB CAKES

asparagus, cherry tomatoes, leeks, roasted red pepper sauce, pea tendrils \$30

### SHRIMP & GRITS\* (VA)

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

### RASPBERRY-BALSAMIC SALMON

quinoa, pine nuts, mustard greens, raspberry balsamic reduction, freeze dried raspberries \$25 / GF

### NUTS & GRAINS

ancient grains, herb pesto, tri color carrots, english peas, smoked almonds \$20

VEGAN

### LEMON- HONEY CHICKEN (VA)

purple potato mash, asparagus, rosemary-garlic sauce, radish sprouts \$20  
FREE RANGE / GF

### GRILLED LAMB CHOPS\*

smashed sweet potatoes, english pea puree, mint demi-glace \$30 / GF

### ROCKFISH (MD & VA)

tomato & white wine broth, roasted mushrooms, arugula, mussels, chili oil, grilled ciabatta \$26

### HAND CUT PASTA

cherry tomatoes, asparagus, spinach, red pepper sauce, lemon \$20

VEGETARIAN

### BISON SHORT RIBS (MD)

mushroom demi-glace, english peas, radish, garlic-chive grits, pea tendrils \$28 / GF

## FROM THE GRILL

ADD SHRIMP \$9 / ADD CRAB CAKE \$12 / ADD SCALLOPS \$9  
(CHOICE OF SIDE)

### DRY AGED RIBEYE STEAK\*

house-made steak sauce, garlic butter \$35

### GRILLED PORK CHOP\*

bourbon - molasses sauce \$25

### DRY-RUBBED SIRLOIN STEAK\*

house-made steak sauce \$29

### CHESAPEAKE BISON BURGER (MD)\*

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

## SIDES

MAC & CHEESE \$4

HOUSE CUT FRIES \$4

SMASHED SWEET POTATOES \$4

GARLIC-CHIVE GRITS \$4

SWEET POTATO FRIES \$4

ROASTED MUSHROOMS \$4

FARM FRESH VEGGIES \$4

BALSAMIC ROASTED ZUCCHINI & TOMATOES \$4

MIXED BABY POTATOES \$4

## DESSERT

add a scoop of ice cream to any dessert \$2.50

### CHEESECAKE TRIO SHAKES

chocolate chip cookie, strawberries & cream, classic vanilla \$8

### BROWNIE SUNDAE (MD)

chocolate brownie, white chocolate ice cream, chocolate sauce, whipped cream \$8

### CARROT CAKE JAR

salted caramel, cream cheese icing, toasted pecans \$8

### FLOURLESS CHOCOLATE CAKE BARS

nutella, macerated strawberries \$8

### RED VELVET PAN COOKIE (MD)

white chocolate ice cream, chocolate sauce \$8

### MOORENKO'S ICE CREAM

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

GUNPOWDER  
BISON & TRADING CO.  
monkton, md

WADE'S MILL  
raphine, va

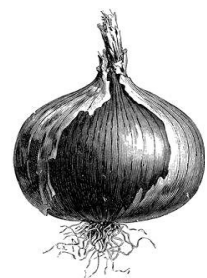
MOORENKO'S ICE CREAM  
silver spring, md

TRUE FARMS  
haymarket, va

GREAT GREENS  
culpeper, va

WHISPERING BREEZE FARM  
taneytown, md

AYRSHIRE FARM  
upperville, va



\*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.

# 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

#### SEASONAL 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

EVERY 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

\$15<sup>00</sup>

## 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

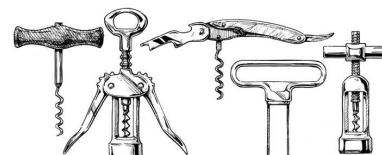
ransom old tom gin,  
carpano antica, luxardo maraschino,  
orange bitters \$14

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 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

## SEASONAL

### MOONSHINE COCKTAIL

virginia moonshine, rudy 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

\$15<sup>00</sup>

## 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

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 / VIOGNIER RESERVE / VIRGINIA

\$14 \$56

CANVAS / CHARDONNAY / CALIFORNIA

\$9 \$36

FOLIE À DEUX

CHARDONNAY / RUSSIAN RIVER VALLEY - SONOMA

\$14 \$56

BEILER PÈRE ET FILS

COTES DE PROVENCE ROSÉ / FRANCE

\$12 \$42

## DESSERT WHITE

WILLIAMSBURG "PETITE FLEUR"

MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA

\$12 \$48

(1/2 BOTTLE)

## 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

(GRENADE, 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 / FINGERL LAKES

\$12 \$48

(1/2 BOTTLE)