

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

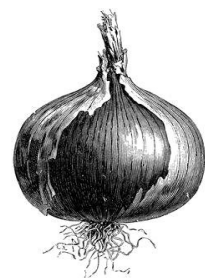
culpeper, va

#### 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

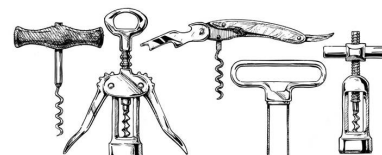
ransom old tom gin,  
 carpano antica, luxardo maraschino,  
 orange bitters \$14

**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

NOBLE VINES "152" / PINOT GRIGIO / MONTEREY

SAINT M. / RIESLING / PFALZ - GERMANY

BLACK STALLION

SAUVIGNON BLANC / NAPA VALLEY

PROTEA

CHENIN BLANC / WESTERN CAPE - SOUTH AFRICA

BARBOURSVILLE / VIOGNIER RESERVE / VIRGINIA

CANVAS / CHARDONNAY / CALIFORNIA

FOLIE À DEUX

CHARDONNAY / RUSSIAN RIVER VALLEY - SONOMA

BEILER PÈRE ET FILS

COTES DE PROVENCE ROSÉ / FRANCE

## DESSERT WHITE

WILLIAMSBURG "PETITE FLEUR"

MUSCAT OTTONEL, VIDAL BLANC / VIRGINIA

   
 \$10 \$40

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\$11 \$44

\$14 \$56

\$14 \$56

\$9 \$36

\$14 \$56

\$12 \$42

\$12 \$48  
 (1/2 BOTTLE)

## RED

CANVAS / PINOT NOIR / CALIFORNIA

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 / FINGERL LAKES

\$12 \$48  
 (1/2 BOTTLE)