



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. Below is a list of our quality local and sustainable partners.

LOCAL BISON BURGERS

FREE RANGE GRASS FED

<p>CLASSIC*</p> <p>local white cheddar, bibb lettuce, tomato, onion, brioche bun \$15</p>	<p>CHESAPEAKE*</p> <p>crab cake, smoked red pepper aioli, bibb lettuce, tomato, brioche bun \$25</p>
<p>BACON & BLUE*</p> <p>slab bacon, chapel's bay blue cheese, bibb lettuce, tomato, brioche bun \$18</p>	<p>AVOCADO & TOMATO*</p> <p>avocado spread, roasted tomatoes, bibb lettuce, onion, brioche bun \$16</p>

GUNPOWDER BISON & TRADING CO.
(MONKTON, MD)

SOUPS

ROASTED TOMATO

oregano cream, toasted baguette \$8
VEGATARIAN

CREAMY SQUASH

sage oil, cornbread croutons \$8
VEGATARIAN

SALADS

ROASTED SQUASH

roasted squash medley, charred cabbage, cranberries, white balsamic vinaigrette \$12
VEGETARIAN / GLUTEN FRIENDLY

TAVERN (VA & MD)

true farms spring mix, pickled red onion, tomato, cucumber, lemon-dijon vinaigrette \$11
GLUTEN FRIENDLY / VEGETARIAN

LOCAL ARUGULA & SPROUTS (VA)

candied pecans, roasted apples, local goat cheese, lemon honey vinaigrette \$12
GLUTEN FRIENDLY

CHARRED ROMAINE

local cheese, cornbread croutons, house-made caesar dressing \$11
VEGATARIAN

ROASTED BRUSSEL SPROUTS

cherry tomatoes, lardons, local chive cheddar, buttermilk dressing \$12
GLUTEN FRIENDLY

ADD SUSTAINABLE PROTEINS

- CHICKEN \$5
- NY STRIP STEAK* \$7
- SCALLOPS* \$8
- ROCKFISH \$7

SANDWICHES

SERVED WITH A TAVERN SIDE SALAD

BBQ BRISKET TACOS

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

TAVERN DIP*

shaved striploin, horseradish cheddar, sautéed onions, creamy whole grain mustard, country roll, au jus \$16

ROASTED CHICKEN SALAD (VA)

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

FRIED CHICKEN

house-made pickles & cabbage salad, gentleman's spiced mayo, brioche bun \$15

TRIPLE GRILLED CHEESE (VA)

smoked bacon cheddar, garlic-chive cheddar, jalapeño cheddar, tomato, brioche bread \$12

BRAISED PORK BELLY (MD)

shredded cabbage, local ale cheese sauce, pretzel bun \$16

AVOCADO MELT

local cheddar cheese, smoked tomato jam, hydro arugula, avocado, multi-grain bread \$15
VEGETARIAN

BLACKENED ROCKFISH (MD)

bibb lettuce, tomato, citrus mayo, ciabatta \$16

CRAB CAKE

smoked red pepper aioli, bibb lettuce, tomato, brioche bun \$19

Note: gluten free bread may be substituted on any sandwich

SPECIALTIES

CHICKEN ROULADE (VA)

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

POMEGRANATE-BALSAMIC SALMON

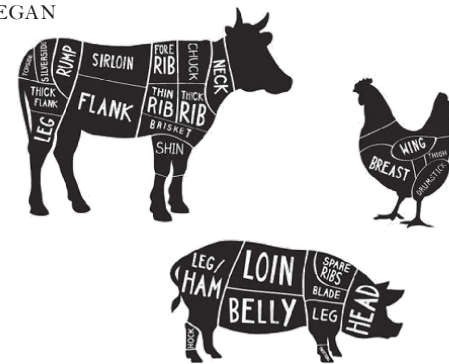
sautéed mustard greens, pomegranate seeds, quinoa, toasted pine nuts \$25

BUTTERNUT SQUASH TROFIE PASTA

roasted squash, mustard greens \$20
VEGATARIAN

NUTS & GRAINS

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



SIDES

- HOUSE CUT FRIES \$4
- SWEET POTATO FRIES \$4
- MAC & CHEESE \$4
- GARLIC-CHIVE GRITS \$4
- FARM FRESH VEGGIES \$4
- ROASTED BRUSSEL SPROUTS \$4
- MIXED POTATOES \$4



SOURCED

- | | |
|---|--|
| ISLAND BWOY alexandria, va | MOORENKO'S ICE CREAM silver spring, md |
| LOTHAR'S GOURMET SAUSAGE purcellville, va | TRUE FARMS haymarket, va |
| GUNPOWDER BISON & TRADING CO. monkton, md | GREAT GREENS culpeper, va |
| WADE'S MILL raphine, va | WHISPERING BREEZE FARMS taneytown, md |
| HUMMINGBIRD FARMS ridgely, md | YOHANAN FARMS purcellville, 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.

DESSERT & DRINKS

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
half pints, seasonal flavors \$8

BEER CANS

OSKAR BLUES PALE ALE
CHAMPION PILSNER
OLD BUST HEAD WEST COAST IPA
WILD WOLF BLONDE ALE
BELL'S TWO HEARTED ALE
AVERY RAJA DOUBLE IPA
DELIRIUM TREMENS BELGIAN
SCHÖFFERHOFER HEFEWEIZEN
JACK'S HARD CIDER
YUENGLING LIGHT LAGER
PABST BLUE RIBBON LAGER
TECATE MEXICAN CERVEZA
GUINNESS STOUT



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.

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

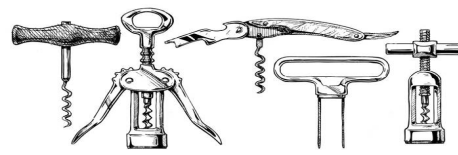
virginia gentleman bourbon, orange, syrup, bitters \$12
method: add fruit, muddle, rocks

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, 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

BOTTLED COCKTAIL

limited availability

GIN & TONIC EXPERIENCE

barhill gin, tonic, juniper berries, lemon grass, rosemary sprig
\$14

SEASONAL

MOONSHINE COCKTAIL

virginia moonshine, ruby port, luxardo maraschino, sage \$13
method: shake, strain, up

E.A.'S RAID

ron zacapa 23yr aged rum, ginger, apple cider, simple syrup, elamakule bitters, apple chip \$12
method: mix, warm, strain

HUMO ANTIGUO

repasado tequila, carpano antica, aperol, cardamom & clove syrup, charred sugar cane \$12
method: stir, rocks, torch

MONTICELLO

brandy, madeira wine, harlequin l'orange, sugar, lime \$12
method: aged, strong, and sweet

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

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

ROSÉ

CHARLES & CHARLES
ROSÉ OF SYRAH / WASHINGTON \$9 \$36

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
HANDCRAFT / MALBEC / CALIFORNIA	\$9	\$36
MUCKRAKER "ROBBER BARON ERA" RED FIELD BLEND / CALIFORNIA	\$10	\$40
MOTTO "UNABASHED" / ZINFANDEL / CALIFORNIA	\$10	\$40
THE SPECIALYST MERLOT (46%), ZIN (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 / NAPA VALLEY	\$15	\$60

PORT

FOX RUN "RUBY PORT"
MERLOT (40%), LEMBERGER (44%) / FINGER LAKES \$12 \$48
(1/2 BOTTLE)