



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

CRAB BISQUE

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

VEGETABLE SOUP

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

VEGAN

SALADS

SPRING SALAD (VA)

shaved asparagus & zucchini, snap peas, radish, aged cheddar, pine nuts, true farms arugula, lemon-honey vinaigrette \$12

VEGETARIAN / GF

TAVERN (VA & MD)

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

VEGETARIAN / GF

SPROUT & SPINACH (VA)

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

VEGETARIAN / GF

SORREL & RED OAK

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

VEGETARIAN

ANCIENT GRAIN BOWL

carrots, cauliflower, great greens pea tendrils, cherry tomatoes, radish, boursin cheese, fresh lemon, xvoo \$12

VEGETARIAN

ADD SUSTAINABLE PROTEINS

CHICKEN \$6

ROCKFISH \$8

SIRLOIN STEAK* \$8

SHRIMP \$9

CRAB CAKE \$12

SCALLOPS* \$9

SPECIALTIES

STEAMED MUSSELS & CLAMS (VA)

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

GRILLED FLAT BREAD (VA)

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

BBQ BRISKET TACOS (VA)

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

ROCKFISH TACOS

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

SANDWICHES

SERVED WITH A TAVERN SIDE SALAD

TAVERN DIP*

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

ROASTED CHICKEN SALAD (VA)

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

SLAMIN' SALMON CAKE

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

GRILLED CHICKEN (VA)

spinach, tomato, pesto mayo, red onion, multigrain bread \$13

CRAB CAKE

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

AVOCADO MELT

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

ENTRÉES

LEMON-HONEY CHICKEN (VA)

Purple potato mash, asparagus, rosemary-garlic sauce, radish sprouts \$20

FREE RANGE / GF

RASPBERRY BALSAMIC SALMON*

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

GF

BISON SHORT RIBS (MD)

mushroom demi-glace, English peas, radish, garlic-chive grits, pea tendrils \$28

HAND CUT PASTA

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

VEGETARIAN

NUTS & GRAINS

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

SIDES

HOUSE CUT FRIES \$4

SWEET POTATO FRIES \$4

MAC & CHEESE \$4

GARLIC-CHIVE GRITS \$4

FARM FRESH VEGGIES \$4

ROASTED MUSHROOMS \$4

MIXED POTATOES \$4

Note: gluten free bread may be substituted on any sandwich



SOURCED

ISLAND BWOY alexandria, va

AYRSHIER FARM upperville, va

GUNPOWDER BISON & TRADING CO. monkton, md

WADE'S MILL raphine, va

HUMMINGBIRD FARMS ridgely, md

MOORENKO'S ICE CREAM silver spring, md

TRUE FARMS haymarket, va

GREAT GREENS culpeper, va

WHISPERING BREEZE FARMS taneytown, md

YOHANAN FARMS purcellville, va

DESSERT & DRINKS

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

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

RED VELVET PAN COOKIE (MD)

white chocolate ice cream, chocolate sauce \$8

CARROT CAKE JAR

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

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

EVERY 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

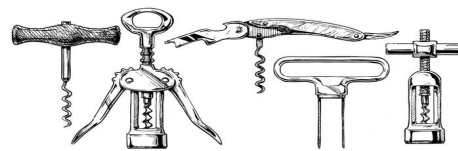
virginia gentleman bourbon, orange, syrup, bitters \$12
method: add fruit, muddle, rocks

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

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 PÈRE 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 (40%), LEMBERGER (44%) / FINGER LAKES	\$12	\$48 <small>(1/2 BOTTLE)</small>