

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette, lemon

ROASTED

garlic herb butter, parsley, panko

STARTERS

- BAKED BRIE** 16
fig jam, toasted almonds, grilled French bread, grapes, honeycomb
- FRIED GOAT CHEESE** 14
panko crusted, jalapeño infused honey
- PANCAKE BITES** 10
silver dollar buttermilk pancakes, maple syrup, whipped butter
- AVOCADO TOAST** 13
wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula
- CHEFS BISCUIT BOARD** 7
house made biscuits, orange butter, blueberry jam, apple butter, honey
- FRUIT AND YOGURT** 8
mixed berries, vanilla yogurt, granola, honey
- FRIED GREEN TOMATOES** 12
cornmeal crusted, basil aioli, crispy fried basil leaves

OMELETTES

- WESTERN** 17
ham, onions, bell pepper, cheddar, breakfast potatoes
- EGG WHITE** 16
spinach, mushrooms, Gruyère, breakfast potatoes
- STEAK** 19
filet tips, mushrooms, caramelized onions, pepper jack, breakfast potatoes
- CHEESE** 14
cheddar, cheese sauce, breakfast potatoes
- AVOCADO & GOAT CHEESE** 18
avocado, goat cheese, sun-dried tomatoes, breakfast potatoes

BENEDICTS

- SHORT RIB** 17
ancho chili braised short, hollandaise, breakfast potatoes
- TRADITIONAL** 14
Canadian bacon, hollandaise, breakfast potatoes
- CRAB** 22
jumbo lump crab, hollandaise, breakfast potatoes
- FRIED GREEN TOMATO** 16
sautéed spinach, poached eggs, hollandaise, breakfast potatoes
- SALMON*** 18
english muffin, house-smoked salmon, tomato jam, poached eggs, hollandaise, pickled onion, breakfast potatoes

FEATURES

- COUNTRY BREAKFAST*** 16
choice of eggs, choice of meat, wheat toast, breakfast potatoes
- STEAK & EGGS*** 25
filet tips, choice of eggs, red wine sauce, breakfast potatoes
- BANANA FOSTER FRENCH TOAST** 17
sautéed bananas, brown sugar, spiced rum, vanilla, orange zest, thick sliced challah bread, powdered sugar
- SHORT RIB HASH** 22
braised short rib, red potatoes, shaved carrots, onions, poached eggs, hollandaise
- FRIED CHICKEN & WAFFLES** 18
maple chicken jus, Belgian waffle, maple syrup, breakfast potatoes
- PUMPKIN PANCAKES** 17
bourbon and pecan caramel sauce, drizzled cream cheese icing
- BLUEBERRY RICOTTA PANCAKES** 17
creamy ricotta, blueberries, orange, honey butter
- SHRIMP & SMOKED GOUDA GRITS** 17
creamy grits, smoked gouda, sautéed shrimp, smoked ham, onions, peppers, cajun gravy
- BISCUITS & GRAVY** 15
house made biscuits, sausage gravy, breakfast potatoes
- BAGEL & LOX** 16
everything bagel, cream cheese, house-smoked salmon, avocado, pickled onion, capers, chives

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

- FRENCH ONION** 8
braised caramelized onions, house ale, beef & chicken broth, garlic croutons, Gruyère
- VENISON CHILI** 10
ground venison, beans, sour cream, cheddar, green onion
- TAVERN SALAD** 12
mixed greens, heirloom cherry tomatoes, shaved rainbow carrots, watermelon radish, citrus vinaigrette
- FARMER'S SALAD** 15
local mixed greens, roasted fall squash, toasted pepitas, radish, shaved red onion, goat cheese, dried cranberries, cider vinaigrette
- BABY KALE & ROMAINE CAESAR** 13
roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp
- STEAK & BRUSSELS SALAD*** 25
filet tips, romaine, baby kale, blue cheese crumbles, bacon, heirloom cherry tomatoes, crispy brussel leaves, red onion, herb-buttermilk dressing

SIDES AND POTATOES

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|-----------------------------|----------------------------------|--------------------------|
| HOUSE CUT FRITES 8 | SMOKED GOUDA GRITS 5.5 | SAUSAGE GRAVY 7.5 |
| BREAKFAST POTATOES 6 | MEATS 7.5 | WHEAT TOAST 3.5 |
| HOUSE MADE CHIPS 6 | canadian bacon, bacon, or turkey | FRUIT CUP 5.5 |
| ENGLISH MUFFIN 3.5 | sausage | |

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

SANDWICHES

CHOICE OF: FRIES, OR SIDE SALAD

BREAKFAST SANDWICH 15

sliced brioche, fried egg, cheddar, sausage, garlic aioli, breakfast potatoes

TAVERN BURGER* 19

8oz Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, bacon, red wine shallot aioli

SPICY AVOCADO BURGER 20

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, jalapeños honey, avocado

SPICY FRIED CHICKEN 19

house chili sauce, cilantro, cucumber, cabbage

B.A.L.T. 18

chipotle aioli, lettuce, fried green tomatoes, bacon, avocado

RIBEYE & CHEESE 26

shaved prime rib, cheddar, caramelized onions, mushrooms, truffle aioli, au jus

PULLED PORK 17

house smoked pork shoulder, carolina BBQ sauce, coleslaw, crispy shallots, toasted brioche

VEGGIE BURGER 16

black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted brioche

BRAISED SHORT RIB GRILLED CHEESE 19

ancho-chili short ribs, Gruyère, aged cheddar, arugula, caramelized onions

COLD BREW ICED COFFEE

TRADITIONAL COLD BREW 6

ADD FLAVOR: Vanilla, Caramel, Mocha or Hazelnut

ADD CREAM: if you like

RAY OF SUNSHINE 7.5

cold brew blended with fresh squeezed orange juice

PUMPKIN SPICED COLD BREW 7

pumpkin spice cream and cold brew

HAWAIIAN COLD BREW 7.5

fresh squeezed orange juice, pineapple, lime

WINE

PINOT NOIR, CAMBRIA, CA 2021 15 / 55

MERLOT, BARBOURSVILLE, VA 2021 12 / 45

ZINFANDEL, EDMEADES, CA 2021 13 / 49

CABERNET, COPPERWOOD 2021 11 / 40

CABERNET, ANNNABELLE, CA 2020 17 / 60

MERITAGE, RAPPAHANNOCK CELLARS, VA 2021 14 / 52

BRUT, PIPER SONOMA, CA 12 / 45

BRUT ROSE', PIPER SONOMA, CA 12 / 45

ROSE', DAOU ESTATES, CA 2021 12 / 45

RIESLING, FOX RUN, NY 2022 12 / 45

PINOT GRIGIO, BARBOURSVILLE, VA 2021 12 / 45

SAUVIGNON BLANC, PEU, CA 2022 14 / 52

VIOGNIER, BREAUX VINEYARDS, VA 2021 13 / 49

UNOAKED CHARDONNAY, COPPERWOOD 2022 11 / 40

CHARDONNAY, DAVIS BYNUM, CA 2022 15 / 55

DRAFT BEER

PORT CITY DOWNRIGHT PILSNER 4.8% 8

POTTERS GRAPEFRUIT HIBISCUS CIDER 9.0% 10

BOLD ROCK CRISP APPLE CIDER 8

BEAR CHASE APPALACHIAN TRAIL WHEAT 5.5% 8

ASLIN POWER MOVES IPA 5.5% 8

ASLIN VOLCANO SAUCE SOUR 6% 9

MIDNIGHT BREWERY ROCKVILLE RED ALE 5.5% 7

COPPERWOOD PALE ALE 5.4% 7

2 SILOS CITRALICIOUS HAZY IPA 6.9% 8

HARDYWOOD GREAT RETURN IPA 7.5% 8

STAR HILL NORTHERN LIGHTS IPA 6.2% 7

FAIR WINDS BREWING: NAUTIFEST MARZEN 5.5% 7

DEVILS BACKBONE VIENNA LAGER 5.2% 7

NEW REALM PSYCHEDELIC RABBIT HAZY 6.5% 8

ALEWERKS BREWING PUMPKIN ALE 7.3% 7

SOLACE BREWING LUCY JUICY DIPA 8.0% 8

OLD BUST HEAD CARAMEL MACH STOUT 5.8% 9

PORT CITY OKTOBERFEST 5.5% 7

BLUE MOUNTAIN DARK HOLLOW STOUT 10% 10

BRUNCH COCKTAILS

BLOODY MARYS

Beef Jerky Bloody: Scotty's Vodka, bbq spice, cheese, spicy pickle, house beef jerky (12)

Traditional: Scotty's Vodka, house bloody mix (9)

Murlarkey Smokehouse Whiskey Bloody w/ bacon (10)

ICED VIRGINIAN 12

coffee reduction, Kopper Kettle Virginia whiskey, coffee liqueur, cream

APPLE CIDER BELLINI 11

apple cider reduction, sparkling wine

ORANGE SHERBET MIMOSA 10

orange sherbet, sparkling wine carafe

ST. GERMAIN MIMOSA 11

elderflower, fresh squeezed orange juice, sparkling wine

CLASSIC MIMOSA 9

fresh squeezed orange juice, sparkling wine

RYES & SHINE 12

butterscotch moonshine, Bulleit rye, coffee reduction, cream