



taverns used to be every few miles along the road. they offered drinks, shelter, conversation, a bite for the road, & the local dishes they created became famous. we pay homage to that experience and that classic comfort food.

SNACKS

ROASTED MUSHROOMS

ramps, baby fennel, sheep's milk ricotta 9

CHILLED ASPARAGUS SOUP

blue crab salad, puffed farro, lemon 9

HAND-CUT FRIES

spicy ketchup, aioli, malt vinegar 5

BRAISED BABY SQUID

red wine, pork stock, 62 degree egg 13

LITTLE GEM SALAD

roasted beets, strawberries, chevre, sunflower seeds, charred onion vinaigrette 8

GRILLED ASPARAGUS

pickled onions, yolk sauce, brown butter, lemon 10

FRIED VA OYSTERS

pickled red onion, cucumber, bibb lettuce cups 11

CHEESE AND CHARCUTERIE BOARD

chef's selections, 4 each

FEATURES

GRILLED LOBSTER

spring vegetables, strawberry romesco 18

STEAK FRITES

hanger, charred romaine, potatoes, spring onions, maître d' butter 19

BUCATINI PANGRATTATO

thick noodles, chili peppers, local eggs, bread 13

GRILLED QUAIL

farro salad, swiss chard, date puree 14

PAN SEARED SOFT SHELL CRAB

ramp green goddess, radish, kale, frisee, maitakes 16

STEAK & FROMAGE

cold smoked grass-fed ribeye, brie, baguette 14

CRISPY CHICKEN SANDWICH

spicy slaw, bacon, swiss 14

CHEESEBURGER

house blended grass-fed beef, cheddar, aioli 12

SWEETS

POT DE CREME

local berries, dark chocolate custard, sea salt 6

STRAWBERRY CRISP

pecan crisp, basil, Chaps vanilla ice cream 7

all our food items are fresh, but eating them raw or undercooked may be harmful...to you. gratuity will be added to parties of 8 or more and checks split more than 2 ways.

Bubbles

Marquis de la Tour Brut
Loire Valley, France – 10 / 38

Gouguenheim “Malbec-Bubbles” Sparkling Rose
Mendoza, Argentina – 10 / 38

Gaston Chiquet Champagne
Dizy, France – 100

Rosé

Domain Tournon “Mathilda” Rosé 2016
Victoria, Australia – 10 / 38

J. Mourat “Marie du Fou” Fiefs Vendéens Rosé 2016
Mareuil, France – 10 / 38

White

Grand Courtade “L’Instant” Sauvignon Blanc 2016
Pays d’Oc, France – 10 / 38

Campanile Pinot Grigio 2015
Friuli, Italy – 10 / 38

Gouguenheim “Valle Escondido” Torrontès 2016
Mendoza, Argentina – 10 / 38

Domaine Jean Touzot Chardonnay 2016
Bourgogne, France – 11 / 42

Attis “Xion” Albarino 2015
Rias Baixas, Spain – 11 / 42

Bergerie “Sous La Tonnelle” Chenin Blanc 2017
Anjou, France – 11 / 42

Raeburn Chardonnay 2016
Russian River Valley, California 12 / 46

Whitehaven Sauvignon Blanc
Marlborough, New Zealand 11 / 42

Reserve Collection

Dmne Berthet-Rayne Châteauneuf-du-Pape 2015 – 95

Northstar Columbia Valley Merlot 2012 – 80

Talbott “Kali Hart” Pinot Noir 2014 – 60

Happy Hour W-F, 5-7

\$3 off all wine,

\$2 off all drafts

Red

Grayson Cellars “Lot 5” Pinot Noir 2015
California – 12 / 46

Les Volets Pinot Noir 2016
Pays d’Oc, France – 10 / 38

Castelvero Barbera 2015
Piemonte, Italy – 10 / 38

King Malbec 2015
Mendoza, Argentina – 10 / 38

Horton Cabernet Franc 2015
Orange County, Virginia – 11 / 42

Mad Fish Shiraz 2014
Western Australia, Australia – 10 / 38

Gouguenheim Cabernet Sauvignon 2016
Mendoza, Argentina – 11 / 42

Carol Shelton “Wild Thing” Zinfandel 2014
Mendocino, California – 12 / 46

“Niro” Montepulciano 2015
Abruzzo, Italy – 12 / 46

Vale do Bomfim 2014
Douro, Portugal – 11 / 42

Tenet “The Pundit” Syrah 2015
Columbia Valley, Washington – 12 / 46

Robert Mondavi Private Collection Cab Sauv 2016
Monterey, California – 11 / 42

Drafts

Bold Rock “Vintage Dry” Cider 14oz 7

Parkway Kolsch 14oz 5

Port City “Monumental” IPA 16oz 6

Stable Craft Brown Ale 16oz 6

Reason Saison 14oz 7

Three Notch’d Blackberry Gose 14oz 7

Bottles & Cans

Deschutes “Black Butte” Porter 12oz 5

Ommegang “Rosetta” Belgian Kriek 11.2oz 8

Reason “Little Grey” Brett Saison 750ml 22

Lagunitas “Aunt Sally” Dry-hopped Sour Ale 12oz 6

Stillwater “Superhop” DIPA 16oz 8

Three Notch’d “G4” IPA 12oz 6

Unibroue “La Fin Du Monde” 11.2oz 8

GF and NA options available