



Shareables:

+Dippers sold separately – options listed below \$2-\$6

- + **Pimento Cheese Dip:** smoked gouda, sharp cheddar, pimentos, & mixed with OH Lager \$8
- + **Harissa Hummus:** herbs, chickpeas, tahini, lemon, & garlic \$8
- + **Horseradish & White Cheddar Spread:** horseradish, OH Clover Hill, & white cheddar \$8
- + * **French Onion Soup Dip:** caramelized onions, gruyere, OH Vidal, herbs, & cream cheese \$8
*available baked if requested
- + * **Spinach & Feta Dip:** spinach, feta, herbed cream cheese, dill, & lemon \$8
*available baked if requested

Dippers:

- Vegetables \$3 Demi Baguette \$3.75
- Potato Chips \$2.50 Stacy's Pita Chips \$2
- Bella Crostini \$5
- Crunchmaster Gluten Free Crackers \$6

Shareables:

Maryland Crab Dip: baked crab dip w/ Old Bay, herbs & cheddar cheese, served w/corn tortilla chips \$16

Philly Pretzel Twist: fresh baked w/ side pub cheese \$4.75

Mexican Street Corn Fritters: corn fritters, jalapeno lime cilantro sauce, cotija \$11

Garlic White Cheddar Cheese Curds: fried and served with side marinara \$12

Fries:

Basket of plain \$8 / +add side homemade Ranch \$1

Pub Fries: fries, crumbled bacon, & OH Lager pub cheese \$12

BBQ Pork Fries: fries, pub cheese, pulled pork, OH Stout BBQ sauce & slaw \$14

Crab Fries: fries, creamy american cheese sauce, old bay & lump crab \$16

Soup, Salads & Wraps:

(+add sliced filet mignon tips or blackened tuna \$9.75, +add lump crab \$5)**

+ Soup of the Day: homemade soup, served with bread
\$8 *add side house salad \$4

+ House Salad: Field greens tossed in house dijon
vinaigrette, topped with tomatoes & feta \$8

*** Chickpea Salad:** chickpeas, pine nuts, dried
cranberries, orange zest, onions, herbs, & dijon \$7

◇* Chicken Salad: chicken, dill, garlic, onions, celery, &
aioli \$9**

Make it an entrée:

*** Wrap it up** (spinach flour tortilla)
or over **Greens** (w/tomatoes & dijon vinaigrette) \$3

◇ on a Baguette \$3.75 or Brioche \$3

Add side House Salad (with feta, tomatoes & dijon vinaigrette) \$4

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

Substantials:

(+add side fries or house salad \$4)

Steak Frites: fire grilled filet mignon tips, fries, fresh spinach, & chive hollandaise \$18**

+ Croque Monsieur: broiled ham, swiss, gruyere & mornay sauce on sourdough \$13

+ Croque Veggie: tomatoes, spinach, swiss, gruyere & mornay sauce on sourdough \$13

+ Harissa Blackened Tuna Sandwich: seared rare, mango salsa, lime aioli, & brioche bun \$15**

+ “Smashed” Burger: half pound beef burger, pub cheese, caramelized onion & bacon jam, Smashed Sauce with OH Whiskey & brioche bun \$15 **

[+ VEG = sub Impossible Burger (does not include caramelized onion & bacon jam unless requested)]

+ BBQ Pork Sandwich: OH Tequila braised pork, OH Stout BBQ sauce, & superfood slaw \$13

+ Specialty Dog: hot dog, pub cheese, bacon, & pickled brussel sprout relish \$7 [+ VEG = sub veggie dog]

[+ Plain Hotdog w/ ketchup & mustard on side \$4]

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Friday Night Seafood Menu:

(available after 4:30pm)
(+add side fries or salad \$4)

Oysters Culpeppafella: oysters baked with OH Gin, spinach, parmesan, butter, & lemon
½ dozen \$16 dozen \$30**

Oysters on the Half Shell: oysters with mignonette or cocktail sauce ½ dozen \$14 dozen \$26**

+ Croque Poisson: smoked peppered salmon, gruyere, swiss, dill, & mornay on bread \$15

Mussels Frites: sauteed organic mussels with fries \$18

+ Lobster Salad: lobster salad with lemon & chives, lettuce, on brioche bun \$24

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Weekend Brunch Menu: (available 12pm-2:30pm)

Made with local farm fresh eggs!

Eggs Benedict Fries: fries, poached eggs, Canadian bacon & chive hollandaise \$16 ***sub lump crab \$3**

Steak Frites & Eggs: fire grilled filet tips, poached eggs, fries, wilted spinach, & chive hollandaise \$22

Shakshouka: eggs baked with tomatoes, peppers, & OH Chard, topped with feta & herbs, & bread \$16

+Croque Madame: fried egg, broiled ham, swiss, gruyere & mornay sauce on sourdough \$15

Quiche of the Day: homemade quiche & side salad \$15

Back to Bed Burger: half pound burger with chorizo gravy, cheddar cheese and sunny side up egg \$15

French Toast Beignets: powdered sugar, bacon, maple syrup, & OH Whiskey whipped cream \$14

Breakfast Sandwich: broken fried eggs, hash brown patty, cooper american on brioche \$10

***add chorizo gravy \$2, veggie sausage or French Ham \$3**

Mimosa & Bellini Starter Kits:

fresh orange juice or bellini, with strawberries \$8

All You Can Enjoy Coffee \$3

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Sweets:

Chocolate Chunk Cookie \$2

Homemade Brownie \$5

Imported Gelato (*Lemoncello*) \$4.25

Virginia-Made Nightingale

Ice Cream Sandwich \$5.75

Van Leewen Vegan Double Chocolate

Vanilla Frozen Sandwich \$5

Kid's Fruit Snacks (all natural fruit; *vegan) \$2

French Dark Chocolate Sea Salt

Shortbread Square \$0.50

Drinks:

Pellegrino Sparkling Water (plain or flavored) \$3

Seven Teas (various flavors) \$3.79

Harney Teas (sweet or unsweetened) \$4

Topo Chico \$3.75

Sprecher Sparkling Lemonade \$3.79

Olipop \$3 Mocktail \$4.79 Energy Drink \$4

Coke, Sprite, Diet Coke, Coke Zero, Ginger Ale \$2

**[PRICES AND AVAILABILITY SUBJECT TO CHANGE – view *Today's Menu*
for most up-to-date options, posted daily every Friday, Saturday &
Sunday]**