

Lunch Menu

Soop & Sallads

Surrey Co. Peanut Soop cup \$4/bowl \$6

roasted peanuts simmered in fresh chicken stock with garlic and ginger

Tavern Sallad \$8

mixed greens with roasted peanuts, grapes, gruyere cheese and Tavern Vinaigrette

Walnut Gorgonzola Sallad \$9

field greens topped with walnuts, gorgonzola, red onion and tomato with balsamic vinaigrette

Ice Well Wedge \$8

iceberg lettuce, bacon, gorgonzola, red onion and beefsteak tomato with horseradish dressing

Sallad of Baby Spinage \$9

red onion, slivered almonds, dried cranberries and gruyere with a honey truffle vinaigrette

Sallad Additions

***Grilled Salmon** \$7 ~ **Chicken** \$6 ~ **Shrimp** \$7

Sandwiches

Gadsby Reuben \$13

corned beef on grilled rye with rhotekraut and Russian dressing

Oyster Po'Boy \$13

fried oysters and romaine lettuce with spicy rémoulade sauce on a sub roll

Grilled Chicken Sandwich \$12

topped swiss cheese, baby spinach and bacon on a brioche roll with chutney mayonnaise

***Prime Roast Beef & Brie** \$13

on baguette with French onion au jus and horseradish sauce

Tavern Burgers

***William Caton Burger** \$11

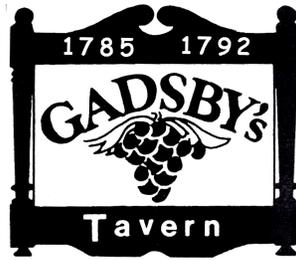
layered with bacon, fried onions, lettuce, tomato and choice of cheese: Gorgonzola, American, Swiss, Cheddar

***John Gadsby Burger** \$12

topped with gorgonzola cheese and fried sweet potatoes served with crisp lettuce and ripe tomato

All burgers and sandwiches served with hand-cut fries, coleslaw & pickle

*consuming certain raw or undercooked seafood, poultry, eggs, or meats may be hazardous to your health.
A 20% Gratuity will be added to parties of 6 or more.



Main Courses

Chesapeake Bay Lump Crab Cake \$15
served with hand-cut fries and sweet corn salad

Ale-Battered Crispy Cod \$12
with hand-cut fries and coleslaw

Meatloaf a la Daube \$13
beef and veal wrapped in bacon with mushroom demi-glacé,
with hand-cut fries and coleslaw

Vegetable Pastry \$13
flame-roasted vegetables and mascarpone baked in a puff pastry crust,
served with hand-cut fries

Assorted Ales & Lagers

Brewed Locally

Port City Monumental IPA (Alexandria, VA)
Port City Optimal Wit (Alexandria, VA)
Port City Porter (Alexandria, VA)
Port City Seasonal (Alexandria, VA)
South Street Virginia Lager (Charlottesville, VA)
Brothers Great Outdoors Pale Ale (Harrisonburg, VA)
Bold Rock Virginia Draft Cider (Blue Ridge Mountains, VA)

From Our Own Country

Bud Light
Samuel Adams Boston Lager

O'Doul's Amber, NA
Yuengling Lager

Imported From Afar

Heineken
Amstel Light
Guinness Draught Can
Samuel Smith Nut Brown Ale
Samuel Smith Oatmeal Stout

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