



Lunch Menu

Soop & Sallads

Surrey Co. Peanut Soop \$7 cup/\$10 bowl

roasted peanuts simmered in fresh chicken stock with garlic and ginger

Madeira Onion Soop \$8 cup/\$12 bowl

sweet onions in a home style stock with a touch of Madeira wine, topped with crouton and melted Swiss cheese

Tavern Sallad \$11

mixed greens, Granny Smith apples, goat cheese and toasted walnuts with our sherry truffle vinaigrette

Walnut Gorgonzola Sallad \$11

mixed greens topped with walnuts, Gorgonzola cheese, red onion and tomato with our Tavern vinaigrette

Ice Well Wedge \$13

iceberg lettuce, applewood bacon, bleu cheese crumbles, red onion and tomato with creamy horseradish dressing

Caesar Salad \$12

crisp romaine lettuce tossed with Caesar dressing, topped with parmesan cheese and toasted croutons

Sallad Additions

***Grilled Salmon \$12 ~ Chicken \$8 ~ Shrimp \$15**

Sandwiches

Gadsby Reuben \$14

corned beef and Swiss cheese on grilled rye with rhote kraut and Russian dressing

Oyster Po'Boy \$14

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

Grilled Chicken Sandwich \$12

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

***Prime Roast Beef & Brie \$16**

on a baguette with French onion au jus and horseradish sauce

Tavern Burgers

***William Caton Burger \$16**

layered with bacon, fried onion rings, lettuce, tomato and choice of cheese:
Bleu Cheese, American, Swiss, or Cheddar

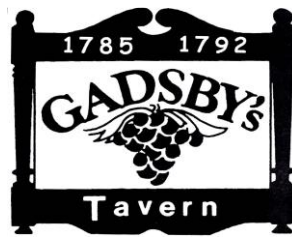
***John Gadsby Burger \$15**

topped with bleu cheese and topped with fried sweet potatoes straws served with lettuce and tomato

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

**Guest may request this item to be served undercooked. 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 \$18

served with hand-cut fries and sweet corn salad

Cock-a-Leekie Pye \$15

stew of chicken, leeks, carrots and celery baked in a crock topped with a puff pastry crust

Ale-Battered Crispy Cod \$16

served with hand-cut fries and coleslaw

Meatloaf a la Daube \$15

beef and veal wrapped in bacon with mushroom demi-glacé,
served with hand-cut fries and coleslaw

Grilled Vegetable Napoleon

flame-roasted vegetables layered with imported brie and roasted red pepper puree, served with jasmine rice \$14

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)

2 Silos Cream Ale (Manassas, VA)

Old Busthead Pale Ale (Fauquier County, VA)

Starr Hill Northern Lights India Pale Ale (Charlottesville, VA)

Brothers Great Outdoors Pale Ale (Harrisonburg, VA)

Blue Mountain Classic Lager (Arrington, VA)

Bold Rock Virginia-Hard Cider (Nellysford, VA)

From Our Own Country

Bud Light

Sam Adams Lager

Yuengling Lager

Imported From Afar

Heineken

Amstel Light

Samuel Smith Oatmeal Stout

Samuel Smith Nut Brown Ale

Guinness Draught Can

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