



*North End's go-to locals' spot!
Celebrating American cuisine with libations from around the world*

DRAFT LIST!

Skipping Rock DIP
Port City, Optimal Wit
Bold Rock - Seasonal Cider
Bells Rotating Draft
Local Rotating Draft
2 Silos, Virginia Crème Ale
Guinness Stout
Flying Dog, Thunderpeel Hazy
Parkway, Triple A Amber Ale
Pabst Blue Ribbon
Right Proper Rotating
Stone IPA
Yuengling Lager
T.J. Stone's Pilsner

ASK ABOUT OUR BEER OF THE MONTH DRAFT

TJ's SEASONAL COCKTAILS!

APEROL SPRITZ

Aperol, prosecco, club soda, splash of orange juice over ice \$10

CHERRY BLOSSOM

A to Z rosé, St. Germain, splash of dragon fruit juice, shaken over ice \$11

GIN BASIL SMASH

Fresh basil muddled, gin, fresh lime juice, simple syrup, shaken over ice \$10

RANCH WATER

Milagro silver, fresh lime juice, shake over ice, topped with Topo Chico \$11

46 RICKEY

Makers Mark 46, fresh lime juice, shaken over ice, splash of club soda \$11

WINES BY THE GLASS

WHITE WINES BY THE GLASS (6oz or 9oz pour)

Bolla Pinot Grigio (Cariano, Italy) 7.50 | 11.25
Lake Chalice Sauvignon Blanc (Marlborough, New Zealand) 8 | 12
Terra d'Oro Chenin Blanc Viognier (Clarksburg, California) 8 | 12
Clean Slate Riesling (Mosel, Germany) 6.50 | 9.75
William Hill Chardonnay (Central Coast, CA) 7.50 | 11.25
Chateau St. Michelle Chardonnay (Columbia Valley, CA) 8.50 | 12.75

RED WINES BY THE GLASS (6oz or 9oz pour)

Fairfax Wine Company Pinot Noir (California) 8.25 | 12
Bujanda Crianza Tempranillo (Rioja, Spain) 7 | 10.50
San Polo Auka Malbec (La Consulta, Argentina) 7.75 | 11.50
Charles Smith Red Devil Merlot (Columbia Valley, WA) 7.50 | 11.25
Belleruche Red Blend (Grenache, Syrah) (Rhone, France) 8 | 12
Thomas Henry Cabernet (Sonoma, CA) 8.50 | 12.75
Michael Pozzan Cabernet (Alexander Valley, CA) 9 | 13.25
Shooting Star Zinfandel (Mendocino County, CA) 8.25 | 12

ROSE & SPARKLING WINES BY THE GLASS

Belleruche Rosé (Rhone, France) 8.00 6oz | 12.00 9oz
A to Z Wineworks Bubbles (Oregon) 9.00 Flute
Banfi Rosa Regale Split (Italy) 9.00
Ruffino Prosecco Split (Italy) 9.00

WHITE WINE BOTTLES

Bolla Pinot Grigio (Cariano, Italy) \$28
Santa Margarita Pinot Grigio (Alto Adige, Italy) \$50
Erath Vineyards Pinot Gris (Dundee, Oregon) \$40
Ardega Gran Vimum Nessa Albarino (D.O. Rías Baixas) \$25
Martin Codax Alberino (Rias Baixas, Spain) \$37
Michael Picard Vouvray Chenin Blanc (Vouvray, France) \$38
Jean-Luc Viognier (Languedoc, France) \$40
Allan Scott Sauvignon Blanc (Marlborough, New Zealand) \$29
Simi Sauvignon Blanc (Sonoma, CA) \$45
White Haven Sauvignon Blanc (Marlborough, New Zealand) \$40
Terra d'Oro Chenin Blanc Viognier (Clarksburg, VA) \$25
Clean Slate Riesling (Mosel, Germany) \$28
Joel Gott Unoaked Chardonnay (Napa, CA) \$38
William Hill Chardonnay (Central Coast, CA) \$25
Chateau St. Michelle Chardonnay (Columbia Valley, WA) \$34
Napa Cellars Chardonnay (Napa, CA) \$40
Skyside Chardonnay (St. Helena, CA) \$50
Belleruche Rosé (Rhone, France) \$29
Annalisa Moscato (Veneto, Italy) \$25
La Marca Prosecco (Veneto, Italy) \$32
Barboursville Vintage Rose (Barboursville, VA) \$35
Jean Vesselle Champagne (Champagne, France) \$60**
Vueve Clicquot Champagne (Champagne, France) \$98**
Band of Roses Rose (Columbia Valley, WA) \$25
A to Z Rose Bubbles (Dundee, Oregon) \$30

RED WINE BOTTLES

Pinot Noir, Merlot, Malbec

Fairfax Wine Company Pinot Noir (California) \$28
Angeline Pinot Noir (Sonoma, CA) \$36
A To Z Pinot Noir (Dundee, OR) \$45
Trapiche Oak Cask Pinot Noir (Mendoza, Argentina) \$30
Elouan Pinot Noir (Willamette, OR) \$52
Charles Smith Red Devil Merlot (Columbia Valley, WA) \$32
San Polo Auka Malbec (La Consulta, Argentina) \$32
Don Miguel Gascon Malbec (Mendoza, Argentina) \$34

Syrah, Shiraz

DMZ Syrah (Cape Hope, South Africa) \$37
Nine Stones Shiraz (Barossa, Australia) \$39

Zinfandel, Blend, Other Red

Shooting Star Zinfandel (Mendocino County, CA) \$32
Murphy Goode Homefront Red (Sonoma, CA) \$34
Lust Zinfandel (Lodi, CA) \$80**
Rockbridge Meritage (Shenandoah, VA) \$43
Paraduxx (Napa, CA) \$65 **

Spanish & Argentinian Red

Bujanda Crianza Tempranillo (Rioja, Spain) \$32
Venta Morales Organic Tempranillo (La Mancha, Spain) \$35
San Polo Auka Malbec (La Consulta, Argentina) \$32
Paco and Lola Red Blend (Navarra, Spain) \$60**

French Red

Andre Berthet Rayne Cotes du Rhone (Rhone, France) \$35
Paradou Grenache (Rhone, France) \$36
Belleruche Red Blend (Rhone, France) \$32
Le Grand Cab/Shiraz (Minervois, France) \$50
Jos Drouhin Pinot Noir (Burgundy, France) \$40
Chateau de Raousset, Chirables (Burgundy, France) \$45

Cabernet

Michael Pozzan (Sonoma, CA) \$37
Thomas Henry Cabernet (Sonoma, CA) \$34
Ghost Pines Sonoma (Sonoma, CA) \$48
Kenwood Sonoma (Sonoma, CA) \$45
Vinaceous Reconteur (Margaret River, Australia) \$42
Decoy (Sonoma, CA) \$57**
Justin (Paso Robles, CA) \$65**
Spann Vineyards (Sonoma, CA) \$60**
Quilt Napa (Napa, CA) \$65**
Stag's Leap Artemis Napa Valley (Napa, CA) \$82**
Merryvale Reserve Napa Valley (Napa, CA) \$90**
Silverado (Napa, CA) \$90**
Beringer Private Reserve Napa Valley (Napa, CA) \$120**

BEER BOTTLES & CANS

GET A CUSTOM GLASS GROWLER TO-GO!

Lager

Anchor Steam	California	12oz	4.9%	\$6.75
Brooklyn Lager	New York	12oz	5.2%	\$7.00
Carlsberg	Denmark	11.2oz	5.0%	\$6.00
Devils Backbone Vienna Lager	Virginia	12oz	4.9%	\$7.00
Dos Equis Lager	Mexico	12oz	4.7%	\$6.00
Grolsch	Netherlands	11.2oz	5.0%	\$6.50
Harp	Mass.	12oz	5.0%	\$6.25
Hofbrau Original	Germany	11.2oz	5.1%	\$6.75
Kona Longboard	Hawaii	12oz	4.6%	\$6.75
Kostritzer Black Lager	Germany	11.2oz	4.8%	\$7.00
Modelo Especial	Mexico	12oz	5.4%	\$5.75
Narragansett Lager Can	New York	12oz	5.0%	\$5.00
National Bohemian Can	California	12oz	4.2%	\$4.00
Negra Modelo	Mexico	12oz	5.4%	\$6.25
Old Milwaukee Can	California	12oz	4.6%	\$4.00
Pabst Blue Ribbon Can	California	16oz	5.0%	\$4.75
Pacifico	Mexico	11.2oz	4.8%	\$7.00
Peroni	Italy	12oz	4.7%	\$6.25
Red Stripe	Jamaica	12oz	4.7%	\$6.00
Rolling Rock Can	Missouri	12oz	4.6%	\$4.00
Samuel Adams Boston Lager	Mass.	12oz	4.9%	\$7.00
Sapporo Premium	Japan	12oz	4.9%	\$7.25
Shiner Bock	Texas	12oz	4.4%	\$6.50
Spaten Premium	Germany	12oz	5.2%	\$7.00
Stella Bottle	Belgium	14.9oz	5.2%	\$6.75
Weihenstephaner	Germany	12oz	5.4%	\$7.50

Pilsner

Beck's	Germany	12oz	5.0%	\$6.00
DC Brau Pilsner Can	DC	12oz	4.6%	\$7.50
Eggenberg	Austria	11.2oz	5.1%	\$6.75
Labatt Blue	Canada	12oz	5.0%	\$5.50
Labatt Blue Light	Canada	12oz	5.0%	\$6.00
North Coast Scrimshaw	California	12oz	4.4%	\$8.00
OB Mama's Little Yella Pils Can	Colorado	12oz	5.3%	\$6.75
Pilsner Urquell	Czech Rep.	11.2oz	4.4%	\$6.75

Ales/Amber/Reds/Brown/Black

Abita Amber	Louisiana	12oz	5.1%	\$6.25
Avery Ellies	Colorado	12oz	5.5%	\$6.50
Boddingtons Can	England	16oz	4.7%	\$7.25
Dos Equis Amber	Mexico	12oz	4.9%	\$6.00
Founders Dirty Bastard	Michigan	12oz	8.5%	\$7.25
Gaffel Kolsch	Germany	12oz	4.8%	\$8.75
Innis & Gunn Blood Red Sky Ale	Scotland	11.2oz	6.8%	\$12.00
Kentucky Vanilla Barrel Cream Ale	Kentucky	12oz	5.5%	\$8.50
Kona Big Wave Golden Ale	Hawaii	12oz	4.4%	\$7.00
Legend Brown	Virginia	12oz	6.0%	\$7.00
Newcastle	Netherlands	12oz	4.7%	\$6.75
Oskar Blues Old Chub Can	Colorado	12oz	8.0%	\$7.50
Schlafly Kolsch	Missouri	12oz	4.5%	\$6.50
Schneider Aventinus	Germany	16.9oz	8.2%	\$12.00
Smithwicks	Ireland	11.2oz	4.7%	\$6.50
South Street Satan's Pony	Virginia	12oz	5.0%	\$8.00
Stone Arrogant Bastard	California	22oz	7.2%	\$16.50

Belgian

Allagash Tripel	Maine	12oz	9.0%	\$10.00
Avery White Rascal Can	Colorado	12oz	5.6%	\$6.00
Bavik	Belgium	11.2oz	5.2%	\$7.25
Chimay Blue	Belgium	25.4oz	9.0%	\$25.00
Chimay Red	Belgium	25.4oz	7.0%	\$20.00
Delirium Nocturnum	Belgium	11.2oz	9.0%	\$18.00
Delirium Tremens	Belgium	12oz	8.5%	\$18.00
Gulden Draak	Belgium	11.2oz	10.2%	\$16.00
Hoegaarden	Belgium	11.2oz	4.9%	\$7.00
Lefe Blonde Abby Ale	Belgium	11.2oz	6.6%	\$7.00
Old Dominion Candi	Delaware	12oz	9.5%	\$7.00
Piraat	Belgium	11.2oz	10.5%	\$13.50
Saison Dupont	Belgium	12.7oz	6.5%	\$10.00

Wheat

Allagash White	Maine	12oz	5.2%	\$9.00
Anderson Valley Seasonal Gose	California	12oz	4.2%	\$8.00
Erdinger Dunkel Weiss	Germany	11.2	5.6%	\$10.00
Erdinger Weissbier	Germany	11.2	5.6%	\$7.00
Franziskaner	Germany	12oz	5.0%	\$7.00
Hofbrau Dunkel	Germany	11.2oz	5.0%	\$6.75
Konig Ludwig	Germany	11.2oz	5.5%	\$7.00
Narragansett Shandy Can	New York	12oz	4.7%	\$5.00
Shofferhofer Seasonal Hefeweizen	Germany	11.2oz	5.0%	\$6.50
Tank 7 Farmhouse Ale	Missouri	12oz	8.5%	\$10.00
Victory Golden Monkey	Pennsylvania	12oz	9.5%	\$9.00

Pale Ales

Bass Ale	England	12oz	5.0%	\$6.00
Lagunitas Little Sumpin' Sumpin'	California	12oz	7.5%	\$7.00
Old Speckled Hen ESB Can	England	16oz	5.2%	\$10.00
Oskar Blues Dale's Pale Can	Colorado	12oz	6.5%	\$6.75
Sierra Nevada Can	California	12oz	5.6%	\$6.75
St. Peters Organic Ale	England	16.9oz	5.1%	\$13.00
Sweetwater 420	Georgia	12oz	5.7%	\$7.00

IPA

Ballast Point Grapefruit	California	12oz	7.0%	\$9.75
Bear Republic Racer 5 Can	California	16 oz	7.5%	\$9.00
Brewdog Elvis Juice Grapefruit IPA Can	Ohio	16oz	6.5%	\$7.50
Brewdog Hazy Jane Hazy IPA Can	Ohio	16oz	7.2%	\$8.00
Brothers Hoptimization	Virginia	12oz	7.1%	\$7.25
Cigar City Jai Alai Can	Florida	12oz	7.5%	\$8.00
DC Corruption Can	DC	12oz	6.5%	\$8.25
Deschutes Fresh Squeezed	Oregon	12oz	6.4%	\$8.25
Dogfish Head 60 Minute	Delaware	12oz	6.0%	\$7.50
Dogfish Head 90 Minute	Delaware	12oz	9.0%	\$10.50
Dogfish Head 120 Minute	Delaware	12oz	18.0%	\$25.00
Firestone Union Jack IPA	California	12oz	7.0%	\$7.25
Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.25
Founders All Day Can	Michigan	12oz	4.7%	\$7.00
Hardywood Great Return	Virginia	16oz	6.0%	\$12.00
Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$7.00
Heavy Seas TropiCannon	Maryland	12oz	7.2%	\$7.00
Lost Rhino Face Plant Can	Virginia	12oz	6.2%	\$7.00
O'Connor El Guapo IPA	Virginia	12oz	7.5%	\$7.00
Old Dominion Double D	Delaware	12oz	9.0%	\$7.00
RAR Nanticoke IPA	Maryland	12oz	6.0%	\$8.00

Fruit & Spice

Abita Purple Haze	Louisiana	12oz	4.8%	\$6.25
Anderson Valley Tropical Hazy Sour Ale Ca	California	12 Oz	4.2%	\$8.00
Charles Wells Banana Bread	Belgium	12oz	2.5%	\$13.00
Linderman Framboise	Washington	12oz	5.0%	\$18.00
Magic Hat #9	Washington	12oz	5.0%	\$6.50
Not Your Father's Root Beer	Maine	12oz	4.6%	\$6.50
Sea Dog Blueberry Wheat	New Hampshire	12oz	5.2%	\$12.00

Stout & Porter

Anderson Valley Oatmeal Stout	California	12oz	5.7%	\$7.75
Breckenridge Vanilla Porter	Colorado	12oz	5.4%	\$7.00
Duck Rabbit Milk Stout	N. Carolina	12oz	5.7%	\$7.50
Duclaw Sweet Baby Jesus	Maryland	12oz	6.2%	\$7.00
Founders Porter	Michigan	12oz	6.5%	\$7.50
Goodwood Bourbon Barrel Stout	Kentucky	12oz	9.9%	\$10.75
Great Divide Yeti Imperial Stout	Colorado	12oz	9.5%	\$12.00
Murphy's Irish Stout Can	Ireland	14.9oz	4.0%	\$8.50
North Coast Old Rasputin	California	12oz	9.0%	\$10.00
Old Dominion Oak Barrel Stout	Delaware	12oz	5.5%	\$7.25
Port City Porter	Virginia	12oz	7.5%	\$8.00
Sam Smith Oatmeal Stout	England	18.6oz	5.0%	\$14.00
St. Peter's Old Style Porter	England	16.9oz	5.1%	\$13.00

Cider

Ace Seasonal Cider	Texas	12oz	5.0%	\$6.00
Austin Blood Orange Cider Can	Virginia	12oz	4.7%	\$6.50
Magners Pear	Ireland	12oz	5.0%	\$8.00
Magners Irish	Ireland	12oz	5.0%	\$7.00
McKenzie's Black Cherry Cider	England	14.9oz	5.0%	\$8.00

Gluten Free

Glutenberg Blonde	Canada	16oz	4.5%	\$10.00
Omission IPA	Oregon	12oz	6.7%	\$7.00
Omission Lager	Oregon	12oz	4.6%	\$7.00
Omission Ultimate Light	Oregon	12oz	4.2%	\$7.00
Truly Seasonal Can	Massachusetts	12oz	5.0%	\$7.00
White Claw Seasonal Can	Illinois	12oz	5.0%	TBD

Other

Amstel Light	Netherlands	12oz	3.5%	\$6.00
Bud Light	Missouri	12oz	4.2%	\$4.25
Budweiser	Missouri	12oz	5.0%	\$4.25
Coors Banquet Can	Colorado	12oz	5.0%	\$5.00
Coors Light	Colorado	12oz	4.2%	\$4.25
Corona	Mexico	12oz	4.6%	\$6.00
Corona Light	Mexico	12oz	4.1%	\$6.00
Heineken	Netherlands	12oz	5.0%	\$6.00
Michelob Ultra	Missouri	12oz	4.2%	\$5.00
Miller Lite	Missouri	12oz	4.2%	\$4.50

Non Alcoholic

Erdinger	Germany	12oz	0.5%	\$7.00
O'Doul's	Missouri	12oz	0.5%	\$4.50

Small PLATES

'CUE BOARD

House smoked beef brisket, pulled pork, and pit ham, cheddar, blue cheese, apricot preserves, grainy mustard, dill pickle slices, pickled jalapeños, our barbecue sauces, water crackers and sliced French bread \$18

GOUUDA TOTS

Our smoked Gouda tater tots sprinkled with crushed bacon and chives, and served with a horseradish dipping sauce \$12

PIT BEER CHEESE FONDU

Our brown ale beer & smoked cheese dip in a mini heated fondu pot with soft pretzel bites for dipping \$11
Add andouille sausage for dipping \$15
Add fried Brussels for dipping \$14
Add Combo (andouille & Brussels sprouts) \$16

TRIPLE "DIPPED" WINGS

Chicken wings seasoned, baked then smoked, finished in the fryer and tossed in our Buffalo sauce, Texas BBQ, Kansas City BBQ, Bourbon glaze, Carolina, or Cajun dry rub served with buttermilk blue cheese dressing \$13

HOLY MOLY SHRIMP

Half pound of peeled tiger shrimp sauteed with jalapenos, Old Bay, lager beer, lemon, lots of garlic and hot sauce, served with sliced French bread \$15

CHERRY WOOD ARTICHOKE

Cherry wood smoked artichoke hearts dusted with seasoned flour and flash fried, served with a charred lemon remoulade \$12

TENNESSEE SLIDERS

Three mini beef burgers cooked on the griddle, topped with bourbon caramelized onion, our Gouda cheese sauce and thick dill pickle slices on min brioche buns \$12

BUTTERMILK FRIED CHICKEN SKEWERS

House-brined chicken skewers, buttermilk soaked and coated with seasoned flour, golden fried and served with honey mustard sauce \$12

SOUP & SALAD

BLACK BEAN CHILI

Angus ground beef simmered with tomatoes, black beans, bell peppers, onion and spices, topped with cheddar \$8

SMOKED TOMATO BISQUE

Slow smoked tomato, shallots and garlic, pureed and simmered in a rich stock with fresh herbs and a touch of cream, topped with garlic herb croutons \$8

BASIC GREENS

Mixed lettuce, romaine, tomato, cucumber, red onion, bacon, shredded cheddar & herb croutons \$8 small | \$11 large

HARVEST SALAD

Mixed lettuce with dried cherries, candied pecans, white cheddar cheese, and granny smith apples, served with champagne vinaigrette \$13

CHICKEN B.L.T. SALAD

Grilled chicken, bacon crumbles, romaine lettuce, mixed greens, tomato, avocado, hard-boiled egg, cucumber, shredded cheddar and red onion with a side of tomato vinaigrette \$15

STONE'S STEAK SALAD

Grilled Bistro steak* over mixed greens with blue cheese crumbles, tomato, artichoke hearts, cucumber, roasted red bell peppers, bacon, and a side of horseradish buttermilk dressing \$18

CLASSIC CAESAR SALAD

Romaine lettuce with our Caesar dressing, finished with parmesan cheese and herb croutons \$8 small | \$11 large

TOPPINGS:

Grilled Chicken - add \$6

Beef Brisket or Pulled Pork - add \$8

Shrimp (6) or Vegan Beyond Burger - add \$9

Grilled Steak or Salmon* - add \$10

DRESSINGS: Blue Cheese, Tomato Vinaigrette, Champagne dressing, Horseradish Buttermilk, Honey Mustard, Ranch, and Oil & Vinegar

BARBECUE HOUSE

All barbeque items come with your choice of sauce and two sides

PORK RIBS

Award-winning ribs with your choice of sauce and sides \$19 half rack | \$29 full rack

BEEF BRISKET

House-smoked tender beef brisket, sliced with your choice of sauce and sides \$19

PULLED PORK

Slow smoked "fall off the bone" pork shoulder with choice of sauce and sides \$17

BARBECUE COMBO

Quarter rack ribs, beef brisket, and pulled pork \$28

Sauces: Kansas City, Texas, Kentucky Bourbon and Carolina

Sides: Hand cut fries, coleslaw, baked beans, mashed potatoes, house-made potato chips

Upgraded sides (add \$2.50): Sweet potato fries, waffle fries, sweet corn risotto

Upgraded sides (add \$3.50): Asparagus, fried Brussels sprouts, today's vegetable

Upgraded sides (add \$4): Small Basic Greens salad, small Caesar salad, cup of chili, cup of tomato bisque

TAKEOUT SIDES (Per Pint \$7): Coleslaw, mashed potatoes, baked beans

TAKEOUT MEATS (Per Pound with 1 sauce): Pulled pork \$18 | Beef Brisket \$25 | Half Rack Pork Ribs \$16

BIG PLATE - ENTREES

SMOKEHOUSE STEAK

Angus beef* seasoned with our smoky steak rub, grilled and sliced, finished with horseradish sauce and chives, served with Gouda cheese waffle fries and fried Brussels sprouts \$26

SALMON WITH SWEET CORN RISOTTO

Eight ounce sustainable salmon* filet, lightly seasoned and grilled, plated over a sweet corn risotto, grilled asparagus and finished with our champagne vinaigrette \$24

CAST IRON SKILLET CHICKEN

Chicken breast pan seared with mushrooms, onion, artichoke, roasted tomatoes, garlic, and thyme with a splash of Madeira wine, touch of cream and parmesan cheese, with Yukon gold mashed potatoes with grilled asparagus \$18

JAMBALAYA PENNE

Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$21

BEER BATTERED FISH & CHIPS

Spicy beer battered Cod filets, golden fried and served with Cajun waffle fries, coleslaw and a smoky lemon tartar \$19

SOUTHERN FRIED CHICKEN

Boneless buttermilk-marinated chicken battered with spiced flour and fried 'till golden brown, finished with country gravy, topped with onion rings and served with Yukon Gold mashed potatoes and fried Brussels sprouts \$18

Sandwiches & BURGERS

All sandwiches and burgers come with your choice of one side:

Sides: Hand cut fries, coleslaw, baked beans, mashed potatoes, house-made potato chips

Upgraded sides (add \$2.50): Sweet potato fries, waffle fries, sweet corn risotto

Upgraded sides (add \$3.50): Asparagus, fried Brussels sprouts, today's vegetable

Upgraded sides (add \$4): Small Basic Greens salad, small Caesar salad, cup of chili, cup of tomato bisque

BBQ SANDWICH

Brisket or pulled pork on a soft Brioche roll with our tangy Carolina BBQ sauce, Texas BBQ sauce, Bourbon glaze or Kansas City BBQ sauce, slaw & pickle chips \$14

BACON JACK-JACK

Chicken breast, Jack Daniels bourbon glaze, pepper jack cheese, honey Sriracha bacon, chipotle mayo, lettuce, tomato, and onion, on a toasted brioche bun, topped with a Gouda tater tot. Buttermilk fried or original grilled \$13

WHAT'S THAT?!

Chopped smoked beef brisket, brown ale beer cheese, pickle chips, golden fried onion rings, Bibb lettuce, sliced tomato, horseradish mayo on brioche bun \$15

SMOKEHOUSE TURKEY AVOCADO CLUB

Our smoked sliced turkey, bacon, avocado, Bibb lettuce, tomato, and provolone cheese with chipotle mayo, on two pieces of toasted multigrain bread \$12

TJ'S BUBBA BURGER

8oz Angus burger*, topped with melted smoked cheddar, fried onions, smoked brisket, BBQ sauce and served on a Brioche bun crowned with a Gouda tater tot \$16

BEEF, TURKEY, or BEYOND BURGER

Choice of an Angus beef burger*, ground turkey burger, or vegan Beyond burger grilled, on a brioche roll with lettuce, tomato, onion, and a pickle with choice of side \$12.99

\$1.50 Each: American Cheese, Cheddar, Blue Cheese, Swiss, Provolone, Pepper Jack Cheese, Bacon, Chili, Avocado

\$1.00 Each: Sautéed Mushroom, Sautéed Onion, Sautéed Bell Peppers, Jalapenos, chipotle mayo, Texas BBQ, Kansas City BBQ, Kentucky Bourbon Glaze or our Carolina BBQ

Fountain Drinks \$3.50: Dr. Pepper, Lemonade, Ginger Ale, Diet Pepsi, Pepsi, Sierra Mist

Iced tea and coffee \$3.50 | Root Beer Bottle \$4

Red Bull and Sugar Free \$4 | 4 Pack Red Bull \$12.00 | Ginger Beer \$4.25

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or cooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

WEEKEND BRUNCH

Saturday and Sunday 11:00 am – 3:00 pm



BBQ BLOODY MARY

Our blend of spicy tomato juice with vodka, served over ice in a celery salt rimmed glass with a celery stick, green olives, and lemon wedge \$10. Upgrade with a flavor or infused vodka \$11

BERRY BUBBLES

A to Z Wineworks Bubbles, mixed berry puree, over ice with an orange slice and lime wedge \$10

MIMOSA

Fresh squeezed orange juice and bubbly champagne, served in a sugar rimmed wine glass \$10

WAFFLE WITH SYRUP FLIGHT

Made-to-order Belgian waffle with butter and a flight of 4 syrups: Maple, mixed berry, apple bourbon maple, and chocolate \$13

PIT BENNY

Thick sliced house smoked brown sugar pit ham over toasted English muffin halves, gouda cheese sauce, poached eggs*, Texas BBQ sauce drizzle and a side of fruit \$14

KICKIN' BRISKET HASH

House smoked beef brisket, onion, bell pepper, and diced potatoes, griddle cooked with Cajun spices, topped with shredded smoked Gouda cheese two sunny eggs*, and finished with a chipotle hollandaise sauce and sliced jalapenos \$15

CHIMICHURRI STEAK & EGGS

Grilled blackened steak, sliced and finished with our chimichurri sauce, served with two fried eggs topped with hollandaise sauce, grilled asparagus and home fries \$18

SMOKED PIT HAM

House smoked brown sugar spiced pit ham, sliced thick and finished on the grill, served with two eggs* any style and home fries \$14

AVOCADO B.L.T.

Two fried eggs*, crushed avocado, honey-Sriracha bacon, lettuce, tomato, and mayo on toasted Texas toast, with a side of home fries. \$10
(Add buttermilk fried chicken breast +4)

EGGS BENEDICT

Thick sliced Canadian bacon, grilled and plated over toasted English muffin halves with poached eggs* and hollandaise sauce, served with home fries and a side of fresh fruit \$13

SIMPLE EGG BREAKFAST

Three eggs* any style with your choice of bacon or sausage, home fries, fresh fruit, and choice of white, multigrain, or English muffin toast \$12

OMELET

Three egg omelet with your choice of five ingredients, served with home fries and a side of fruit \$14

Bell pepper, onion, mushroom, tomato, jalapeno, roasted red bell pepper, sausage, bacon, ham, pulled pork, beef brisket, black bean beef chili, cheddar cheese, Gouda cheese, American cheese, goat cheese, blue cheese crumbles, Swiss cheese, pepper jack cheese

MUST HAVE Sides:

Donut Holes (5 warm with powdered sugar) \$5

Avocado Toast (multigrain, crushed avocado, mixed greens, lime dressing) \$5

Smoked Pit Ham (4oz) \$5

Honey-Sriracha Bacon (4 pieces) \$6

One Egg* (any style) \$3

Applewood Bacon or Breakfast Sausage \$4

Fresh Fruit \$4

Kid's BRUNCH MENU

All \$8 with choice of one side & drink:
Bacon, Sausage, Home Fries, French Fries, or Fruit

Buttermilk Pancake

Scrambled Eggs

Grilled Cheese

Crispy Chicken Strips

BBQ Grilled chicken breast

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.