



TJ's SEASONAL COCKTAILS!

THE PIMM'S COOLER

Pimm's No. 1, fresh lemon juice, sliced cucumber, orange slice, strawberry purée, and ginger ale, shaken over ice with fresh mint and a lemon wheel \$13

HONEY BOURBON CELLO

Jack Daniel's Honey, limoncello, Meyer lemon juice, honey simple syrup, shaken over ice with fresh mint and rosemary \$14

BLACKBERRY MILAGRO MARGARITA

Milagro Blanco white tequila, Cointreau, blackberry purée, and fresh lime juice, shaken and served over ice in a smoked sea salt rimmed glass with a lime wedge \$14

HENDRICK'S BLUEBERRY & TONIC

Hendrick's gin, blueberry purée and tonic water, shaken, served over ice with fresh blueberries and lime \$13

RYE PEACH TEA

Bulleit Rye bourbon, peach purée, brown sugar simple syrup, fresh mint, fresh brewed black tea, shaken over ice and served with a lemon wedge & fresh mint \$12

RUBY RED AGAVE POLOMA

Milagro Blanco tequila, ruby red grapefruit juice, agave nectar, shaken over ice in a salt rimmed glass with candied orange wheel & fresh lime wedge \$13

SUMMA' TIME MULE

Tito's vodka, fresh lime juice, strawberry purée, Barritt's ginger beer, shaken over ice in a copper mule mug with a lime wedge & an umbrella \$12

GEORGIA ROSÉ – MOCKTAIL!

Non-alcoholic sparkling rosé, peach purée and fresh mint, stirred and served in a coupe glass with an orange wheel & fresh blueberries \$12

DRAFT LIST!

2 Silos Virginia Cream Ale (Manassas, Virginia)

Bells Rotating (Kalamazoo, Michigan)

Bold Rock, Seasonal Cider (Nellysford, Virginia)

Guinness Stout (Dublin, Ireland)

Rotating Hazy IPA (Virginia)

Parkway Triple A Amber (Salem, Virginia)

Port City, Optimal Wit (Alexandria, Virginia)

Right Proper Rotating (Washington, D.C.)

Stone IPA (Richmond, Virginia)

T.J. Stone's Pilsner (Lionshead, Pennsylvania)

Yuengling Lager (Pottsville, Pennsylvania)

Draft of the Month (One of our seasonal brew picks)

WINES BY THE GLASS

Offered in 6oz or 9oz pours

ROSE & SPARKLING GLASSES & SPLITS

- Belleruche Rosé (Rhone, FR) \$9 | \$13
- A to Z Rosé Bubbles (Newberg, OR) \$10 | \$15
- Domaine E Zero Alcohol Sparkling Rosé (SP) \$10 | \$15
- Ruffino Prosecco Split (Tuscany, IT) \$11
- Korbel Brut Split (Guerneville, CA) \$11

WHITE WINES BY THE GLASS

- Stella Pinot Grigio (Veneto, Italy) \$8 | \$12
- Lake Chalice Sauvignon Blanc (Marlborough, NZ) \$8 | \$12
- Terra Chenin Blanc Viognier (Clarksburg, CA) 9 | 13
- Broadbent Vinho Verde (Minho, Portugal) 8 | 12
- Clean Slate Riesling (Mosel, Germany) 8 | 12
- J. Lohr Chardonnay (Monterey, CA) 9 | 13



RED WINES BY THE GLASS

- Fairfax Wine Co. Pinot Noir (N. Coast, CA) 9 | 13
- Barnard Griffin Merlot (Columbia V., WA) 7 | 10
- Catena Malbec (Mendoza, ARG) 8 | 12
- Belleruche Granache Syrah (Rhone, France) 9 | 13
- Blackboard Red Blend (Columbia V., WA) 8 | 12
- Canoe Ridge Cabernet (Columbia V., WA) 9 | 13
- Michael Pozzan Cabernet (Napa V., CA) 11 | 16

WHITE WINE BOTTLES

- 142 Korbel Brut Split 187ml (Guerneville, CA) \$11
- 143 Isaac Fernandez Cava Brut (Catalonia, Spain) \$34
- 144 Veuve Clicquot Champagne (Champagne, France) \$85
- 141 La Marca Prosecco (Veneto, Italy) \$44
- 140 A to Z Rosé Bubbles (Newberg, Oregon) \$42
- 145 Domaine E Zero Alcohol Sparkling Rosé (Spain) \$42

- 133 Chapoutier CDR Belleruche Rosé (Rhone, FR) \$37
- 134 Band of Roses Rosé (Columbia Valley, WA) \$32
- 101 Stella Pinot Grigio (Veneto, Italy) \$30
- 102 Santa Margarita Pinot Grigio (Alto Adige, Italy) \$49

- 103 Broadbent Vinho Verde (Minho, Portugal) \$30
- 132 Annalisa Moscato (Veneto, Italy) \$32
- 131 Clean Slate Riesling (Mosel, Germany) \$30

- 112 Lake Chalice Sauvignon Blanc (Marlborough, NZ) \$31
- 113 Ancient Peaks Sauvignon Blanc (Paso Robles, CA) \$45
- 111 Raats Chenin Blanc (Coasted, South Africa) \$43
- 104 Terra d'Oro Chenin Blanc Viognier (Clarksburg, VA) \$35

- 120 Joel Gott Unoaked Chardonnay (Napa, CA) \$38
- 121 J. Lohr Chardonnay (Monterey, CA) \$42
- 122 Ch. St. Michelle Chardonnay (Columbia V., WA) \$36

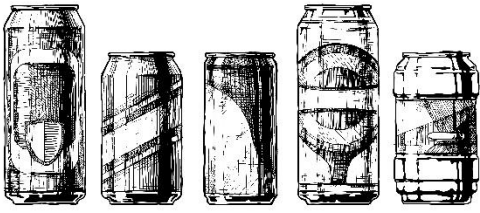
RED WINE BOTTLES

- 201 Fairfax Wine Company Pinot Noir (Noth Coast, CA) \$34
- 202 Pike Road Pinot Noir (Willamette, Oregon) \$49
- 203 Joseph Drouhin Pinot Noir (Burgundy, France) \$60
- 244 Beaumont Pinotage (South Coast, S. Africa) \$48

- 211 Barnard Griffin Merlot (Columbia Valley, WA) \$27
- 212 Catena Malbec (San Carlos, Argentina) \$32
- 213 Don Miguel Gascon Malbec (Mendoza, ARG) \$37
- 214 Root 1 Carmenere (Valley Central, Chile) \$32
- 215 Venta Morales Tempranillo (Leon, Spain) \$32

- 220 Belleruche Granache Syrah (Rhone, France) \$35
- 221 C.S. Boom Boom Syrah (Columbia Valley, WA) \$40
- 222 Nine Stones Shiraz (Barossa Valley, Australia) \$34
- 223 Rombauer Zinfandel (Napa Valley, CA) \$60

- 230 Barboursville Cab. Franc (Barboursville, VA) \$45
- 231 Michael David Freakshow Red (Lodi, CA) \$42
- 232 Blackboard Red Blend (Columbia Valley, WA) \$32
- 233 Bindi Toscana Rosso (Tuscany, Italy) \$45
- 234 Gonet-Medeville Bordeaux (Left bank Bord., FR) \$47
- 235 Canoe Ridge Expedition Cab. (Columbia Valley, WA) \$35
- 236 Michael Pozzan Cabernet (Napa Valley, CA) \$42
- 237 Justin Cabernet (Paso Robles, CA) \$75



BEER BOTTLES & CANS

LAGERS

Carlsberg	Denmark	11.2oz	5.0%	\$7.50
Devils Backbone Vienna Lager	Virginia	12oz	4.9%	\$7.75
Dos Equis Lager	Mexico	12oz	4.7%	\$7.75
Harp	Mass.	12oz	5.0%	\$7.25
Modelo Especial	Mexico	12oz	5.4%	\$7.25
Narragansett Lager Can	New York	12oz	5.0%	\$6.75
National Bohemian Can	California	12oz	4.2%	\$4.50
Negra Modelo	Mexico	12oz	5.4%	\$7.75
Pabst Blue Ribbon Can	California	16oz	5.0%	\$6.00
Pacifico	Mexico	11.2oz	4.8%	\$7.25
Peroni	Italy	12oz	4.7%	\$7.50
Red Stripe	Jamaica	12oz	4.7%	\$6.25
Rolling Rock Can	Missouri	12oz	4.6%	\$5.25
Samuel Adams Boston Lager	Mass.	12oz	4.9%	\$7.25
Sapporo Premium	Japan	12oz	4.9%	\$8.00
Shiner Bock	Texas	12oz	4.4%	\$7.25
Stella Bottle	Belgium	14.9oz	5.2%	\$7.50

PILSNERS

Eggenberg	Austria	11.2oz	5.1%	\$7.75
Labatt Blue	Canada	12oz	5.0%	\$6.50
Labatt Blue Light	Canada	12oz	5.0%	\$6.50
OB Mama's Little Yella Pils Can	Colorado	12oz	5.3%	\$6.75
Pilsner Urquell	Czech Rep.	11.2oz	4.4%	\$7.50

ALES

Abita Amber	Louisiana	12oz	5.1%	\$7.25
Big Truck Topless Blonde Ale	Maryland	12oz	4.5%	\$8.50
Boddingtons Can	England	16oz	4.7%	\$8.00
Dos Equis Amber	Mexico	12oz	4.9%	\$7.25
Kentucky Vanilla Barrel Cream	Kentucky	12oz	5.5%	\$9.75
Kostritzer Black	Germany	16oz	4.8%	\$8.50
Kona Big Wave Golden	Hawaii	12oz	4.4%	\$7.75
Legend Brown	Virginia	12oz	6.0%	\$7.50
Newcastle	Netherlands	12oz	4.7%	\$7.00
Smithwicks	Ireland	11.2oz	4.7%	\$6.50

BELGIAN

Allagash Tripel	Maine	12oz	9.0%	\$11.00
Chimay Blue	Belgium	11.2oz	9.0%	\$14.50
Chimay Red	Belgium	11.2oz	7.0%	\$12.50
Delirium Nocturnum	Belgium	11.2oz	9.0%	\$16.00
Delirium Tremens	Belgium	12oz	8.5%	\$16.00
Gulden Draak	Belgium	11.2oz	10.2%	\$16.00
Hoegaarden	Belgium	11.2oz	4.9%	\$7.50
Lefte Blonde Abby Ale	Belgium	11.2oz	6.6%	\$7.75

WHEAT

Allagash White	Maine	12oz	5.2%	\$8.75
Erdinger Weibier	Germany	16oz	5.3%	\$7.75
Franziskaner	Germany	12oz	5.0%	\$7.50
Golden Road Mango Cart	California	12oz	4.0%	\$7.00
Narragansett Shandy Can	New York	12oz	4.7%	\$6.50
Shofferhofer Seasonal Hefe.	Germany	11.2oz	5.0%	\$7.25
Tank 7 Farmhouse Ale	Missouri	12oz	8.5%	\$10.00
Victory Golden Monkey	Pennsylvania	12oz	9.5%	\$9.75

FRUIT & SPICE

Abita Purple Haze	Louisiana	12oz	4.8%	\$7.00
Anderson V. Tropical Hazy Sour Ale	California	12 Oz	4.2%	\$8.25
Charles Wells Banana Bread	Belgium	12oz	2.5%	\$8.00
Magic Hat #9	Washington	12oz	5.0%	\$7.00
Not Your Father's Root Beer	Maine	12oz	4.6%	\$7.00
Sea Dog Blueberry Wheat	New Hampshire	12oz	5.2%	\$12.00
Stiegl Grapefruit Rader Juice Lager	Austria	16oz	2.0%	\$6.50

PALE ALES & IPAS

Star Hill Wahoo Pale Ale	Virginia	12oz	5.1%	\$7.50
Brewdog Hazy Jane Hazy IPA Can	Ohio	16oz	7.2%	\$8.25
Cigar City Jai Alai Can	Florida	12oz	7.5%	\$8.25
Dogfish Head 60 Minute	Delaware	12oz	6.0%	\$7.75
Dogfish Head 90 Minute	Delaware	12oz	9.0%	\$10.50
Flying Dog Raging Bitch	Maryland	12oz	8.3%	\$7.25
Founders All Day Can	Michigan	12oz	4.7%	\$7.00
Heavy Seas Loose Cannon	Maryland	12oz	7.3%	\$7.25
Lagunitas Little Sumpin' Sumpin'	California	12oz	7.5%	\$7.25
Lost Rhino Face Plant Can	Virginia	12oz	6.2%	\$7.00
New Belgium Voo Doo Jucy Haze	Colorado	12oz	7.5%	\$8.00
Oscar Blue Dales Pale Ale	Colorado	12oz	6.5%	\$7.75
Sierra Nevada Pale Ale	California	12oz	5.6%	\$6.75
Stone Fear Movie Lions Double IPA	California	12oz	8.5%	\$8.00
Sierra Nevada Atomic Torpedo IPA	California	12oz	9.2%	\$8.00
Oscar Blues Hazy Blue Juicy IPA Can	Colorado	12oz	7.0%	\$8.00

STOUT & PORTER

Breckenridge Vanilla Porter	Colorado	12oz	5.4%	\$7.50
Duclaw Sweet Baby Jesus Porter	Maryland	12oz	6.2%	\$7.75
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	Ireland	14.9oz	4.0%	\$9.00
North Coast Old Rasputin Stout	California	12oz	9.0%	\$10.00
Port City Porter	Virginia	12oz	7.5%	\$8.00
Sam Smith Oatmeal Stout	England	18.6oz	5.0%	\$14.00

CIDER

Austin Blood Orange Cider Can	Virginia	12oz	4.7%	\$7.75
Lost Boy Wingman	Virginia	12oz	6.9%	\$8.50
Magners Irish	Ireland	12oz	5.0%	\$7.75
McKenzie's Black Cherry Cider	Englang	14.9oz	5.0%	\$8.50
Strongbow	England	16.9oz	5.0%	\$8.00

GLUTEN FREE, SELTZER, MIXED DRINKS

Coastal Cocktails Gin Blackberry Bramble	Virginia	12oz	7.5%	\$8.50
Coastal Cocktails Orange Crush	Virginia	12oz	7.5%	\$8.50
Coastal Cocktails Vodka Cranberry	Virginia	12oz	7.5%	\$8.50
Devil's Backbone Orange Smash	Virginia	12oz	7.5%	\$8.25
Glutenberg Blonde	Canada	16oz	4.5%	\$10.00
Sun Cruiser Iced Tea Vodka	Tennessee	12oz	4.5%	\$9.00
Topo Chico Tequila Seltzer	Mexico	12oz	4.7%	\$7.00
White Claw Blackberry	Massachusetts	12oz	5.0%	\$7.00
White Claw Cherry	Massachusetts	12oz	5.0%	\$7.00
White Claw Mango	Massachusetts	12oz	5.0%	\$7.00

OTHER

Amstel Light	Netherlands	12oz	3.5%	\$6.25
Bud Light	Missouri	12oz	4.2%	\$5.25
Budweiser	Missouri	12oz	5.0%	\$5.25
Coors Banquet Can	Colorado	12oz	5.0%	\$5.25
Coors Light	Colorado	12oz	4.2%	\$5.25
Corona	Mexico	12oz	4.6%	\$6.25
Corona Light	Mexico	12oz	4.1%	\$6.25
Heineken	Netherlands	12oz	5.0%	\$6.50
Michelob Ultra	Missouri	12oz	4.2%	\$5.50
Miller Lite	Missouri	12oz	4.2%	\$5.25
Miller Highlife	Missouri	16oz	4.6%	\$6.25

NON-ALCOHOLIC

Atantic Brewing Free Wave Hazy IPA	Connecticut	12oz	0.5%	\$7.00
Claustauler	Germany	12oz	0.5%	\$6.50
Erdinger	Germany	12oz	0.5%	\$7.25
Guinness Zero	Ireland	14.9oz	.05%	\$6.50
O'Doul's	Missouri	12oz	0.5%	\$5.00

STARTERS



CHEF'S GRIDDLE SLIDERS

Chef's special beef mixture, griddle cooked, topped with melted cheddar, caramelized onion, and dill pickle slices, on soft mini challah buns and served with a side of special sauce \$15

PEACH WALNUT GRILLED BRIE

Brie round grilled until warm & gooey, topped with Bonne Manan peach preserves & spiced herb roasted walnuts, served with crusty French bread \$16

CRAB, SMOKED ONION & SPINACH DIP

Warm, cheesy blue crab spinach & cherry wood smoked onion dip, served with corn tortilla chips \$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, Chipotle BBQ, or Cajun dry rub served with buttermilk blue cheese dressing \$15

CHEESY TATER TOTS

House-made cheddar & smoked gouda tater tots, golden fried and drizzled with our lager cheese sauce and topped with smoked bacon, and chives, served with a side of chipotle sour cream \$13

SPICY BEER SHRIMP

Ten shrimp steamed with lager, Old Bay, garlic, lemon juice & crushed red pepper flakes, served with sliced French bread \$16

WHISKEY BACON QUESADILLA

Pollo asada spiced grilled chicken in a large flour tortilla with shredded cheddar, pico de gallo and our peppered whiskey bacon with a side of guacamole and sour cream \$15

BUTTERMILK FRIED CHICKEN SKEWERS

House-brined chicken skewers, buttermilk soaked, tossed in seasoned flour, golden fried & drizzled with Mike's Hot Honey, green onions and a side of our country sausage gravy \$14

SOUPS

STONE CLAM CHOWDER

Our hearty clam chowder with smoked bacon, charred corn, potatoes, and shallots (cup \$6 or bowl \$8)

BLACK BEAN CHILI

Angus ground beef simmered with tomatoes, black beans, bell peppers, onion, spices, topped with cheddar (\$7c,\$9b)

FRENCH ONION

Brooklyn Brown Ale and onion soup with French bread and topped with broiled provolone cheese \$9

SALADS

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 \$18

CARNE ASADA STEAK SALAD

Grilled marinated steak medallions drizzled with garlic chimichurri, over romaine, mixed greens, char-grilled corn, tomato, cucumber, red onion, guacamole, and parmesan cheese and a side of balsamic vinaigrette \$19

TJ'S FARM SALAD

Mixed greens, fresh spinach, tomato, cucumber, radish, red onion, shredded cheddar & herb croutons
\$9 small | \$13 large

MONTGOMERY GREENS

Mixed greens, crisp romaine, black beans, herb roasted tomatoes, avocado, red onion, spiced walnuts, crumbled goat cheese, and champagne vinaigrette \$13

CLASSIC CAESAR

Romaine lettuce with our Caesar dressing, finished with parmesan cheese and herb croutons \$8 small | \$12 large

ADDITIONS:

Grilled Chicken- add \$7

Beef Brisket, Beef Medallions, or Salmon*- add \$10
Shrimp (8) or Beyond Burger - add \$11

Dressings: Balsamic Vinaigrette,
Tomato Vinaigrette, Champagne dressing,
Blue Cheese, Ranch, Honey Mustard



SANDWICHES & BURGERS

All come with one choice of side

(Substitute a GLUTEN FREE Udi Bun for +\$1)

BBQ SANDWICH

Served on a soft Brioche roll with our Kansas City BBQ sauce, Texas BBQ sauce, or Bourbon glaze, and dill pickle chips.
Beef Brisket \$16, Pulled Pork \$14

FRIED CHICKEN CIABATA

Buttermilk soaked chicken breast golden fried and served on a toasted ciabatta roll, butter lettuce, dill pickle slices and our special sauce \$14 (Add whiskey bacon +\$3)

SMOKEHOUSE CUBANO

House smoked pulled pork, chipotle BBQ drizzle, dill pickle slices, Swiss cheese, and sweet-hot mustard, pressed in a crusty sub roll and cooked on the griddle \$15

BACON JACK-JACK #2

Grilled chicken breast, Jack Daniels bourbon glaze, pepper jack cheese, whiskey bacon, lettuce, tomato, onion, and chipotle mayo, on a toasted ciabatta \$15

TURKEY AVOCADO CLUB

Our smoked sliced turkey, bacon, avocado, Bibb lettuce, tomato, and provolone cheese with sweet-hot mustard, on two pieces of toasted multigrain bread \$14

BRISKET CHEESESTEAK

Chopped beef brisket with gouda cheese sauce, sauteed onion & bell peppers, and chipotle mayonnaise on a toasted sub roll and topped with fresh sliced jalapenos \$16

SHRIMP TACOS

Two soft flour tacos with cilantro lime slaw, blackened shrimp, guacamole and hot cherry peppers \$16

TJ'S BUBBA BURGER

8oz Angus burger*, topped with melted cheddar, fried onions, smoked brisket, BBQ sauce and served on a Brioche bun crowned with a Gouda tater tot \$17

BEEF, TURKEY, or BEYOND BURGER

Choice of an 8oz Angus beef burger*, ground turkey burger, or vegan Beyond burger grilled, on a brioche roll with lettuce, tomato, onion, pickle, and choice of side \$14

\$2 Each: American Cheese, Cheddar, Blue Cheese, Swiss, Provolone, Pepper Jack Cheese, Bacon, Chili, Guacamole

\$1 Each: Sautéed Mushroom, Sautéed Onion, Sautéed Bell Peppers, Jalapenos, Chipotle Mayo, Texas BBQ, Kansas City BBQ, Kentucky Bourbon Glaze or Chipotle BBQ



MAIN COURSE PLATES

GRILLED SALMON & RISOTTO

Sustainable Scottish salmon* filet with our cedar spice rub, grilled and finished with a honey bourbon peach sauce and plated over a sweet corn & asparagus risotto \$23

BEEF MEDALLIONS WITH COWBOY BUTTER

Angus beef medallions, seasoned with our Texas steak rub, grilled, topped with sauteed mushrooms and our herby-garlicy cowboy butter, served with mashed potatoes and today's vegetable \$24

BLACKENED SWORDFISH WITH TOMATO CHIMICHURRI

Swordfish steak seasoned with our blackening spices and grilled, finished with a tomato garlic chimichurri sauce and plated with grilled asparagus and mashed potatoes \$22

SMOKED CHICKEN POT PIE

Classic chicken pot pie with house smoked chicken breast slowly simmered with carrots, celery, onion, mushrooms, sweet peas and herbs in a creamy chicken roux, topped with flaky puff pastry crust and served with a small mixed green salad \$17

HONEY GARLIC PORK CHOP

Super tender 6oz chop lightly seasoned with blackening spices and grilled, finished with honey garlic bourbon glaze, served with fried sweet potato wedges and today's vegetable \$17 (1 chop) or \$25 (2)

JAMBALAYA PENNE

Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$22

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 with horseradish sauce \$18

HOUSE SMOKED BARBECUE

All barbeque items come with your choice of two sides

BEEF BRISKET

House-smoked tender beef brisket, sliced with your choice of sauce and sides \$23

PULLED PORK

Slow smoked fall-off-the-bone pork shoulder with choice of sauce and sides \$19

PORK RIBS

Award-winning ribs with your choice of sauce and sides \$19 half rack | \$30 full rack

BARBECUE COMBO

Quarter rack of pork ribs, beef brisket, and pulled pork \$32

Barbecue Sauces: Texas, Tennessee Bourbon, Kansas City, Spicy Chipotle

Basic Sides (a la carte \$4): Hand cut fries, coleslaw, baked beans, mashed potatoes

Upgraded sides (add \$2): Sweet potato fries, waffle fries, today's vegetable

Upgraded sides (add \$3): Gouda mac & cheese, sauteed spinach, fried Brussels sprouts w/ horseradish cream, grilled asparagus

Upgraded sides (add \$4): Small Farm salad, small Caesar salad

Fountain Soda Drinks \$3.75: Dr. Pepper, Pink Lemonade, Ginger Ale, Pepsi & Diet, Sierra Mist

Fresh Brewed Iced tea & coffee \$4

Sparkling & Still Water (24oz bottles) \$5

San Pellegrino Blood Orange Sparkling 11oz \$4

Dr. Brown's Root Beer \$5, Barritt's Ginger Beer \$5

KIDS MENU (12 & under) \$8

Choice of 1 side: Fries, applesauce, carrot sticks

Chicken Tenders

Pork BBQ Sliders (2)

Mac 'n Cheese

Cheese Quesadilla

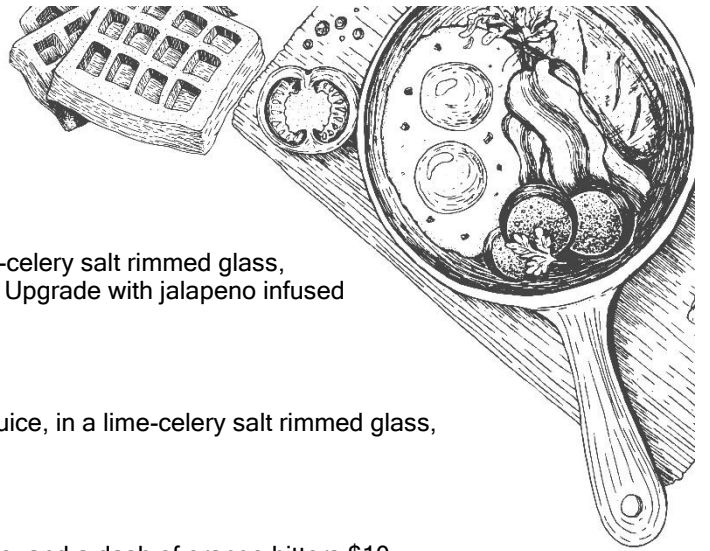
Grilled Cheese (white or multigrain)

Penne Pasta with Butter & Parmesan

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WEEKEND BRUNCH

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



WEEKEND BLOODY MARY

Our blend of spicy tomato juice with vodka, served over ice in a lime-celery salt rimmed glass, celery stick, thick dill pickle slice, green olive and lemon wedge \$11. Upgrade with jalapeno infused vodka \$13

TJ's MICHELADA

Our blend of spicy tomato juice with T.J. Stone's pilsner, fresh lime juice, in a lime-celery salt rimmed glass, green olive and lime wedge \$8

GINGER PEACH MIMOSA

Bubbly champagne, Domaine De Canton ginger liqueur, peach puree, and a dash of orange bitters \$10

BERRY BUBBLES

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

SUNRISE MOCKTAIL SMASH (non-alcoholic)

Blackberry puree, orange juice, pineapple juice, Blood orange juice, and club soda on ice with fresh Lime wedge \$6

PEACH HONEY TEA (non-alcoholic)

Cold brewed black tea, honey simple syrup, peach puree, splash of cranberry juice, shaken over ice with lemon wedge \$6

CRAB FLORENTINE OMELET

Three egg omelet stuffed with spinach, smoked onion, three cheeses and crab meat, served with home fries and fresh fruit \$16

BRUNCH CEDAR SALMON

Salmon filet dusted with our cedar spice blend and grilled, finished with lemony hollandaise sauce & fresh chives, served with grilled asparagus and breakfast potatoes \$18

SMOKED BRISKET BENEDICT

House smoked beef brisket on toasted English muffin halves, and topped with poached eggs*, chipotle hollandaise sauce, served with breakfast potatoes and a side of fruit \$15

JACK DANIEL'S STEAK & EGGS

Grilled steak medallions brushed with our Jack Daniel's bourbon glaze, plated over breakfast potatoes with two fried eggs and served with a side of fresh fruit \$16

TOMATO-AVOCADO TOAST

Toasted multigrain bread topped with crushed avocado, two fried eggs*, chopped marinated tomatoes, and mixed greens, served with a side breakfast potatoes \$14

BRUNCH Sides:

Belgian Waffle (made-to-order) \$8

Plain Pancake \$4

Applewood Bacon or Breakfast Sausage \$4

Toast (multigrain, white, English muffin) \$3

Fresh Fruit \$4

HOT HONEY CHICKEN & WAFFLE

Made-to-order Belgian waffle topped with our buttermilk-soaked fried boneless chicken, drizzled with Mike's Hot honey and served with a side of country gravy \$15

CLASSIC BELGIAN WAFFLE

Made-to-order Belgian waffle with honey butter, whipped cream, a side of fresh fruit, and your choice of bacon, sausage or extra fruit \$13

HUEVOS RANCHEROS

Two fried eggs over, black beans, pico de gallo, sliced avocado, shredded cheddar, fresh jalapenos, scallions, fried flour tortilla wedges, and chipotle hollandaise sauce drizzle \$15

NOLA COUNTRY HASH

Diced andouille sausage sautéed with onion, bell pepper, jalapenos, breakfast potatoes and tomato with a little Cajun spice, topped with two fried eggs and our chipotle hollandaise \$15 (Add 4 blackened shrimp +\$5)

TRADITIONAL EGGS BENEDICT

Thick sliced Canadian bacon, grilled and plated over toasted English muffin halves with poached eggs* and hollandaise sauce, served with breakfast potatoes and 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 \$13

OMELET

Three egg omelet with your choice of four ingredients, served with home fries and a side of fruit \$15

Choose from: Bell pepper, onion, mushroom, tomato, jalapeno, maple sausage, bacon, pulled pork, beef & black bean chili, cheddar cheese, Gouda cheese, American cheese, blue cheese, Swiss cheese, pepper jack cheese

* 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.