



TJs Classic & Seasonal COCKTAILS!

BLACKBERRY MULE

Tito's vodka, fresh lime juice, blackberry puree, Barritt's ginger beer, shaken over ice with a lime wedge \$12

ROSÉ FRENCH 77

St. Germaine, gin, sparkling rose, dash of orange bitters, honey simple syrup, squeeze of lemon in a coupe glass with a twist of lemon \$12

CHOCOLATE RYE OLD FASHIONED

Bullet Rye bourbon, muddled orange slice, Bordeaux cherry, vanilla simple syrup, chocolate bitters with one giant ice cube \$14

BLOOD ORANGE POLOMA

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

BULLIET CIDER

Bulliet Rye, apple cider, lime juice, splash of simple syrup, cinnamon, shaken over ice \$13

FIRESIDE SANGRIA

Our red wine sangria, apple brandy, Captain Morgan spiced rum, apple cider, cranberry juice, cranberries, Mike's hot honey \$13

HOT APPLE CIDER

Warm apple cider mulled with cinnamon and orange & The Kracken dark spiced rum \$12

CARAMEL SNICKERDOODLE MARTINI

Smirnoff caramel vodka, Pinnacle whipped cream vodka, cream, vanilla simple syrup, in cinnamon sugar rim martini glass \$12

DRAFT LIST!

2 Silos Virginia Cream Ale (Manassas, Virginia)

Bells Rotating (Kalamazoo, Missouri)

Bold Rock, Seasonal Cider (Nellysford, Virginia)

Guinness Stout (Dublin, Ireland)

Old Ox Hop Camo Hazy IPA (Ashburn, 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

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

Boardbent 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

Esk Valley Bordeaux Blend (Hawks Bay, NZ) 11 | 16

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

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 Esk Valley Bordeaux Blend (Hawks Bay, NZ) \$45

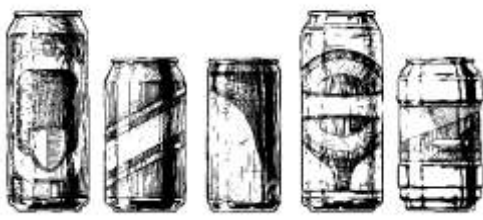
233 Bindi Toscana Rosso (Tuscany, Italy) \$45

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
Hardywood Fightin' Hokies	Virginia	12oz	5.0%	\$7.50
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
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
Franziskaner	Germany	12oz	5.0%	\$7.50
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

CIDER

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

PALE ALES & IPAS

Ballast Point Grapefruit	California	12oz	7.0%	\$9.75
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
Vasen Norse Double IPA	Virginia	16oz	8.0%	\$12.00

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%	\$18.00
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

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

GLUTEN FREE & SELTZER

Glutenberg Blonde	Canada	16oz	4.5%	\$10.00
Topo Chico Tequila Seltzer	Mexico	12oz	4.7%	\$7.00
Truly Berry Selection	Massachusetts	12oz	5.0%	\$7.00
Twisted Hard Tea	Ohio	12oz	5.0%	\$7.00
White Claw Cherry	Massachusetts	12oz	5.0%	\$7.00
White Claw Mango	Massachusetts	12oz	5.0%	\$7.00
White Claw Vodka	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

Erdinger	Germany	12oz	0.5%	\$7.25
O'Doul's	Missouri	12oz	0.5%	\$5.00

PURCHASE A CUSTOM GLASS BEER GROWLER!

STARTERS

OLD BAY SHRIMP

Half pound of peeled tiger shrimp sauteed with garlic butter, Old Bay, white wine & lemon juice, served with sliced French bread \$17

HERB RICOTTA FLATBREAD

Baked flatbread topped with herb Boursin whipped ricotta, artichoke hearts, herb roasted tomatoes and a side of balsamic vinaigrette \$11 (Add whiskey bacon +\$2)

TENNESSEE SLIDERS

Three mini beef burgers topped with American cheese and crispy fried onions, dill pickle slices on mini brioche buns and a side of our bourbon sauce \$14

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

LOADED TATER TOTS

Bacon, chive & cheddar cheese tater tots, golden fried and served with chipotle sour cream \$13

SPINACH & SMOKED ONION DIP

Warm, creamy four cheese spinach & cherry wood smoked onion dip, served with corn tortilla chips \$13

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 \$16

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

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, honey roasted pecans crumbled goat cheese, and 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 \$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 \$21

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, Ranch, Tomato Vinaigrette, Champagne dressing, Horseradish Buttermilk, Blue Cheese, 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

BOURSIN VEG CIABATTA

Cucumbers, whipped herb Boursin & ricotta, herb roasted tomatoes, sliced avocado, sauteed onion, Bibb lettuce, and our whole grain mustard on toasted ciabatta bread \$13
Add grilled chicken breast +\$5 or Add sliced smoked turkey \$4

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 melted provolone, sauteed onion & bell peppers, and chipotle mayonnaise on a toasted sub roll and topped with fresh sliced jalapenos \$17

SMOKEHOUSE CUBANO

House smoked pulled pork, chipotle BBQ drizzle, pickles, Swiss, whiskey peppered bacon and whole grain mustard, pressed in a crusty sub roll and cooked on the griddle \$16

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 loaded 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 \$15

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

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



MAIN COURSE PLATES

CHIMICHURRI STEAK

Tender Angus beef medallions, seasoned with our carne asada spice blend and grilled, topped with an herb garlic chimichurri sauce & pico de gallo with mashed potatoes and green beans \$25

CEDAR SPICED GRILLED SALMON

Sustainable Scottish salmon* filet with our cedar spice rub, grilled, served with a light champagne vinaigrette, plated with herb wild rice and sauteed spinach \$24

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

CAST IRON HERB CHICKEN

Chicken breast pan seared with mushrooms, onion, artichoke, roasted herb tomatoes, and spinach, finished with garlic, herb Boursin, white wine, and lemon juice, served with wild rice \$20

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 with horseradish sauce \$19

ROASTED TOMATO FLATBREAD & GREENS

Baked flatbread topped with herb Boursin whipped ricotta, roasted marinated tomatoes, artichoke hearts, plated with a small garden salad and a side of balsamic vinaigrette \$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 \$20

PORK RIBS

Award-winning ribs with your choice of sauce and sides \$21 half rack | \$32 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 \$2.50): Sweet potato fries, waffle fries, wild rice pilaf, green beans

Upgraded sides (add \$3.50): Mac 'n cheese, sauteed spinach, fried Brussels sprouts with horseradish cream

Upgraded sides (add \$4.50): 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

Boylan Root Beer \$5, Barritt's Ginger Beer \$5

KIDS MENU (12 & under) \$8

Choice of 1 side: Fries, apple sauce, carrot sticks

Chicken Tenders

Pork BBQ Sliders (2)

Mac 'n Cheese

Cheese Quesadilla

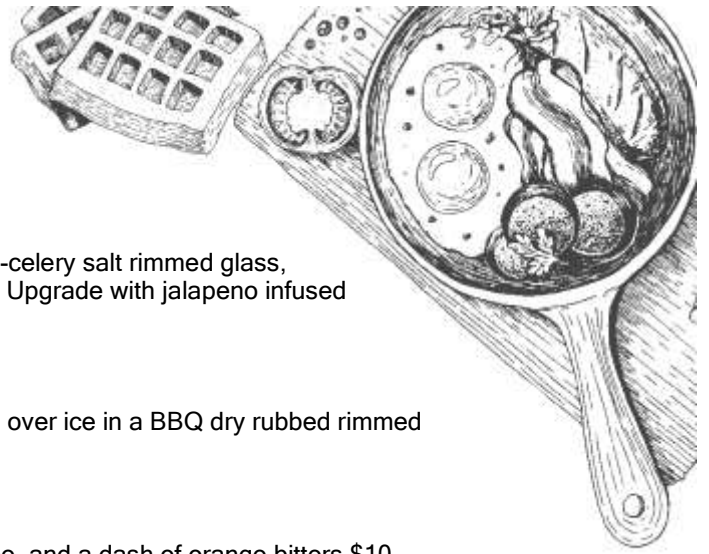
Grilled Cheese (white or multigrain)

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

BOURBON BBQ "BLOODY"

House made BBQ bloody mix with Kentucky Bulleit bourbon, served over ice in a BBQ dry rubbed rimmed glass with a slice of bacon and celery stick \$14

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

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 \$16

BREAKFAST FLATBREAD

Baked flatbread topped with herb Boursin whipped ricotta, roasted marinated tomatoes, artichoke hearts and two fried eggs, served with a side of fruit

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 \$16

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 \$17

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

BRUNCH Sides:

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

Blueberry Bread \$5

Whiskey Pepper Bacon \$5

Applewood Bacon or Breakfast Sausage \$4

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

Fresh Fruit \$4

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

Chopped 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)

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

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 a side of fresh fruit \$13

BLUEBERRY BREAD FRENCH TOAST

House made blueberry bread, cooked on the griddle, topped with muffin crumbles, fresh berries and whipped cream, served with two eggs* any style, and with your choice of bacon or sausage \$14

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, roasted red bell pepper, 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.