



North End's go-to locals' spot!

Celebrating American cuisine with libations from around the world

DRAFT LIST!

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

ASK ABOUT OUR BEER OF THE MONTH DRAFT

TJ's SEASONAL COCKTAILS!

APEROL SPRITZ

Aperol, prosecco, club soda, splash of orange juice over ice \$12

CHERRY BLOSSOM

A to Z rosé, St. Germaine, splash of dragon fruit juice, shaken over ice \$12

GIN BASIL SMASH

Fresh basil muddled, Botanist gin, fresh lemon juice, simple syrup, shaken over ice \$12

RANCH WATER

Milagro silver, fresh lime juice, shake over ice, topped with Topo Chico \$12

46 RICKEY

Makers Mark 46, fresh lime juice, shaken over ice, splash of club soda \$12

WINES BY THE GLASS

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

Bolla Pinot Grigio (Cariano, Italy) 8 | 12
Lake Chalice Sauv Blanc (Marlborough, New Zealand) 12 | 18
Terra d'Oro Chen Blanc Viognier (Clarksburg, California) 11 | 16
Clean Slate Riesling (Mosel, Germany) 9 | 13
William Hill Chardonnay (Central Coast, CA) 10 | 15
Chat. St. Michelle Chardonnay (Columbia Valley, CA) 9 | 13

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

Fairfax Wine Company Pinot Noir (CA) 12 | 18
San Polo Auka Malbec (La Consulta, Argentina) 10 | 15
Belleruche Red Blend (Grenache, Syrah) (Rhone, France) 11 | 16
Canoe Ridge Expedition Cabernet (WA) 12 | 18
Michael Pozzan Cabernet (CA) 12 | 18

ROSE & SPARKLING WINES BY THE GLASS

Belleruche Rosé (FR) 11 | 16
A to Z Wineworks Bubbles (OR) 11 | 16
Ruffino Prosecco Split (IT) 10

WHITE WINE BOTTLES

Bolla Pinot Grigio (Cariano, Italy) \$30
Santa Margarita Pinot Grigio (Alto Adige, Italy) \$60
Allan Scott Sauvignon Blanc (Marlborough, New Zealand) \$43
White Haven Sauv Blanc (Marlborough, New Zealand) \$45
Terra d'Oro Chenin Blanc Viognier (Clarksburg, VA) \$35
Clean Slate Riesling (Mosel, Germany) \$30
Joel Gott Unoaked Chardonnay (Napa, CA) \$38
William Hill Chardonnay (Central Coast, CA) \$32
Chateau St. Michelle Chardonnay (Columbia Valley, WA) \$34
Napa Cellars Chardonnay (Napa, CA) \$42
Belleruche Rosé (Rhone, France) \$37
Annalisa Moscato (Veneto, Italy) \$32
La Marca Prosecco (Veneto, Italy) \$44
Vueve Clicquot Champagne (Champagne, France) \$125
Biutiful Cava Brut Nature (Spain) \$34
Band of Roses Rose (Columbia Valley, WA) \$32
A to Z Rose Bubbles (Dundee, Oregon) \$42

RED WINE BOTTLES

Pinot Noir, Malbec

Fairfax Wine Company Pinot Noir (California) \$34
Angeline Pinot Noir (Sonoma, CA) \$42
A To Z Pinot Noir (Dundee, OR) \$48
Jos Drouhin Pinot Noir (Burgundy, France) \$60
San Polo Auka Malbec (La Consulta, Argentina) \$32
Don Miguel Gascon Malbec (Mendoza, Argentina) \$37

Zinfandel, Syrah

Cline Cellars Petite Syrah (Sonoma, California) \$39
Ridge Vineyards Petite Syrah (Sonoma, California) \$85
Qupe Syrah (Central Coast, California) \$65
Rombauer Zinfandel (Napa California) \$80

French Red

Belleruche Red Blend (Rhone, France) \$35
Le Grand Cab/Shiraz (Minervois, France) \$38
Jos Drouhin Pinot Noir (Burgundy, France) \$60

Cabernet

Elizabeth Spencer Cabernet (CA) \$85
Michael Pozzan, (CA) \$45
Canoe Ridge Expedition Cabernet (WA) \$35
Ghost Pines Sonoma (Sonoma, CA) \$50
Decoy (Sonoma, CA) \$62
Justin (Paso Robles, CA) \$65
Quilt Napa (Napa, CA) \$85
Merryvale Reserve Napa Valley (Napa, CA) \$120

BEER BOTTLES & CANS

GET A CUSTOM GLASS GROWLER TO-GO!

Lager

Brooklyn Lager	New York	12oz	5.2%	\$7.75
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%	\$7.25
Harp	Mass.	12oz	5.0%	\$7.25
Modelo Especial	Mexico	12oz	5.4%	\$6.75
Narragansett Lager Can	New York	12oz	5.0%	\$5.50
National Bohemian Can	California	12oz	4.2%	\$4.50
Negra Modelo	Mexico	12oz	5.4%	\$6.75
Old Milwaukee Can	California	12oz	4.6%	\$4.50
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

Pilsner

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%	\$7.00
Pilsner Urquell	Czech Rep.	11.2oz	4.4%	\$7.50

Ales/Amber/Reds/Brown/Black

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
Founders Dirty Bastard	Michigan	12oz	8.5%	\$8.25
Kentucky Vanilla Barrel Cream Ale	Kentucky	12oz	5.5%	\$9.75
Kostritzer Black	Germany	11.2oz	4.8%	\$8.50
Kona Big Wave Golden Ale	Hawaii	12oz	4.4%	\$7.75
Legend Brown	Virginia	12oz	6.0%	\$7.50
Modelo Negra	Mexico	12oz	5.4%	\$7.25
Newcastle	Netherlands	12oz	4.7%	\$7.00
Schlafly Kolsch	Missouri	12oz	4.5%	\$7.50

Belgian

Allagash Tripel	Maine	12oz	9.0%	\$11.00
Avery White Rascal Can	Colorado	12oz	5.6%	\$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%	\$7.50
Lefte Blonde Abby Ale	Belgium	11.2oz	6.6%	\$7.75
Old Dominion Candi	Delaware	12oz	9.5%	\$8.50

Wheat

Allagash White	Maine	12oz	5.2%	\$8.75
Anderson Valley Seasonal Gose	California	12oz	4.2%	\$8.25
Erdinger Dunkel Weiss	Germany	11.2	5.6%	\$10.00
Erdinger Weissbier	Germany	11.2	5.6%	\$7.75
Franziskaner	Germany	12oz	5.0%	\$7.50
Konig Ludwig	Germany	11.2oz	5.5%	\$7.75
Narragansett Shandy Can	New York	12oz	4.7%	\$6.50
Shofferhofer Seasonal Hefeweizen	Germany	11.2oz	5.0%	\$7.25
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	Englang	14.9oz	5.0%	\$8.50
Strongbow	England	16.9oz	5.0%	\$8.00

Pale Ales

Lagunitas Little Sumpin' Sumpin'	California	12oz	7.5%	\$7.25
Old Speckled Hen ESB Can	England	16oz	5.2%	\$10.00
Oscar Blue Dales Pale Ale	Colorado	12oz	6.5%	\$7.75
Sierra Nevada Can	California	12oz	5.6%	\$6.75
Sweetwater 420	Georgia	12oz	5.7%	\$7.50

IPA

Ballast Point Grapefruit	California	12oz	7.0%	\$9.75
Bear Republic Racer 5 Can	California	16 oz	7.5%	\$9.25
Brewdog Elvis Juice Grapefruit IPA Can	Ohio	16oz	6.5%	\$7.75
Brewdog Hazy Jane Hazy IPA Can	Ohio	16oz	7.2%	\$8.25
Cigar City Jai Alai Can	Florida	12oz	7.5%	\$8.25
DC Corruption Can	DC	12oz	6.5%	\$8.25
Deschutes Fresh Squeezed	Oregon	12oz	6.4%	\$8.50
Dogfish Head 60 Minute	Delaware	12oz	6.0%	\$7.75
Dogfish Head 90 Minute	Delaware	12oz	9.0%	\$10.50
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%	\$7.25
Heavy Seas TropiCannon	Maryland	12oz	7.2%	\$7.25
Lost Rhino Face Plant Can	Virginia	12oz	6.2%	\$7.00
Old Dominion Double D	Delaware	12oz	9.0%	\$7.25
RAR Nanticoke IPA	Maryland	12oz	6.0%	\$8.00

Fruit & Spice

Abita Purple Haze	Louisiana	12oz	4.8%	\$7.00
Anderson Valley Seasonal Gose	California	12oz	4.2%	\$8.25
Anderson Valley Tropical Hazy Sour Ale Can	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

Anderson Valley Oatmeal Stout	California	12oz	5.7%	\$7.75
Breckenridge Vanilla Porter	Colorado	12oz	5.4%	\$7.50
Duck Rabbit Milk Stout	N. Carolina	12oz	5.7%	\$7.50
Duclaw Sweet Baby Jesus	Maryland	12oz	6.2%	\$7.75
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	Ireland	14.9oz	4.0%	\$9.00
North Coast Old Rasputin	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

Glutenberg Blonde	Canada	16oz	4.5%	\$10.00
Omission IPA	Oregon	12oz	6.7%	\$7.00
Truly Berry Selection	Massachusetts	12oz	5.0%	\$7.00
White Claw Cherry	Illinois	12oz	5.0%	\$7.25
White Claw Mango	Illinois	12oz	5.0%	\$7.25

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
Yuengling Flight	Pennsylvania	12oz	4.2%	\$5.50

Non Alcoholic

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

Small PLATES

'CUE BOARD

House smoked beef brisket, pulled pork, and Canadian bacon, cheddar, blue cheese, apricot preserves, grainy mustard, dill pickle slices, pickled jalapeños, our barbecue sauces, water crackers and sliced French bread \$21

GOUUDA TOTS

Our smoked Gouda tater tots sprinkled with crushed bacon and chives, and served with a horseradish dipping sauce \$13

SMOKED CRAB & ARTICHOKE DIP

Jumbo lump crab & chopped artichokes mixed with cream cheese and smoked with Cherrywood, served with warmed pita bread \$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 \$15

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 \$17

FRIED GREEN BEANS

Battered and golden fried green beans, served with a side of thai chili cream sauce \$12

TENNESSEE SLIDERS

Three mini beef burgers cooked on the griddle, topped with American cheese and crispy fried onions, and thick dill pickle slices on mini brioche buns \$13

BUTTERMILK FRIED CHICKEN SKEWERS

House-brined chicken skewers, buttermilk soaked and coated with seasoned flour, golden fried and served with honey mustard sauce \$14

SOUP & SALAD

BLACK BEAN CHILI

Angus ground beef simmered with tomatoes, black beans, bell peppers, onion and spices, topped with cheddar \$9

FRENCH ONION (done our way)

Brooklyn Brown Ale and onion soup with a slice baguette and topped with broiled provolone cheese \$9

SOUP OF THE DAY \$8

BASIC GREENS

Mixed lettuce, romaine, tomato, cucumber, red onion, bacon, shredded cheddar & herb croutons \$9 small | \$13 large

HARVEST SALAD

Mixed lettuce with dried cherries, candied pecans, white cheddar cheese, and granny smith apples, served with champagne vinaigrette \$14

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 \$17

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 \$21

CLASSIC CAESAR SALAD

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

TOPPINGS:

Grilled Chicken- add \$8

Beef Brisket - add \$12

Pulled Pork- add \$11

Shrimp (6) or Impossible Burger - add \$10

Grilled Steak or Salmon*- add \$12

DRESSINGS: Blue Cheese, Tomato Vinaigrette, Champagne dressing, Horseradish Buttermilk, Honey Mustard, Ranch, or Classic Vinaigrette

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 \$21 half rack | \$32 full rack

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

BARBECUE COMBO

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

Sauces: Kansas City, Texas, Kentucky Bourbon and Carolina

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

Upgraded sides (add \$3): Sweet potato fries, waffle fries, sweet corn risotto

Upgraded sides (add \$4): Gouda Cheese Grits, Mac'n Cheese, Asparagus, fried Brussels sprouts with horseradish cream, today's vegetable

Upgraded sides (add \$5): Small Basic Greens salad, small Caesar salad, cup of chili, cup of French onion soup

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

BIG PLATE - ENTREES

SMOKEHOUSE STEAK

Angus beef* seasoned with our smoky steak rub, grilled and sliced, topped with an herbed butter compound and chives, served with waffle fries and fried Brussels sprouts tossed in horseradish cream sauce \$30

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 \$28

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 \$19

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

BEER BATTERED FISH & CHIPS

Spicy beer battered Cod filets, golden fried and served with Cajun waffle fries, coleslaw and a smoky lemon tartar \$20

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 \$19

PORK RIBEYES

Two brined and grilled pork ribeye's served over gouda cheese grits and grilled asparagus, finished with a bourbon blackberry sauce \$24

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 \$3): Sweet potato fries, waffle fries, sweet corn risotto

Upgraded sides (add \$4): Gouda Cheese Grits, Mac'n Cheese, Asparagus, fried Brussels sprouts with horseradish cream, today's vegetable

Upgraded sides (add \$5): Small Basic Greens salad, small Caesar salad, cup of chili, cup of French onion soup

BRISKET SANDWICH

Brisket on a soft Brioche roll with our tangy Carolina BBQ sauce, Texas BBQ sauce, Bourbon glaze or Kansas City BBQ sauce, slaw & pickle chips \$15

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 \$15

STEAK n CHEESE OUR WAY

Smoked and chopped burnt ends on toasted texas toast with melted pepper jack cheese, sauteed onions, and chipotle mayonnaise \$16

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 \$14

SMOKED CUBAN

Smoked turkey and smoked ham, served on pressed texas toast with sauerkraut, swiss cheese, pickles, and Dijon mustard \$15

PULLED PORK SANDWICH

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 \$13

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 \$17

BEEF, TURKEY, or IMPOSSIBLE BURGER

Choice of an Angus beef burger*, ground turkey burger, or vegan Impossible burger grilled, on a brioche roll with lettuce, tomato, onion, and a pickle with choice of side \$15

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

\$1.50 Each: Sautéed Mushroom, Sautéed Onion, Sautéed Bell Peppers, Crispy Fried Onions, Marinated Tomatoes, Jalapenos, Chipotle Mayo, Texas BBQ, Kansas City BBQ, Kentucky Bourbon Glaze or our Carolina BBQ

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

Iced tea and coffee \$4 | Root Beer Bottle \$5

Red Bull and Sugar Free \$5 | 4 Pack Red Bull \$16 | Ginger Beer \$5

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 \$11. Upgrade with jalapeno infused vodka \$13

BOURBON BBQ BLOODY

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

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

BANANA FOSTERS WAFFLE

Made-to-order Belgian waffle topped with caramelized bananas, sprinkled with candied pecans, and whipped cream, served with a side of maple syrup \$14

FRIED CHICKEN BENNY

Battered & golden fried chicken served over toasted English muffin halves, poached eggs* and three mustard hollandaise, served with breakfast potatoes and a side of fruit \$15

BREAKFAST BURRITO

Scrambled eggs wrapped in a flour tortilla with black beans, candied sriracha bacon, American cheese, smashed tater tot, tomatoes, and scallions, finished with sausage gray \$15

TJ'S STEAK & EGGS

Grilled blackened steak*, sliced and finished with three mustard hollandaise, served with two fried eggs topped and home fries \$19

MUST HAVE Sides:

French Toast Donut Holes (sprinkled with cinnamon sugar) \$7

Gouda Cheese Grits \$5

Blueberry Bread \$5

Biscuit w/Gravy \$6

Cinnamon Roll \$6

Honey-Sriracha Bacon (4 pieces) \$6

One Egg* (any style) \$3

Applewood Bacon or Breakfast Sausage \$4

Fresh Fruit \$4

HANGEROVER HELPER

Eggs scrambled with tomatoes, bacon, ham, scallions, pickled jalapenos, and American cheese, served over breakfast potatoes and smothered with a sage sausage gravy \$14

OPEFACED LOADED AVOCADO TOAST

Toasted multigrain bread topped with crushed avocado, two fried eggs*, chopped honey-Sriracha bacon, marinated tomatoes, and mixed greens, served with a side breakfast potatoes \$13
(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 breakfast potatoes and a side of fresh fruit \$14

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

SHRIMP & GRITS

Half a pound of tiger shrimp sautéed with andouille sausage, jalapenos and mushrooms in a spicy cream sauce, served over garlic gouda cheese grits, sprinkled with scallions \$17

BISCUITS & GRAVY

Two buttermilk biscuits smothered with a sage sausage gravy, served with two eggs* any style, choice of bacon or sausage, and our breakfast potatoes \$15

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 five ingredients, served with home fries and a side of fruit \$15

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

* 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.