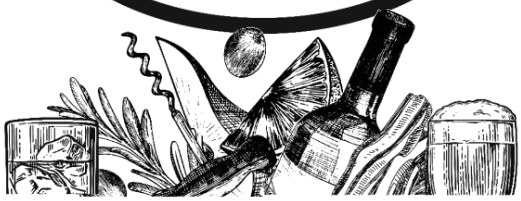
T.J. STONE'S
GRILL HOUSE AND TAP ROOM



PRIVATE EVENT SIT-DOWN MENUS

Fall/Winter 2026-27

Choose <u>one</u> of the four group menus below
(Groups of 15 or more we request preordering)

All include a mixed green salad with balsamic vinaigrette
Beverages are not included.

For booking and information email us: tjstonesva@gmail.com

MENU GROUP A

$28 per person (+ tax & gratuity)

1. **FRIED CHICKEN CIABATTA:** Grilled chicken breast buttermilk soaked and golden fried, topped with provolone cheese and bacon, with mayo, lettuce, tomato and onion on a ciabatta roll and served with hand-cut fries
2. **SMOKEHOUSE CUBAN:** House smoked pulled pork, chipotle BBQ sauce, dill pickles, melted Swiss and whole grain mustard, pressed in a sub roll and griddle cooked, served with hand-cut fries
3. **BRISKET QUESADILLA:** Chopped beef brisket in a large flour tortilla with cheddar cheese and pico de gallo, griddle cooked and served with chipotle sour cream and guacamole ((V) sub sauteed bell pepper and onion for the brisket)
4. **PULLED PORK SANDWICH:** House smoked pulled pork sandwich with a side of our Texas BBQ sauce and served with baked beans and coleslaw
5. **GRILLED CHICKEN WRAP:** Grilled chicken breast, sliced with chopped romaine tossed with our ranch dressing, shredded cheddar, tomato and cucumber all wrapped in a flour tortilla, served with hand-cut fries ((V) sub sauteed bell pepper and onion for the chicken)

MENU GROUP B

$37 per person (+ tax & gratuity)

1. **JAMBALAYA:** Andouille sausage, blackened chicken and shrimp sautéed with tomato, bell pepper, onion, and our Cajun creole sauce, tossed with penne pasta ((V) sub extra vegetables for the proteins)
2. **COUNTRY FRIED CHICKEN:** Boneless buttermilk fried chicken breasts with Yukon Gold mashed potatoes, fried Brussels sprouts and our country gravy
3. **GRILLED SALMON:** Sustainable Scottish salmon filet with our cedar spice rub, grilled, finished with lemon & roasted leek aioli and plated over an herb roasted tomato & spinach risotto
4. **CHIMICHURRI STEAK:** Tender Angus beef medallions, seasoned with our carne asada rub and grilled, finished with our garlicy chimichurri and served with mashed potatoes and green beans
5. **BOURBON PORK CHOP:** Super tender 6oz chop lightly seasoned and grilled, finished with our Jack Daniel's bourbon glaze, mashed potatoes, and green beans

MENU GROUP C

$45 per person (+ tax & gratuity)

1. **NEW YORK STRIP:** 12oz Angus New York strip, hot smoked and grilled to *medium rare*, topped with an herb Boursin butter and served with mashed potatoes and green beans
2. **GRILLED CHAMPAGNE SALMON:** Sustainable Scottish salmon filet with our cedar spice rub, grilled, finished with a champagne aioli and plated over mushroom risotto with grilled asparagus
3. **BARBECUE RIBS:** Full rack of our house smoked BBQ ribs, brushed with our Texas BBQ sauce and served with hand-cut sweet potato fries, coleslaw and baked beans
4. **CHESAPEAKE CHICKEN:** Lightly blackened grilled chicken breast finished with lump crab in a parmesan sherry cream sauce and plated with mashed potatoes and grilled asparagus
5. **SHRIMP PASTA:** Tiger shrimp sautéed with shallots, fresh spinach and herb roasted tomatoes with a little butter, sherry and a touch of cream, tossed with penne pasta and parmesan cheese ((V) sub extra vegetables for the proteins)

MENU GROUP BRUNCH

$27 per person (+ tax & gratuity), only available Sat & Sun 11-3

1. **CINNAMON BREAD FRENCH TOAST:** Cinnamon bread loaf thick sliced and dipped in a vanilla egg batter, cooked on the griddle and served with bacon and fresh fruit ((V) extra fruit instead of the bacon)
2. **TOMATO AVOCADO TOAST:** Toasted multigrain bread topped with crushed avocado, chopped roasted marinated tomatoes, two fried eggs*, hollandaise drizzle, and chopped chives, served with a side of breakfast potatoes (V)
3. **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
4. **FRIED CHICKEN CIABATTA:** Grilled chicken breast buttermilk soaked and golden fried, topped with provolone cheese and bacon, with mayo, lettuce, tomato and onion on a ciabatta roll and served with hand-cut fries
5. **PULLED PORK SANDWICH:** House smoked pulled pork sandwich with a side of our Texas BBQ sauce and served with baked beans and coleslaw

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ADD A DESSERT COURSE

(Call or email us and we can give you options)

We are happy to accommodate dietary preferences, needs, or allergies.
If you have special requests, we are happy to design a menu to suit your needs.

Our regular kid's menu is available to any little ones in your group

10% discount of purchase of 3 bottles of wine or more

Alcohol can be handled many ways. Here are some examples:

All covered by host, Host will cover up to a certain dollar amount, paid for by the individual guest

(Note: All drinks, regardless of payment arrangement, will be ordered and brought by your servers)