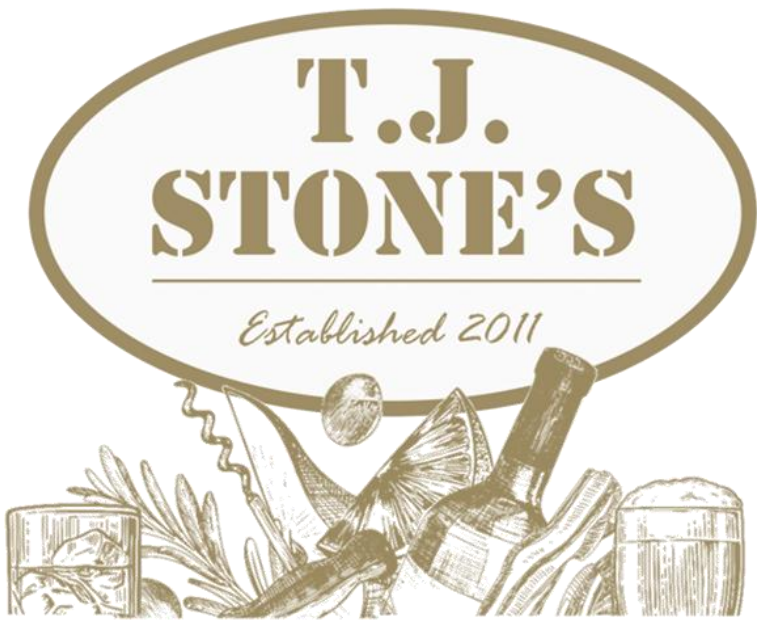




MONTHLY FEATURE

Every Month Something New:
SEPTEMBER - WE CELEBRATE THE ISLANDS!

STARTER: CITRUS SALAD

Mixed greens, crisp romaine, sliced avocado, mango salsa, cucumber, shaved parmesan, spiced walnuts, mango vinaigrette \$12

MAIN: COCONUT SHRIMP

Golden fried coconut shrimp finished with a sweet (hint of spice) mango sauce and plated over vegetable risotto \$25

SLUSHIE: BLACKBERRY MANGO RUM SLUSHIE

Island time slushie with coconut rum, mango and blackberry \$13

WINE FEATURE

Band of Roses Rosé (Columbia Valley, Washington) \$8/\$12/\$30

SEASONAL & FEATURE BEERS

Solace Gute Nacht Marzen (Sterling, VA), 5.5% ABV, 12oz, \$8.00

Lost Boy Pumpkinhead Cider (Alexandria, VA), 6.9% ABV, 12oz, \$15.00

Alewerks Pumpkin Ale (Williamsburg, VA), 7.3% ABV, 12oz, \$9.00

Weihenstephaner Festbier (Germany), 5.4% ABV, 12oz, \$10.00

Peak Autumn IPA (Maine), 4.8% ABV, 12oz, \$8.00

Aces Pumpkin Cider (California), 5% ABV, 12oz, \$9.00

20% Gratuity will be added to parties of 6 or more

WEEKLY SPECIALS

These are offered every week**

Monday Chef Burgers

All \$12, chef designed burger menu, available ALL-DAY!

Tuesday Tacos & Tequila Night

UPGRADED TACOS and tequila drinks menu. 5pm to close

Wednesday Barbecue Night

Choice of meats, sauces and sides

Thursday 10 for \$10 Wing Night

Our jumbo smoked & fried chicken wings many sauces & rubs to choose from

Friday Night Delights

\$19 chef's dinners to help start a great weekend!

Saturday Wine Night

\$15 OFF all bottles of wine 5-close!

Sunday Kids Eat FREE!

Free kid menu items for kids 12 and under with purchase of an adult main course plate

(** Not offered on some holidays that have special menus)

UPCOMING SPECIALS

October

Monthly feature celebrates New Orleans with chef's popular GUMBO and so much more

NFL & College Football Bar Specials

We have great new food & drink specials this season. Watch every game in the Tap Room!

2026 Oktoberfest Beers

We carry the most wanted Oktoberfest beers – limited stock so get them while they last!

EARLY BIRD SMALL BITES MENU

SMALL BITES MENU – Always available, and only \$8 every day from 3-6pm

All are portioned slightly smaller than our Starters- perfect 1st course for one or a small appetizer to share

Nashville Hot Chicken Bites

Fried chicken bites, tossed in SPICY Nashville hot sauce, served with honey mustard \$12 (\$8 from 3-6pm)

Beef Brisket Sliders

Two sliders, house smoked Texas barbecue beef brisket, a dill pickle slice, chipotle mayo on soft mini-Challah buns \$12 (\$8 from 3-6pm)

Onion Ring Stack

Stack of beer battered, thick onion rings, golden fried and served with a side of Bradshaw Sauce Co.'s Mustard BBQ sauce and a side of special sauce \$10 (\$8 from 3-6pm)

Bacon Caesar Salad

Chopped romaine tossed with Caesar dressing, chopped bacon, tomato, shaved parmesan & herb croutons \$14 (\$8 from 3-6pm)

STARTERS

CHEESEBURGER SLIDERS

Angus ground beef*, grilled, brushed with bourbon glaze, topped with American cheese, caramelized onion, dill pickle slice, on mini challah buns and our special sauce \$15.25

TRUFFLE BRUSSELS

Quartered Brussels sprouts flash fried and tossed with a black truffle parmesan garlic spice blend, and served with a lemon & roasted leek aioli \$13.50

MARYLAND CRAB DIP

Chef’s recipe – no fillers, with blue crab, three cheeses, and Old Bay, served warm with corn tortilla chips \$17.50

TJ’s CHICKEN WINGS

Chicken wings seasoned then smoked, crisped in the fryer and tossed in our Buffalo sauce, Texas BBQ, Chipotle BBQ, Kansas City BBQ, Bourbon glaze, or Cajun dry rub served with buttermilk blue cheese dressing \$15.50

CHEESY POTATO BITES

Shredded potato and cheddar balls golden fried, drizzled with our pepper jack cheese sauce, smoked bacon & chives, and served with a side of chipotle sour cream \$13.25

VOODOO FRIED SHRIMP

Louisiana Cajun battered shrimp flash fried and served with our Bayou creole remoulade sauce and fresh lemon \$17.00

JERK CHICKEN QUESADILLA

Caribbean jerk seasoned grilled chicken in a large flour tortilla with shredded cheddar and our mango-tomato pico de gallo with a side of avocado crema and salsa \$15.25

WARM FRENCH BREAD

Six slices of warm French bread, served with our herb Boursin butter and whipped honey butter \$7 (Add \$1.50 for 2 additional slices)

SOUPS

- BLACK BEAN BEEF CHILI \$7/\$9
- CLASSIC FRENCH ONION \$9

SALADS

THE CHICKEN SALAD

Grilled chicken, bacon crumbles, romaine lettuce, mixed greens, tomato, hard-boiled egg, cucumber, shredded cheddar, red onion, and a tomato vinaigrette \$20

STONE’S STEAK SALAD

Three grilled marinated steak* medallions over romaine, mixed greens, blue cheese crumbles, herb marinated roasted tomatoes, cucumber, onion rings, and balsamic vinaigrette \$22

SOUTHERN GREENS

Romaine, fresh spinach, tomato, fried Brussels sprouts, hard-boiled egg, red onion, cheddar cheese & a warm Carolina bacon mustard vinaigrette \$13.50

AVOCADO SALAD

Mixed greens, crisp romaine, sliced avocado, herb roasted tomatoes, red onion, spiced walnuts, shaved parmesan cheese, and champagne vinaigrette \$13.25

FARM SALAD

Mixed greens, tomato, cucumber, radish, red onion, shredded cheddar & herb croutons
\$9.25 small | \$13.25 large

CLASSIC CAESAR

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

ADDITIONS:

- Grilled Chicken- add \$7.00
- Beef Brisket - add \$11.00
- Grilled Beef Medallions (3) – add \$11.00
- Beef* or Beyond Burger - add \$11.00
- Shrimp (8) - add \$11.50
- Grilled Salmon* - add \$11.50

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



SANDWICHES & BURGERS

All come with one choice of side
(Substitute a GLUTEN FREE Udi Bun for +\$1.25)

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 \$17 or Pulled Pork \$16

FRIED CHICKEN CIABATTA

Buttermilk-soaked chicken breast golden fried and served on a toasted ciabatta roll with lettuce, dill pickle slices and our special sauce \$16 (tossed in Nashville HOT sauce +\$1)

BRISKET CHEESESTEAK

Chopped beef brisket with sauteed onion & bell peppers, melted provolone cheese, and mayo on a toasted sub roll and topped with fresh sliced jalapenos \$18.00

BACON JACK-JACK #2

Grilled chicken breast, Jack Daniels bourbon glaze, pepper jack cheese, smoked bacon, lettuce, tomato, beer battered onion rings, and chipotle mayo, on a toasted ciabatta \$16.00

TURKEY AVOCADO CLUB

Hickory smoked sliced turkey, bacon, sliced avocado, Bibb lettuce, tomato, and provolone cheese with our special sauce, on two pieces of toasted multigrain bread \$16.50

TJs ‘CUE BURGER

Beef*, turkey or Beyond burger, topped Texas BBQ sauce melted cheddar, smoked bacon, grilled bell peppers, beer battered onion rings, and our chipotle mayo, on a toasted brioche bun \$20

DOUBLE SMASH BURGER

Two 3oz Angus beef* patties steak rub seasoned & griddle cooked, American cheese, grilled onions, dill pickles, special sauce, lettuce, tomato, and a brioche bun \$19

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

\$1 Each: Sautéed Mushroom, Sautéed Onion, Jalapenos, Texas BBQ, Kansas City BBQ, Chipotle BBQ, Bourbon Glaze



MAIN COURSE PLATES

EARLY BIRD DINNER – 20% OFF ALL MAIN COURSE PLATES FROM 3-5PM EVERY DAY! (DINE-IN ONLY)

GRILLED SALMON & RISOTTO

Sustainable Scottish salmon* fillet with a light cedar spice and grilled, finished with lemon & roasted leek aioli and plated over an herb roasted tomato & spinach risotto \$25

BOURSIN STEAK MEDALLIONS

Angus beef medallions*, seasoned with our steak rub, grilled, topped with sauteed onion & bell peppers, and our herb Boursin butter and served with mashed potatoes topped with pepper jack cheese sauce, chopped bacon & chives and sautéed green beans \$27

SONORAN SHRIMP or PORK TACOS

Blackened shrimp OR house smoked chipotle pulled pork, shredded romaine, mango salsa, fresh jalapenos, chipotle lime crema drizzle, served in an authentic Mexican Sonoran flour tortilla with grilled corn & black bean rice, and salsa. \$19 (two tacos) or \$26 (three tacos)

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 \$19

JACK DANIEL'S PORK CHOP

Super tender 6oz chop* lightly seasoned and grilled, finished with our Jack Daniel's bourbon glaze, served with pepper jack mac & cheese (mild heat) and green beans \$19 (1 chop) or \$27(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 \$24

SOUTHERN FRIED CHICKEN

Boneless buttermilk-soaked chicken breast, dredged with seasoned flour and fried 'till golden, finished with our country gravy, served with mashed potatoes and flash fried Brussels sprouts \$18 (one piece of chicken), \$24 (two pieces of chicken)

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 \$24

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 \$19.25 half rack | \$30.50 full rack

BARBECUE COMBO

Quarter rack of pork ribs, beef brisket, and pulled pork \$35

SIDES & SAUCES

BASIC SIDES (a la carte \$5): Hand-cut fries, coleslaw, baked beans, mashed potatoes

Upgraded sides (+ \$2): Cajun crinkle-cut sweet potato wedges, waffle fries, corn & black bean rice, green beans, pepper jack mac & cheese (mild), beer battered onion rings

Upgraded sides (+ \$3): Small farm salad, small Caesar salad, truffle-parmesan Brussels sprouts

BBQ SAUCES: Texas (sweet), Jack Daniel's Bourbon (sweet & tangy), Kansas City (light heat), Chipotle BBQ (medium heat)

BEVERAGE LIST

Fountain Soda Drinks \$4.00: Dr. Pepper, Pink Lemonade, Ginger Ale, Pepsi & Diet, Sierra Mist

Fresh Brewed Iced tea & coffee \$4.25

Sparkling & Still Water (24oz bottles) \$5.25

San Pellegrino Blood Orange Sparkling 11oz \$4.25

KIDS MENU (12 & under) \$9

Choice of 1 side: Fries, applesauce, carrot sticks

Chicken Nuggets

Pork BBQ Sliders (2)

Cheese Quesadilla

Grilled Cheese (white or multigrain)

Penne Pasta with Butter & Parmesan

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

SIGNATURE COCKTAILS

HOUSE COCKTAIL – TJs BLACKBERRY SMASH

Bowman Brothers Whiskey, blackberry purée, honey simple syrup, dash of orange bitters, fresh mint, club soda, shaken, served over ice with lemon wedge \$13

DRUMSHANBO FIG 77

Drumshanbo Fig & Laurel gin, St. Germain, fresh lemon juice, sparkling rose, served up in a coupe glass with a lemon twist \$14.25

SMOKY PINK PALOMA

Milagro Blanco tequila, pink grapefruit juice, fresh lime juice, shaken over ice in a smoked sea salt rimmed glass, lime wedge \$14

EARL GREY GIN & TONIC

Fresh brewed chilled tea, Hendrick’s gin, honey simple syrup, squeeze of fresh lemon juice, tonic, shaken over ice with a lemon wedge \$14.00

PEACH COSMOPOLITAN

Vodka, triple sec, peach purée, splash of cranberry juice, shaken and served up in a martini glass with a twist on lime \$14.25

HONEY GINGER STORM

Dark rum, ginger liqueur, fresh lime juice, honey simple syrup, ginger beer, lightly shaken and served over ice in a copper mug \$14.25

CHOCOLATE RYE OLD FASHIONED

Bulleit Rye bourbon, sweet vermouth, chocolate bitters, orange peel, Bordeaux cherry, over big ice cube \$14.50

SEASONAL COCKTAILS

FIG HONEY PROSECCO SMASH

Fig puree, Absolut Pear vodka, honey simple syrup, splash of apple cider, and bubbly prosecco, served over ice with a dried apple slice and fresh rosemary \$13

GIN BLUEBERRY BRAMBLE

Botnist Gin, fresh squeezed lemon juice, blueberry puree, splash of tonic, finished with a freeze dried lemon wheel \$13

SPICED PEAR BOURBON SOUR

Bulleit bourbon, pear puree, fresh lemon juice, spiced simple syrup, shaken and served over ice with a lemon wedge and cinnamon stick \$14

CRAN-APPLE RUM PUNCH

Spiced rum, dark rum, fresh apple cider, cranberry juice, shaken over ice with fresh cranberries & orange segment \$13

TJ’s ESPRESSO MARTNI

Cold brew Espresso, Kahlua, crème de cacao, vanilla vodka, shaken over ice, served up in a chocolate sugar rim and topped with mini marshmallows \$14

BLACKBERRY-MANGO MARGARITA

Casaamigos Blanco, triple sec, blackberry puree and mango puree, with a splash of Sprite, finished with \$14

SPIRIT-FREE MOCKTAILS

BLACKBERRY GINGER FIZZ – MOCKTAIL

Ginger beer (alcohol free), blackberry purée, fresh lime juice, shaken and served over ice with an orange wheel \$13.25

PEACH LEMON TEA – MOCKTAIL

House brewed iced tea, lemonade, peach purée, shaken and served over ice with a lemon wedge and fresh mint \$12.50

GEORGIA ROSÉ – MOCKTAIL

Non-alcoholic sparkling rosé, peach purée and fresh mint, stirred and served in a coupe glass with a dried lemon wheel \$13

SPIRITS LIST

VODKA

Absolut
Absolut Citron
Belvedere
Grey Goose
Ketel Grapefruit
Ketel One
Stoli
Stoli Orange
Titos
Wheatley

GIN

Barr Hill
Beefeater
Bombay Sapphire
Botanist
Drumshanbo Fig & Laurel
Grey Whale
Hendrick’s
Tanqueray

RUM

Captain Morgan
Bacardi
Kraken
Malibu
Meyers
Goslings

TEQUILA

Casamigos Blanco
Casamigos Reposado
Del Maguey Vida Mezcal
Don Julio Blanco
Milagro Reposado
Milagro Silver
Patron Reposado
Patron Silver
Tequila Ocho Anejo

BOURBON/WHISKEY

Angels Envy
Basil Hayden
Blantons
Bowman Brothers
Buffalo Trace
Bulleit
Bulleit Rye
Crown Royal
Crown Royal Apple
Jack Daniels
Jack Daniels Honey
Jameson
Jefferson Oceans
Jim Beam
Knob Creek
Knob Creek Rye
Makers Mark
Redbreast Irish Whiskey
Skrewball Peanut Butter Whiskey
Tullamore Dew
Woodford Reserve
WhistlePig

SCOTCH

Balvenie
Dewars
Glenfiddich
Glenlivet
Johnny Walker Black
Lagavulin
Laphroaig
McCallan 12

CORDIALS/OTHER

We carry most classic cocktail cordials
Please ask us

WINE GLASSES & BOTTLES

WHITE WINES

A to Z Rosé Bubbles (Oregon) \$9.25 6oz, \$13 9oz, \$43 bottle
Chapoutier Belleruche Rosé (France) \$9.25 6oz, \$13 9oz, \$38 btl
Stella Pinot Grigio (Italy) \$9.25 6oz, \$13 9oz, \$31 bottle
Broadbent Vinho Verde (Portugal) \$9.25 6oz, \$13 9oz, \$31 bottle
Clean Slate Riesling (Germany) \$9.25 6oz, \$13 9oz, \$31 bottle
Lake Chalice Sauv. Blanc (NZ) \$9.25 6oz, \$13 9oz, \$32 bottle
J Lohr Chardonnay (CA) \$9.25 6oz, \$13 9oz, \$43 bottle

Korbel Brut Split 187ml (Guerneville, CA) \$11.25
Ruffino Prosecco Split (Tuscany, IT) \$11.25
Veuve Clicquot Champagne (Champagne, France) \$86
La Marca Prosecco (Veneto, Italy) \$45
Domaine E Zero Alcohol Sparkling Rosé (Spain) \$43
Santa Margarita Pinot Grigio (Alto Adige, Italy) \$50
Ancient Peaks Sauvignon Blanc (Paso Robles, CA) \$46
Raats Chenin Blanc (Coastal South Africa) \$44
Joel Gott Unoaked Chardonnay (Napa, CA) \$39
Ch. St. Michelle Chardonnay (Columbia V., WA) \$37

RED WINES

Fairfax Wine Company Pinot Noir (CA) \$9.25 6oz, \$13 9oz, \$35
Catena Malbec (Argentina) \$9.25 6oz, \$13 9oz, \$33 bottle
Belleruche Grenache Syrah (France) \$9.25 6oz, \$13 9oz, \$36 b
Blackboard Red Blend (WA) \$9.25 6oz, \$13 9oz, \$33 bottle
Canoe Ridge Expedition Cab. (WA) \$9.25 6oz, \$13 9oz, \$36 btl
Michael Pozzan Cabernet (CA) \$9.25 6oz, \$13 9oz, \$43 bottle

Pike Road Pinot Noir (Willamette, Oregon) \$50
Baumont Pinotage (South Coast, S. Africa) \$49
Barnard Griffin Merlot (Columbia Valley, WA) \$28
Venta Morales Tempranillo (Leon, Spain) \$33
C.S. Boom Boom Syrah (Columbia Valley, WA) \$41
Rombauer Zinfandel (Napa Valley, CA) \$61
Barboursville Cab. Franc (Barboursville, VA) \$46
Gonet-Medeville Bordeaux (Left bank Bord., FR) \$48
Justin Cabernet (Paso Robles, CA) \$76

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)



BEER BOTTLES & CANS

LAGERS & PILSNER

Harp Lager (Ireland) 12oz, 5.0%, \$5.00
Modelo Especial (Mexico) 12oz, 5.4%, \$7.50
Pabst Blue Ribbon Can (California) 12oz, 5.0%, \$6.25
Pacifico (Mexico) 12oz, 4.8%, \$7.50
Red Stripe (Jamaica) 12oz, 4.7%, \$6.50
Shiner Bock (Texas) 12oz, 4.4%, \$7.50
Stella (Belgium) 14.9oz, 5.2%, \$7.75

ALES, PALE ALES & IPAs

Boddingtons Can (England) 16oz, 4.7%, \$8.50
BrewDog Hazy Jane Hazy IPA (OH) 16oz, 7.2%, \$8.50
Cigar City Jai Alai Can (Florida) 12oz, 7.5%, \$8.50
Dogfish 60 Minute IPA Gale (DE) 12oz, 6.0%, \$8.00
Kentucky Vanilla Barrel Cream 12oz, 5.5%, \$9.75
Lagunitas Little Sumpin’ Sumpin’ (CA) 7.5%, \$7.50
Legend Brown (Virginia) 12oz, 6.0%, \$7.75
New Belgium Voo Doo Juicy Haze (CO) 7.5%, \$8.25
Smithwick’s (Ireland) 11.2oz, 4.7%, \$6.75

STOUT & PORTER

DuClaw Sweet Baby Jesus Porter (MD) 12oz, 6.2%, \$8
Goodwood Bourbon Barrel Stout (KT) 9.9%, \$11
Murphy's Irish Stout (Ireland) 12oz, 4.0%, \$9.25
Port City Porter (Virginia) 12oz, 7.5%, \$8.25

WHEAT, FRUIT & CIDER

AV Tropical Hazy Sour Ale (CA) 12oz, 4.2%, \$8.50
Allagash White (Maine) 12oz, 5.2%, \$9.00
Golden Road Mango Cart (CA) 12oz, 4.0%, \$7.25
Sea Dog Blueberry Wheat (NH) 12oz, 5.2%, \$12.25
Stiegl Grapefruit Radler (AST) 16oz, 2.0%, \$6.75

GLUTEN FREE, SELTZER, MIXED

Coastal Cocktails Strawberry 12oz, 7.5%, \$8.75
Devil’s Backbone Orange Crush 12oz, 7.5%, \$8.75
Ghostfish Shrouded Summer White Ale 12oz, 4.5%, \$14
Sun Cruiser Iced Tea Vodka 12oz, 4.5%, \$9.25
White Claw Blackberry 12oz, 5.0%, \$7.25
White Claw Mango 12oz, 5.0%, \$7.25

OTHER

Amstel Light (Netherlands) 12oz, 3.5%, \$6.50
Budweiser (Missouri) 12oz, 5.0%, \$5.50
Coors Light (Colorado) 12oz, 4.2%, \$5.50
Corona (Mexico) 12oz, 4.6%, \$6.50
Heineken (Netherlands) 12oz, 5.0%, \$6.75
Michelob Ultra (Missouri) 12oz, 4.2%, \$5.75
Miller Lite (Missouri) 12oz, 4.2%, \$5.50

NO/LOW-ALCOHOL

Atlantic Brewing Free Wave Hazy IPA 0.5%, \$7.25
Guinness Zero (Ireland) 0.05%, \$9.50

PLUS our seasonal beer list found on the cover page of this menu

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 \$11.25. Upgrade with jalapeno vodka \$13.25

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 \$9.00

GINGER PEACH MIMOSA

Bubbly champagne, Domaine De Canton ginger liqueur, peach purée, and a dash of orange bitters \$10.25

SUNRISE MOCKTAIL SMASH (non-alcoholic)

Blackberry purée, orange juice, pineapple juice, Blood orange juice, and club soda on ice with fresh lime wedge \$7.00

PEACH HONEY TEA (non-alcoholic)

House brewed iced tea, lemonade, peach purée, shaken and served over ice with a lemon wedge and fresh mint \$6.00

KORBEL BRUT SPLIT 187ml (Guerneville, CA) \$12.00

RUFFINO PROSECCO SPLIT 187ml (Tuscany, IT) \$12.00

A TO Z ROSÉ BUBBLES (Oregon) \$9.25 6oz, \$13 9oz, \$43 bottle

CINNAMON ROLL FRENCH TOAST

Two thick slices of sweet cinnamon roll bread, dipped in a vanilla batter and griddle cooked, served with whipped honey butter, maple syrup, a side of fresh fruit, and your choice of bacon, sausage or extra fruit \$15.25

JACKSON’S STEAK & EGGS

Two grilled blackened steak medallions, topped with two fried eggs*, sauteed bell pepper & onion and chipotle hollandaise sauce, served with breakfast potatoes & fresh fruit \$16.75

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 lemon hollandaise \$16.25 (Add 4 blackened shrimp +\$6)

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 \$15.25

TRADITIONAL EGGS BENEDICT

Thick sliced Canadian bacon, grilled and plated over toasted English muffin halves with poached eggs*, hollandaise sauce, served with breakfast potatoes and fresh fruit \$13.50

BRUNCH DOUBLE SMASH BURGER

Two 3oz Angus beef* patties steak rub seasoned & griddle cooked, American cheese, bacon, fried egg*, and our special sauce, served on a brioche bun with breakfast potatoes \$19

HOT HONEY CHICKEN & WAFFLE

Made-to-order Belgian waffle topped with our buttermilk-soaked fried boneless chicken breast, drizzled with Mike’s Hot honey and served with a side of country gravy \$16.50

CLASSIC BELGIAN WAFFLE

Made-to-order Belgian waffle with whipped honey butter and a dusting of Ghirardelli cocoa powdered sugar, side of fresh fruit, and your choice of bacon, sausage or extra fruit \$15.00

HUEVOS RANCHEROS

Two fried eggs* over, corn & black bean rice, mango-tomato pico de gallo, sliced avocado, shredded cheddar, fresh jalapenos, scallions, fried flour tortilla wedges, and chipotle hollandaise drizzle \$15.25

SIMPLE EGG BREAKFAST

Two eggs* any style with your choice of bacon or sausage, home fries, fresh fruit, and choice of white, multigrain, or English muffin toast \$13.50

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, beef chili, cheddar cheese, American cheese, blue cheese, Swiss cheese, pepper jack cheese

BRUNCH Sides:

Belgian Waffle (made-to-order) \$8.50

Breakfast Potatoes \$4.25

Applewood Bacon (3), Breakfast Sausage (3) \$4.25

Toast (multigrain, white, English muffin) \$3.25

Fresh Fruit \$5

* 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 foodborne illness.