

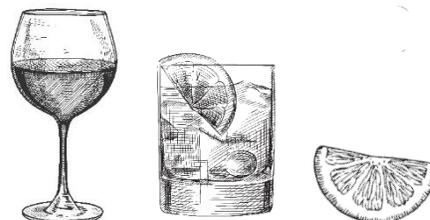


Easter Brunch



EASTER BRUNCH EXPERIENCE WITH FAMILIES IN MIND!

FAMILY INSPIRED DRINK & FOOD MENU. FREE TABLE ACTIVITIES & GIVEAWAYS FOR THE KIDS (COLORING & ACTIVITY BOOKS, PRIZE BASKET, CANDY EGGS, EASTER TEMPORARY TATTOOS, STICKERS, ICE CREAM TOPPINGS BAR (NUT FREE) AND MORE). OF COURSE, MANY GREAT ADULT CREATIONS AS WELL!



JUNIOR BEVERAGES \$6

Decorate your own cup, stickers & cool twisty straw! 😊

Whole milk, Chocolate milk, Strawberry milk: Topped with a little whipped cream and rainbow sprinkles

Gummy Bear Fizz: Sprite, pink lemonade, Blue-Raz Gatorade, on ice with a few gummy bears

Dream Cooler: Strawberry puree, sprite, rainbow twist

Shark Tank: Cool Blue Gatorade, sprite, swimming shark gummies

Shirley Temple or Cherry Coke \$4: Topped with cherries

Juice \$4: Orange, apple, cranberry, pineapple

TJ's SPRING 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

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 \$12.50

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

APEROL SUNSET

Casa Amigos Blanco, Aperol, agave syrup, lemon juice, grapefruit juice, shaken and served over ice and a wine glass with dried orange wheel \$13.50

BLUEBERRY LEMON FIZZ

Botanist gin, blueberry purée, dry vermouth, lemon juice, and prosecco, served over ice with a lemon peel & lavender \$13

DOZEN ROSES

Hanger Rose vodka, Raspberry purée, Lilliet Blanc, lemon juice, simple syrup, shaken and served up in a coupe glass with edible mini rose petals \$14.25

STRAWBERRY FIG MULE

Strawberry purée, fig purée, lime juice, Tito's vodka, ginger beer, shaken over ice and served in a copper mug with dried lime wheel \$14.25

GEORGIA ROSÉ – MOCKTAIL!

Non-alcoholic sparkling rosé, peach purée and fresh mint.

WINE & DRAFT BEERS

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 (Marlb., 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

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)

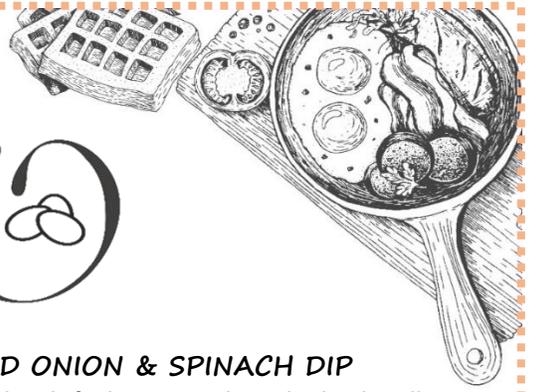




**T.J.
STONE'S**

Established 2011

Easter Brunch



KIDS BRUNCH \$10

Comes two sides, and at the end of the meal one scoop of ice cream & our toppings bar.

Pick two sides: Bacon, sausage, fries, tater tots, fresh fruit, apple sauce, or carrot sticks

LUCKY CHARMS WAFFLE

Half Belgian waffle, made-to-order, topped with whipped cream and sprinkled with Lucky Charm marshmallows! Served with maple syrup and your choice of two sides.

BLUEBERRY PANCAKES

Two blueberry pancakes (or plain buttermilk). Served with maple syrup and your choice of two sides.

CHOCOLATE & SPRINKLES WAFFLE

Half Belgian waffle, made-to-order, drizzled with chocolate syrup, topped with whipped cream and rainbow sprinkles. Served with maple syrup and your choice of two sides.

KIDS EGG BREAKFAST

Two scrambled eggs, white toast or English muffin and your choice of two sides

CRUSTLESS NUTELLA & JELLY

White bread, Nutella spread, and raspberry jelly. Crust cut off and made into an egg shape! Served with your choice of two sides

CHICKEN NUGGETS

Our new super popular all breast meat chicken nuggets served with honey mustard, BBQ sauce or our TJ's-fil-a sauce and your choice of two sides

GRILLED CHEESE

Grilled cheese with white bread and American cheese. Served with your choice of two sides

MAC & CHEESE

Our four cheese mini shells macaroni & cheese. Served with your choice of two sides

BBQ PULLED PORK MINIS

Two barbecue pulled pork sliders, on soft mini challah buns and served with your choice of two sides

BEEF HOTDOG

All beef hotdog, grilled and served on an untoasted potato bun. Your choice of two sides.

CRAB, SMOKED ONION & SPINACH DIP

Warm, cheesy blue crab spinach & cherry wood smoked onion dip, served with corn tortilla chips \$16

CHEESY POTATO BITES

Shredded potato, cheddar, smoked gouda & seasoning, rolled into a bite size ball and golden fried and drizzled with our lager cheese sauce and topped with bacon, and chives, side of chipotle sour cream \$13.25

STRAWBERRY SPINACH SALAD

Baby spinach greens, sliced strawberries, toasted walnuts, crumbled goat cheese, cucumber, with a side of balsamic vinaigrette \$11

STONE CLAM CHOWDER

Our hearty New England clam chowder with smoked bacon, charred corn, potatoes, and shallots (cup \$6.25 or bowl \$8.25)

HAM & SCALLOPED POTATOES

House smoked brown sugar ham, thick sliced and finished on the grill, served with a mustard sauce, scalloped potatoes, grilled asparagus \$18

BRIOCHE FRENCH TOAST BAKE

Buttery brioche cinnamon French toast egg bake, served warm finished with powdered sugar, and served with fruit & bacon or sausage \$15

NOLA COUNTRY HASH

Diced andouille sausage sautéed with onion, bell pepper, jalapenos, breakfast potatoes, tomato with a little Cajun spice, topped with two fried eggs and chipotle hollandaise \$15.25

CRAB FLORENTINE OMELET

Three egg omelet stuffed with spinach, smoked onion, three cheeses and crab meat, with home fries and fresh fruit \$16.25

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

TOMATO BOURSIN AVOCADO TOAST

Toasted multigrain, herb Boursin spread, crushed avocado, herb tomatoes, fried egg, hollandaise, chives, with breakfast potatoes \$15

CLASSIC BEGIAN 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 \$13.25

SMOKEHOUSE BENEDICT

Toasted English muffin halves, grilled smoked ham, marinated tomatoes, Gouda cheese sauce, poach eggs, hollandaise sauce \$16

SALMON & SWEET CORN RISOTTO

Scottish salmon* filet cedar spice rub, grilled and finished with a honey bourbon peach sauce, over a sweet corn & asparagus risotto \$25

JAMBALAYA PENNE

Andouille sausage, blackened chicken, shrimp, tomato, bell pepper, onion, and our Cajun creole sauce, all tossed with penne pasta \$24

MONTGOMERY GREENS

Mixed greens, black beans, herb roasted tomatoes, avocado, red onion, spiced walnuts, crumbled goat cheese, and champagne vinaigrette \$13 (Add chicken +\$7, beef medallions, shrimp, or salmon* +\$10)

SHRIMP TACOS

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

TJ'S BUBBA BURGER

8oz Angus burger*, smoked cheddar, fried onions, smoked brisket, BBQ sauce, on a Brioche bun crowned with a cheesy potato bite \$17