



BRUNCH

ROASTED VEGETABLE FRITTATA / SEASONAL VEGETABLES, PARMESAN, GREEN SALAD _____	13
SMOKED BRISKET TOAST / TEXAS TOAST, CHEDDAR CHEESE, WHIPPED AVOCADO, PICO, PICKLED PEPPERS, FRIED EGG _____	19
CLASSIC EGGS BENEDICT / CANADIAN BACON, TWO POACHED EGGS, HOLLANDAISE _____	17
BAGEL & IVY CITY SMOKED SALMON / EVERYTHING BAGEL, EGG SALAD, CHIVE CREAM CHEESE _____	12
FRENCH TOAST / FRESH BERRIES, WHIPPED CREAM, MAPLE SYRUP _____	20
SMOKED BEEF HASH /SMOKED ANGUS BEEF SHOULDER, FRIED EGG, PEPPERS & ONIONS, DIJONAISE _____	19
FRIED CHICKEN & WAFFLE / BEER BATTER WAFFLE, BUTTERMILK BRINED CHICKEN BREAST, HONEY HOT SAUCE, SYRUP _____	17
SMOKED PORK SCRAPPLE / FRIED EGG, PARMESAN GRITS, HABENERO PICKELD ONIONS, ENCHILADA SAUCE _____	20
SMASH BURGER* / TWIN PATTIES, AMERICAN CHEESE, ICEBERG, PICKLE, SECRET SAUCE, FRIES _____	15
BREAKFAST SANDWICH / SMOKED PULLED PORK, AMERICAN CHEESE, CHERRY PEPPER MAYO, FRIED EGG _____	15

COMPANIONS

BEER BATTER WAFFLE WITH MAPLE SYRUP & WHIPPED BUTTER _____	8
YOGURT BOWL / FRESH SEASONAL BERRIES, GRANOLA _____	9
GREEN SALAD / PECORINO, CHAMPAGNE VINAIGRETTE _____	5
PARMESAN GRITS _____	5
BACON OR PORK SAUSAGE _____	4
FRESH FRUIT _____	6
HOME FRIES _____	4
TOAST _____	3

BRUNCH BEVS

MIMOSAS FOR THE TABLE / BOTTLE OF BUBBLY, CARAFE OF JUICE _____	25
ESC BLOODY MARY / HOUSEMADE MIX, HOT SAUCE, CHOOSE VODKA, GIN, OR TEQUILA _____	9
MIMOSA / CHOICE OF ORANGE, PINEAPPLE, GRAPEFRUIT, OR CRANBERRY JUICE _____	7
IRISH ICED COFFEE / IRISH WHISKEY, COLD BREW, IRISH CREAM, BUTTERSCOTCH, WHIPPED CREAM _____	11
SWING'S NRG BLEND COFFEE / CHOOSE HOT OR ICED, REGULAR OR DECAF _____	3

*WARNING CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 3% SERVICE FEE IS ADDED ONTO EACH CHECK TO ALLOW US TO PROVIDE MORE EQUITABLE AND STABLE WAGES AND BENEFITS TO OUR KITCHEN TEAM AND COMBAT INEQUALITY. PLEASE ASK FOR A MANAGER IF YOU HAVE ANY QUESTIONS!

COCKTAILS

PURPLE RAIN • BLUEBERRY VODKA, LAVENDER, ELDERFLOWER, LEMON	11
THE ARCADIAN • CUCUMBER GIN, MINT, LIME, SODA	10
DRUNKEN LULLABIES • BOURBON, LEMON, ORANGE, CHERRY BARK VANILLA BITTERS	10
BAD BUNNY • JALAPENO MEZCAL, CACHACA, CARROT, LIME, SODA	11
PAPER PLANE • BOURBON, AMARO NONINO, APEROL, LEMON	12
CAMPARI KISS • GIN, STRAWBERRY CAMPARI, ROUGE VERMOUTH	12
ALIEN SUPERSTAR • RYE WHISKEY, CARDAMARO, CARROT, LEMON, TAJIN	11
THE DESI ARNAZ • RUM, MINT, LIME, ANGOSTURA BITTERS, SPARKLING	12
FROZEN EDITH'S BOURBON SLUSH • BOURBON, ICED TEA, ORANGE JUICE, LEMONADE	10

DRAFTS

CRISP TASTER / FULL

SCHILLING ALEXANDR • CZECH PILSNER, NH, 5%, 13 OZ.	3.5 / 7
WHEATLAND SPRING BUILDING CASTLES IN THE AIR • PILSNER, VA, 6.2%, 13 OZ.	4.5 / 9
BLUEJACKET YELLOW DIAMONDS • EXPORT LAGER, DC, 5.5%, 16 OZ.	3 / 7

HOP TASTER / FULL

BELL'S TWO HEARTED • IPA W/ CENTENNIAL, 7.0%, MI, 16 OZ.	3 / 7
MONKISH ENTER THE FOG • HAZY TRIPLE IPA CA, 10%, 13 OZ.	5 / 10
EQUILIBRIUM GHOST IN THE LABORATORY • HAZY DOUBLE IPA, NY, 8.5%, 13 OZ.	4.5 / 9
MAINE LUNCH • IPA W/ AMARILLO, CENTENNIAL & SIMCOE, ME, 7%, 16 OZ.	4 / 9
THE VEIL STRANGE & ETERNAL • HAZY IPA W/ SIMCOE & MOTUEKA, VA, 6%, 16 OZ	3 / 8

MALT TASTER / FULL

CHARLES TOWNE CODDINGTONS: NITRO • PALE ALE (NITRO POUR), SC, 4.6%, 16 OZ.	3 / 8
BLUEJACKET THEY BOTH MELT • DUNKEL LAGER, DC, 5.6%, 16 OZ.	3 / 7

ROAST TASTER / FULL

MAST LANDING S'MORE GUNNER'S DAUGHTER • SWEET STOUT, ME, 5.5%, 13 OZ.	4 / 8
PORT CITY PORTER • PORTER, VA, 7.2%, 16 OZ.	3 / 7

FRUIT & SPICE TASTER / FULL

ALLAGASH WHITE • WITBIER, 5.2%, ME, 13 OZ.	3.5 / 7
PERENNIAL SAISON DES RÊVES • DRY-HOPPED SAISON, MO, 5.2%, 13 OZ.	3.5 / 7
OFF COLOR APEX PREDATOR • DRY-HOPPED SAISON, IL, 6.5%, 13 OZ.	5 / 10

TART & FUNKY TASTER / FULL

PERENNIAL OWEN • SAISON W/ BRETTANOMYCES, MO, 4.7%, 13 OZ.	4 / 8
PRAIRIE RAINBOW SHERBET • FRUITED SOUR ALE, OK, 5.2%, 13 OZ.	4 / 8

CIDER TASTER / FULL

OLD TOWN HOP-MANGO • DRY-HOPPED CIDER W/ MANGOES, VA, 6.5%, 13 OZ.	3.5 / 7
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CANS/BOTTLES

PABST BLUE RIBBON • PALE LAGER, 4.8%, TX, 12 OZ. CAN	4
MILLER HIGH LIFE • PALE LAGER, 4.6%, WI, 12 OZ. BOTTLE	4
GUINNESS DRAUGHT • DRY STOUT, 4.2%, IRL, 14.9 OZ. CAN	7
UNCOOL HAZY IPA • NON-ALCOHOLIC HAZY IPA, 0.5%, VA, 12 OZ. CAN	6

WINES

SPARKLING

TERRE DI SAN VENANZIO FORTUNATO • PROSECCO BRUT, ITALY, NV	13 / 52
CAN XA • PINOT NOIR, SPAIN, NV	11 / 44
THIBAUT-JANISSON • FIZZ CHARDONNAY, VIRGINIA, NV	63

WHITE

MARGERUM • SAUVIGNON BLANC, SANTA BARBARA, CA, 2022	14 / 56
FOSSIL POINT • CHARDONNAY, EDNA VALLEY, CALIFORNIA, 2021	13 / 52
SELBACH • RIESLING, GERMANY, 2020	12 / 48
PETIT MANSUNG • EARLY MOUNTAIN, VIRGINIA, 2020	15 / 60
KALTERN • PINOT GRIGIO, ALTO ADIGE, ITALY, 2019	40
THREE CLICKS • SAUVIGNON BLANC, NAPA, CALIFORNIA, 2018	52
MOSBACH • GEWUZTRAMINER, ALSACE, FRANCE, 2017	65

ROSÉ

CHATEAU MARIS • GRENACHE ROSÉ, LANGUEDOC, FRANCE, 2022	11 / 44
ZEPHANIAH FARM VINEYARD • ROSÉ, VIRGINIA, NV	11 / 44
CUNE • RIOJA ROSADO TEMPRANILLO, RIOJA, SPAIN, 2019	40

RED

EARLY MOUNTAIN • RED BLEND, VIRGINIA, 2021	14 / 56
SCENIC VALLEY FARMS • PINOT NOIR, ORGEON, 2020	13 / 52
BODEGAS PONCE • BOBAL, CLOS LOJEN, SPAIN, 2020	12 / 48
CUARENTA CUARENTA • MALBEC, MENDOZA, ARGENTINA 2019	13 / 52
PETIT CANET • GRENACHE SYRAH CINSULT BLEND, FRANCE 2021	8 / 33
SECRET SQUIRREL • CABERNET SAUVIGNON, WASHINGTON, 2017	16 / 64
ESCHOL • CAB SAUV, NAPA VALLEY, CALIFORNIA, 2018	56
POPULIS • REVERSEÉ RED MENDOCINO, CALIFORNIA, 2019	56
TWO PADDOCKS • ESTATE PINOT NOIR NEW ZEALAND, 2018	110
CA'VIOLA • BAROLO CLASSICO NEBBIOLO, PIEDMONT, ITALY, 2015	125

IF YOU LOVE WINE, VISIT PLANET WINE NEXT DOOR! SHOP EXPERTS WILL HELP YOU PICK OUT A PERFECT BOTTLE TO ENJOY AT YOUR TABLE FOR JUST A \$10 CORKAGE FEE.

ZERO PROOF

ICED TEA / SWING'S NRG BLEND HOT COFFEE (PLEASE ALLOW 10 MINUTES BREW TIME) / SWING'S NRG BLEND ICED COFFEE	4
COKE / DIET COKE / SPRITE / GINGER ALE / GINGER BEER / IBC ROOT BEER BOTTLE (\$4)	3