



**APPETIZERS**

**Virginia Ham Board** \$18  
pimento cheese, house-made pickles, pork rinds

**Cheese Board** \$18  
a selection of our favorite cheeses served with house-made jam and crackers

**French Onion Dip** \$10  
Chives, crispy shallots, potato chips

**Hummus** \$12  
Carrots, celery, pita chips

**Just The Fries** \$6

**Oysters On The Half Shell**  
Tabasco, mignonette, lemon, cocktail sauce.  
1/2 Dozen \$19  
Dozen \$36

**Shrimp Cocktail**  
Tabasco, mignonette, lemon, cocktail sauce.  
1/2 Dozen \$19  
Dozen \$36

**Cobb Salad** \$14  
marinated tomatoes, avocado, cornbread croutons, deviled egg, honey mustard vinaigrette  
ADD Grilled Chicken + \$7  
ADD Shrimp + \$7  
ADD Salmon + \$12

**HANDHELDS**

**Crimson Burger** \$17  
6 oz beef patty, butter lettuce, american cheese, icebox pickles, club sauce, french fries

**Veggie Burger** \$17  
6 oz veggie patty, american cheese, pickles, avocado spread

**Blackened or Fried Chicken Sandwich** \$17  
ice box pickles, club sauce, butter lettuce

**Lobster Roll** \$20  
tartar sauce, potato chips

**Shrimp Po Boy** \$18  
shredduce, tomato Pickle-de-gallo, rémoulade, choice of chips or fries

**DESSERT**

**NY Style Cheesecake** \$9  
**Rice Pudding** \$9

**WINE**

House White \$10  
**THOMAS HENRY** Chardonnay \$12  
**MATUA** Sauvignon Blanc \$11  
**CAMPO VIEJO** Brut \$11

House Red \$10  
**HAHN** Pinot Noir \$11  
**AUKA** Malbec \$11  
House Rose \$10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

*18% Gratuity Applied to All Checks*



## COCKTAILS

<b>OLD FASHIONED</b> Jim Beam, turbinado, angostura bitters	\$12
<b>MOMENT OF CLARITY</b> Redemption Rye, Combier Orange Liqueur, Black Lemon Bitters, Sugar, Fresh Lemon *Clarified with Milk*	\$16
<b>SOUR PUSS</b> Campari, Pineapple, Sugar, Bitters, Fresh Lemon	\$13
<b>MANHATTAN</b> redemption bourbon /rye, sweet vermouth, angostura bitters	\$14
<b>H ST JUNGLE</b> El Dorado White Rum, Maggie's Farms Falernum, Pineapple Juice, Aperol, Fresh Lime	\$14
<b>BERET FRAMBOISE</b> El Jimador Tequila, Chambord, Passion Fruit Liqueur, Velvet Falernum, Fresh Lime	\$12
<b>BLOSSOM &amp; BUBBLES</b> Fords Gin, Pomegranate Rosemary Syrup, Fresh Lime, Topped with Cava Brut	\$14
<b>FROZEN SELECTION</b> Ask bartender for current selection	\$14

## BEER, CIDER & ETC

### POURED

<b>ROTATIONAL</b> , Ask bartender for current draft selection	\$10
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### PACKAGED

Bud Light <b>LAGER</b> , St. Louis, MO (16 oz)	\$8
Bell's 'Light Hearted', <b>SESSION IPA</b> , Kalamazoo, MI	\$8
Evolution 'Lot #3', <b>INDIA PALE ALE</b> , Salisbury, MD	\$9
Stella Artois <b>PILSNER</b> , Leuven, Belgium (11.2 oz)	\$8
Atlas Brew Works 'Bullpen', <b>PILSNER</b> , District of Columbia	\$9
Original Sin 'Black Widow', <b>BLACKBERRY CIDER</b> , Upstate New York	\$9
Original Sin 'Crimson Chaos', <b>SOUR BERRY CIDER</b> , Roseland, VA	\$9
Downeast, Assorted Flavors, <b>CIDER</b> , Boston, MA	\$8
High Noon , Assorted Flavors, <b>'HARD SELTZER'</b> Modesto, CA	\$9

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