APPETIZERS

FRIED GREEN TOMATOES $10.00
topped with red pepper coulis and feta cheese

HOECAKE $6.00 (NF)
topped with vanilla bean butter and honey

COLONIAL CORNBREAD $5.00 (NF)
topped with vanilla bean butter

FRIED BRIE $14.00
freshly breaded with almonds and served with strawberry chutney and crackers

CRAB CAKE $20.00
house-made, served with avocado tartar

WILD MUSHROOM FLATBREAD $12.00
béchamel, roasted mixed mushrooms and chopped spinach

MORNAY POTATO WEDGES $12.00 (GF)
house-made fried potato wedges, mornay sauce, diced bacon, green onions, diced tomatoes, chipotle aioli

BBQ PORK FLATBREAD $16.00
shredded cheddar, house-made BBQ sauce, sliced red onions, diced bacon, smoked apple white sauce chopped cilantro

BUFFALO CHICKEN FLATBREAD $16.00
house-made buffalo sauce grilled marinated chicken breast, sharp cheddar, blue cheese crumbles

BBQ PORK SLIDERS $14.00
topped w/pickles house made BBQ sauce on brioche buns

SALADS

House-made dressings: Blue Cheese, Ranch, Caesar, Balsamic, Champagne Vinaigrette, Soy Ginger, Oil & Vinegar

GARDEN SALAD (GF | NF | no croutons)
SIDE $6.00 | ENTREE $10.00
mixed greens, diced egg, shredded carrots, cherry tomatoes and garlic Parmesan croutons

CAESAR SALAD (GF | NF | no croutons)
SIDE $6.00 | ENTREE $10.00
crisp romaine, shaved Parmesan, garlic Parmesan croutons and homemade Caesar dressing

CRISPY BRUSSELS SPROUT SALAD $14.00 (GF)
mixed greens, shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

SOUTHWEST CHICKEN SALAD $16.00 (NF)
roasted corn, mixed greens, cherry tomatoes, chopped egg, feta cheese, sliced red onions served with buttermilk ranch dressing.

TAVERN COBB SALAD $16.00 (GF | NF)
chopped romaine lettuce tossed in champagne vinaigrette, topped with diced bacon, blue cheese crumbles, chopped hard boiled eggs, tomatoes, chives and roasted turkey

STEAK SALAD $20.00 (GF | NF | no croutons)
grilled marinated flank steak served on a bed of arugula with cherry tomatoes, cucumbers, bell peppers, goat cheese crumbles, fried onion straws and chimichurri dressing

MIXED BERRY SALAD $18.00 (GF)
spinach, assorted berries, feta cheese, fresh mint, roasted almonds, drizzled with sweet cream dressing

SOUPS

PEANUT SOUP $6.00
with roasted peanuts and water chestnuts

ROASTED RED PEPPER AND TOMATO

BISQUE $6.00 (GF/NF)

COLONIAL ONION SOUP $6.00
Caramelized onions in a thickened beef broth topped with croutons

SANDWICHES

all sandwiches are served with house-made chips and a pickle

ADD A FRENCH FRY FOR $2

FRIED GREEN BLT $15.00
fried green tomatoes, lettuce, bacon, tomato aioli

TRIPLE DECKER CLUB SANDWICH $16.00
smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce and tomato

SOUP & SANDWICH $15.00
½ triple decker served with choice of soup

GRILLED CHICKEN SANDWICH $16.00
ADD A GLUTEN-FREE BUN FOR $1.00
marinated chicken breast, caramelized onions, Applewood smoked bacon, Gruyere cheese and avocado

CRAB CAKE SANDWICH $22.00
house-made, served with lettuce, tomato and remoulade

GW BURGER $15.00 / ADD BACON $2.00
ADD A GLUTEN-FREE BUN FOR $1.00
8oz all-natural Black Angus beef patty

BACON JAM BURGER 19.00
ADD A GLUTEN-FREE BUN FOR $1.00
8oz all-natural Black Angus beef patty with a hefty portion of our house-made bacon jam, sliced gruyere cheese, and sliced apple bacon

SHRIMP ROLL $16.00
Main style with seasoned mayo in a New England bun topped with lettuce and served with house-made chips

BBQ PORK SANDWICH $14.00
ADD A GLUTEN-FREE BUN FOR $1.00
pulled pork, tossed in house-made BBQ sauce, topped with fried onion straws on a brioche bun.

SIDES

FRENCH FRIES $5.00 (GF)

YUKON GOLD MASHED POTATOES $5.00 (GF)

CRISPY BACON BRUSSELS SPROUTS $6.00 (GF | NF)

FRENCH BEANS $6.00 (GF | NF)

HOUSE-MADE CHIPS $4.00 (GF | NF)

SWEET MASHED POTATOES $5.00 (GF | NF)

SUCCOTASH $6.00 (GF | NF)

DRESSED MUSHROOMS $6.00

◆ Contains (or may contain) raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF (gluten friendly) | NF (nut friendly) | DF (dairy friendly)
ENTREES

SKILLET MAC & CHEESE $15.00 (NF)
a blend of Gouda, Cheddar, Parmesan cheeses and breadcrumbs served with French beans

ADD DICED BACON $3.00 / ADD STEAK $8.00 / CRAB $10 / SHRIMP $7 / FRIED OR GRILLED CHICKEN $5

ROASTED TURKEY POT PIE $17.00
fresh mixed vegetables, mushrooms, roasted turkey served with a fresh buttermilk biscuit

VEGETABLE RISOTTO $18.00 (NF/GF)
Creamy rice mixed with sautéed vegetables, parmesan cheese and mixed herbs

SHRIMP AND GRITS $24.00
jumbo shrimp sautéed in white wine, shallots, garlic, tomato and basil served with George Washington’s Gristmill Grits

JAMABALAYA $22.00
a spiced mixture of chicken and andouille sausage, vegetables and rice topped with Cajun seasoned shrimp

CHICKEN AND WAFFLES $26.00
semi-boneless fried chicken over a freshly-made waffle topped with a garlic cream sauce, honey cayenne butter and bourbon maple syrup

FRIED CHICKEN $26.00
with Yukon gold mashed potatoes and French Beans

STEAK LOIN CHOP $34.00
(GF) [DF] (NF)
topped bacon jam, mashed potatoes and French beans

PAN-FRIED TROUT $24.00
house-seasoned topped with lemon caper butter on succotash

BROILED SALMON $26.00 (GF) [DF] (NF)
marinated topped with garlic cream herb sauce. Served with mashed potatoes and French beans

BEEF FRICASSEE $24.00 (GF/NF)
stew of browned beef tenderloin and mixed vegetables served on Yukon mashed potatoes

CRAB CAKE DINNER $34.00
house-made, 2 oz cakes served with avocado tartar, French beans and Yukon gold mashed potatoes

FILET MIGNON $34.00 (GF) [NF]
house-seasoned 8oz cut, topped with au poivre sauce, with Yukon gold mash and French beans

BELGIAN WAFFLE $10.00
with apple topping, vanilla bean butter and bourbon syrup

EGGS BENEDICT $12.00
English muffin, crispy bacon and poached eggs topped with hollandaise sauce served with hash browns

VEGGIE OMELET $12.00
stuffed with mushrooms, onions, bell peppers, feta cheese served with hash browns

MT. VERNON BREAKFAST $13.00
2 eggs, hash browns, toast, and 2 pieces of bacon or sausage

BACON CHEDDAR OMELET $15.00
three-egg omelet with bacon and cheddar cheese served with hash browns

BISCUITS & COUNTRY SAUSAGE GRAVY $10.00
fried green tomatoes with avocado tartar, slices of bacon, poached egg and hollandaise served with hash browns

GRAND MARNIER FRENCH TOAST $14.00
with bourbon syrup and powdered sugar served with hash browns

BREAKFAST BURGER $17.00
ADD A GLUTEN-FREE BUN FOR $1.00
lettuce, tomato, cheddar cheese, sliced bacon and a fried egg on a brioche bun served with house-made chips

FRUIT PARFAIT $10.00
mixed berries layered with yogurt and crushed granola

KIDS

HAMBURGER $9.00

CHEESEBURGER $10.00

MAC & CHEESE $10.00 (NF)

CHICKEN TENDERS $10.00

GRILLED CHICKEN BREAST $10.00

GRILLED FLANK STEAK $12.00

SATURDAY & SUNDAY ONLY

LOCAL CRAFT BEERS AND SPECIALTY DRINKS

Craft Beers

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mount Vernon Porter 16oz Can</td>
<td>$9</td>
</tr>
<tr>
<td>GW No 2 Spiced Wheat Ale 16 oz</td>
<td>$9</td>
</tr>
<tr>
<td>GW No 73 English Style Bitter 16 oz</td>
<td>$9</td>
</tr>
<tr>
<td>GW No 99 Wales Pale Ale 16oz Can</td>
<td>$9</td>
</tr>
<tr>
<td>GW No 110 Bristol Export Ale 16oz</td>
<td>$9</td>
</tr>
<tr>
<td>GW Draft (ask the flavor of the day)</td>
<td>$9</td>
</tr>
<tr>
<td>Samuel Adams Seasonal</td>
<td>$7</td>
</tr>
<tr>
<td>Seasonal Non-Alcoholic</td>
<td>$7</td>
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</tbody>
</table>

Specialty Drinks

<table>
<thead>
<tr>
<th>Specialty Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple Old Fashioned</td>
<td>$12</td>
</tr>
<tr>
<td>Pumpkin Cream Espresso Martini</td>
<td>$12</td>
</tr>
<tr>
<td>Spiced Pear Punch</td>
<td>$12</td>
</tr>
<tr>
<td>Apple Ginger Smash</td>
<td>$12</td>
</tr>
<tr>
<td>Harvest Mule</td>
<td>$12</td>
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</tbody>
</table>

(Maker’s Mark, Bourbon Maple, Luxardo Cherries)
(Tito’s Vodka, Baileys, Kahlua, Espresso, Pumpkin Cream)
(Captain Morgan, Grand Marnier, Harvest Simple)
(Tito’s, Ginger Liqueur, Lemon, Cider)
(Tito’s, Cider, Ginger Beer, Harvest Simple, Lime)