

HOURS

Monday – Thursday:
11:30 AM–12:00 AM

Friday: 11:30 AM–2:00 AM

Saturday: 11:00 AM–2:00 AM

Sunday: 10:00 AM–12:00 AM



GENERAL MANAGER: ERIN CLAIRE
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668
www.tombs.com

STARTERS

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan | 12

CHEESESTEAK EGG ROLL

scratch-made, onions & peppers,
cheese sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

TOMBS CHILI

add cheddar, sour cream,
onion | 0.59 ea

CRAB & ARTICHOKE DIP

baguette, lemon | 18

ELOTE LOCO

sweet corn, chipotle-lime crema,
scallions, cilantro, cotijia,
tortilla chips | 12

HOUSE-MADE
MOZZARELLA STICKS

marinara sauce | 12

FIRECRACKER SHRIMP

shaved cabbage slaw, sweet &
spicy sauce | 16

CHICKEN WINGS

buffalo or hot honey
ranch or blue cheese dressing | 16

CHICKEN TENDERS

french fries, honey mustard | 17

TRUFFLE ROSEMARY FRIES

pecorino romano | 12

CHICKEN QUESADILLA

monterey jack, sautéed onions,
pico de gallo, sour cream,
guacamole | 18

NACHOS

jalapeños, guacamole,
pico de gallo, sour cream,
cheddar | 15
-- add chicken...2 / add beef...4

BRUNCH
COCKTAILS

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso,
demerara | 13

BLOODY MARY

absolut peppar vodka,
bloody mary mix | 13

MIMOSA

tenuta santomè prosecco,
orange juice | 12

BELLINI

tenuta santomè prosecco, peach
schnapps, orange juice | 10

CREAMSICLE CRUSH

absolut mandarin, absolut vanilla,
triple sec, orange, lime,
lemon-lime soda | 12

BRUNCH

EGGS BENEDICT*

two poached eggs, english muffin, and brunch potatoes
classic | 18
florentine | 19

THE TOMBS BREAKFAST*

two eggs any style, brunch potatoes, toast,
choice of bacon or sausage | 17

SHRIMP & GRITS

creamy white corn grits, andouille sausage, shallots,
white wine-tomato broth | 24

STEAK & EGGS*

linz heritage angus® 8-oz. ny strip steak, two eggs
any style, brunch potatoes, béarnaise | 34

BRIOCHE FRENCH TOAST

strawberries, whipped cream, west virginia
maple syrup, choice of bacon, pork sausage,
or turkey sausage | 17

BREAKFAST SANDWICH

scrambled eggs, american, choice of bacon
or sausage, brunch potatoes, toasted brioche | 17

MILKSHAKES

VANILLA, CHOCOLATE, OR
COOKIES & CREAM

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka,
kahlua coffee liqueur | 14

MINT CHOCOLATE CHIP

crème de cacao,
crème de menthe | 14

DESSERTS

DULCE DE LECHE CHEESECAKE

chocolate & caramel sauce,
whipped cream | 9

WARM BROWNIE SUNDAE

chocolate sauce,
vanilla ice cream | 10

ICE CREAM SLIDERS

2 sliders, choice of vanilla
or chocolate | 8

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

MIXED GREEN SALAD

arcadian lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette | 11

HONEYCRISP APPLE SALAD

arcadian lettuce, arugula, candied walnuts,
jasper hill alpine cheese, golden balsamic
vinaigrette | 15

COBB SALAD

bacon, hardboiled egg, blue, radish, tomato,
avocado, ranch dressing | 16

CAESAR SALAD

romaine, croutons, caesar dressing | 14

FARRO & KALE SALAD

arugula, toasted pecans, goat cheese, plumped cherries,
white balsamic vinaigrette | 15

SANDWICHES

served with your choice of fries, salad, or fruit

CLASSIC SUMMER BLT

basil mayo, toasted country white
bread | 16

CHICKEN #1

grilled chicken breast, bacon,
muenster, sesame seed bun | 18

HOT HONEY FRIED CHICKEN

kickin slaw, pickles,
hot honey sauce | 18

HOUSE-SMOKED BRISKET

cheddar, bourbon bacon jam,
pickled red onions, french bread | 22

CHEESEBURGER

single | 15 - double | 19
choice of american, cheddar, blue
or swiss, tombs burger sauce,
sesame seed bun
add bacon | 2

REUBEN

first cut corned beef, sauerkraut, swiss,
thousand island dressing,
seeded rye | 22

ROASTED TURKEY SANDWICH

avocado, alfalfa sprouts, pickled red
onions, provolone, calabrian chili
aioli, multigrain | 18

*Consuming raw or undercooked products may
cause foodborne illness. Regarding the safety to
these items, written material is available upon request.

Vegetarian Gluten-Friendly

We offer select gluten-friendly items and can modify others upon
request. Care is taken to avoid cross-contact, however our kitchen is not
completely gluten-free. Before placing your order, please inform your
server if you have a food allergy or dietary need.

DRINKS

COCKTAILS

- SPICED APPLE SANGRIA**
green river '1885' bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove | 14

COPLEY SPRITZ
tesoro almirante oloroso sherry, emilio lustau rosé
vermouth, santome prosecco | 16

CANDLELIGHT MARTINI
absolut vodka, absolut mandarin vodka,
domaine canton, cabernet sauvignon,
pomegranate, vanilla bitters | 15

ESPRESSO MARTINI
absolut 'vanil' vodka, kahlua coffee liqueur,
espresso, demerara | 13

HEALY'S FIZZ
beefeater gin, blood orange, simple, lime, egg
white, sage | 14

WATERFRONT GETAWAY
tiki lover's pineapple rum, crème de banana,
maple, lime, bittercube jamaican #1 bitters | 16

HOYA SAXA MARGARITA
blanco tequila, giffard crème de pampelmousse
rosé, orange-cinnamon-clove, cranberry,
lime | 14

CANAL PUNCH
pardiac brandy, triple sec, pineapple,
angostura aromatic bitters | 14

CARROLL'S NIGHTCAP
sagamore 'small batch' rye whiskey, st. elizabeth
all spice dram, grenadine, lime, fee brothers
cranberry bitters | 14

ALCOHOL-FREE

- APPLE OF MY EYE**
apple cider, orange-cinnamon-clove,
cranberry, lemon, q club soda | 12

HILLTOP MULE
ritual tequila alternative, cranberry, lime,
q ginger beer | 14

BEER

DRAFT

- busch light..... 4.49/18.49

coors light..... 4.99/22.49

narragansett..... 4.49/20.49

stella artois 5.99/26.49

miller high life 4.49/20.49

tombs ale 5.49/22.49

sierra nevada hazy little thing
"new england style" ipa 5.99/26.49

evolution lot #3 ipa 5.99/26.49

dc brau "the public" pale ale 5.99/26.49

bold rock "virginia draft"
apple cider 5.99/26.49

HARD SELTZER

- high noon pineapple 7.99

bravazzi blood orange seltzer 7.99

surfside iced tea + vodka 7.99

CANS

- michelob ultra 5.99

corona extra..... 6.99

boulevard unfiltered wheat..... 5.99

sloop "juice bomb" new
england style ipa 6.99

guinness stout 8.49

NON-ALCOHOLIC

- athletic "run wild" ipa n/a 6.99

athletic "upside dawn" golden 6.99

WINE

SPARKLING WINE & ROSÉ

- PROSECCO BRUT**
tenuta santomè, italy, nv 11/40
crisp green apple, citrus

SPARKLING ROSÉ
prosecco rosé, fascino, veneto, italy, nv 12/40
crisp raspberry and citrus notes

ROSÉ
le petit balthazar rosé,
pays d'oc, france, 2024, 10/37
fresh strawberry, blackcurrant

WHITE WINE

- PINOT GRIGIO**
dipinti, alto adige, italy, 2024, 11/40
fresh, citrus, floral notes

RIESLING
j & h selbach, mosel, germany 2024, 11/40
off-dry, bright, peach, citrus, slate

CHARDONNAY
falls street, paso robles, ca, 2023, 12/41
full bodied, pear, apple, dry finish

SAUVIGNON BLANC
little sheep, marlborough, new zealand, 2025, 12/48
lemon zest, grapefruit, green apple, and white peach

RED WINE

- PINOT NOIR**
tassajara, monterey, ca, 2023, 9/36
ripe raspberry, cherry, lightly oaked

GRENACHE RHÔNE BLEND
famille perrin reserve, côtes du Rhône,
france, 2023, 11/40
medium bodied, spice, red and black fruit notes

CABERNET SAUVIGNON
falls street, paso robles, ca, 2023, 12/41
full bodied, dark berry, touch of cocoa

SHIRAZ
when & where, "one more episode," riverland,
australia, 2022, 10/40
full bodied, plum, black cherry

HAPPY HOUR SPECIALS

Monday through Friday 3–6 PM

DRINKS

- BUSCH LIGHT PITCHERS...12**

TOMBS ALE PITCHERS...15

RAIL DRINKS...6

GREEN TEA SHOOTER...6
irish whiskey, peach schnapps, lemon

WINE...9
prosecco, rosé, pinot grigio, & malbec

FOOD

- 8 each

**CHICKEN TENDERS WITH
HONEY MUSTARD**

HUMMUS & CRUDITÉ 🌱

SMALL NACHOS

MOZZARELLA STICKS

TRUFFLE ROSEMARY FRIES 🌱

HUNGRY FOR MORE?
Try our other locations →

