

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

THE TOMBS

GENERAL MANAGER: ERIN CLAIRE

EXECUTIVE CHEF: CHARLES KREISER

202.337.6668

www.tombs.com

STARTERS

ZUCCHINI CHIPS

breaded zucchini, parmesan, chipotle-buttermilk sauce | 12

PHILLY CHEESESTEAK EGG ROLL

chopped ribeye steak, fried onions, melted american cheese dipping sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

TOMBS CHILI

add cheddar, sour cream, onion | 0.59 ea

HOUSE-MADE MOZZARELLA STICKS

marinara sauce | 12

FIRECRACKER SHRIMP

crispy shrimp, sweet and spicy sauce | 16

TENDERS BASKET

french fries, honey mustard | 17

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

TRUFFLE ROSEMARY FRIES

pecorino romano | 12

CHICKEN QUESADILLA

grilled chicken, caramelized onions, pico de gallo, sour cream | 17
- add guacamole 1.50

NACHOS

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

BUFFALO CHICKEN WINGS

regular or hot honey ranch or blue cheese dressing | 16

BRUNCH COCKTAILS

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso, demerara | 14

BLOODY MARY

absolut vodka, bloody mary mix, celery, lime | 12

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 | 30

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

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

MIXED GREEN SALAD

baby green & red leaf lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette | 11

SPRING MARKET SALAD

nc strawberries, candied pecans, goat cheese, baby red & green leaf lettuce, arugula, white 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 french fries, mixed greens, caesar, or fruit | add bacon 2

CHICKEN #1

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

CHEESE "SMASH" BURGER

choice of blue, muenster, cheddar, american, provolone or swiss, with lettuce, tomato, red onion, pickle spear, sesame seed bun | 18

HOT HONEY FRIED CHICKEN

kickin slaw, pickles, hot honey sauce | 18

SMOKED BRISKET SANDWICH

cheddar, bourbon bacon jam, pickled red onions, pickle spear | 22

ROASTED TURKEY SANDWICH

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

REUBEN

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

DESSERTS

STRAWBERRY SHORTCAKE

house-made shortcake, whipped cream | 12

DULCE DE LECHE CHEESECAKE

chocolate & caramel sauce, whipped cream | 9

WARM BROWNIE SUNDAE

chocolate sauce, vanilla ice cream | 10

ICE CREAM SANDWICH

house-made ice cream, gluten free cookies, chocolate or vanilla | 8

MILKSHAKES

VANILLA OR CHOCOLATE

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka, lockhouse espresso liquor | 14

MINT CHOCOLATE CHIP

crème de cacao, crème de menthe | 14

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

Vegetarian (GF) 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

SPRINGTIME SPRITZ

aperol aperitivo, giffard creme de pampelmousse rosé, lemon, prosecco rosé | 16

CREAMSICLE CRUSH

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

DAHLGREN KISS

vodka, triple sec, strawberry, cranberry lime | 12

ESPRESSO MARTINI

stoli 'vanil' vodka, kahlua coffee liqueur, espresso, demerara | 14

CAMPUS COOLER

white rum, chinola passionfruit liqueur, simple, lime, mint | 14

FLIP IT

myers dark, cappeletti aperitivo, demerara, pineapple, lime | 14

HILLTOP BLUES

blanco tequila, blueberry vodka, agave, blueberries, lime | 14

GREEN TEA MULE

bourbon, peach schnapps, lime, ginger beer | 12

BANANARAC

rye whiskey, giffard brasil du banane, demerara, peychauds, absinthe | 14

ALCOHOL-FREE

MATADOR

ritual tequila alternative, simple, pineapple, lime, angostura bitters | 14

FRESHLY MINTED

ritual na whiskey, simple, mint | 14

BEER

DRAFT

busch light..... 3.99/18.49

coors light..... 4.99/22.49

shock top wheat..... 4.99/22.49

stella artois 5.99/26.49

miller high life..... 4.49/20.49

tombs ale 4.99/22.49

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

devil's backbone vienna lager..... 6.99

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

urban, mosel, germany, 2024, 11/40
bright, mineral notes, pear, citrus

CHARDONNAY

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

SAUVIGNON BLANC

innocent bystander, marlborough,
new zealand, 2024, 12/48
crisp, lively, lime zest, grapefruit

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 →



EBBITT
HOUSE

RYE STREET
TAVERN

The HAMILTON
EAT · DRINK · LISTEN