

HOURS

Monday & Tuesday:
11:30 AM-1:00 AM
Wednesday & Thursday:
11:30 AM-2:00 AM
Friday: 11:30 AM-3:00 AM
Saturday: 11:00 AM-3:00 AM
Sunday: 10:00 AM-1:00 AM

THE TOMBS

GENERAL MANAGER: ERIN CLAIRE
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668
www.tombs.com

STARTERS

WARM SOFT PRETZEL

house mustard and cheese sauce | 16

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

CHICKEN TENDERS

french fries, honey mustard | 17

CHICKEN QUESADILLA

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

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

NACHOS

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

BUFFALO CHICKEN WINGS

regular or flaming hot ranch or blue cheese dressing | 16

TOMBS CHILI

add cheddar, sour cream, onion | 0.59 ea

OLD BAY FRIES

| 8

DAILY SPECIALS

SUNDAY

½ price bottles of wine 5-10pm
\$12 busch light pitchers after 10pm

MONDAY

chicken cheesesteak | 19
½ price bottles of wine 5-10pm
\$13 coors light pitchers after 10pm

TUESDAY

trivia 10pm
birria tacos \$18
\$13 coors light pitchers after 10pm

WEDNESDAY

karaoke 10pm
chicken parmesan \$19
\$15 tombs ale pitchers after 10pm

THURSDAY

dj & dancing starts at 10pm
\$13 miller high life pitchers after 10pm

FRIDAY

\$16 miller high life pitchers after 10pm

SANDWICHES

served with your choice of fries, salad, fruit, or tomato soup 5 | add bacon 2

CHICKEN #1

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

HOT HONEY FRIED CHICKEN

kickin slaw, pickles, hot honey sauce | 18

GRILLED CHEESE

garlic & red pepper cheese blend | 11

CHEESE "SMASH" BURGER

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

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

SMOKED BRISKET SANDWICH

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

GREENS

add shrimp 10 | add chicken 10 | add salmon 14

COBB SALAD

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

CAESAR SALAD

romaine, croutons, caesar dressing | 14

MARKET SALAD

arcadian lettuce, arugula, honeycrisp apples, candied walnuts, jasper hill farm cheese, white balsamic vinaigrette | 15

MIXED GREEN SALAD

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

GRILLED CHICKEN & FARRO SALAD

kale, arugula, farro, toasted pecans, goat cheese, plumped cherries, white balsamic vinaigrette | 23

SALMON NICOISE SALAD*

fingerling potatoes, green beans, olives, hardboiled egg, roasted tomatoes, champagne-dijon vinaigrette | 25

ENTRÉES

FAROE ISLANDS SALMON*

lentils, cippolini onions, spinach, red-wine mustard sauce | 26

STEAK FRITES*

8-oz. ny strip steak, french fries, shallot-dijon cream sauce | 30

VEGETARIAN LASAGNA

portabello, spinach, ricotta, mozzarella, marinara | 20

SHRIMP & GRITS

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

FALAFEL PLATTER

hummus, quinoa tabbouleh, lettuce, tomato, radish, cucumber, lemon sumac vinaigrette, pita croutons | 20

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled egg, crispy bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions | 21

MILKSHAKES

VANILLA OR CHOCOLATE

| 11

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka, lockhouse espresso liquor | 14

MINT CHOCOLATE CHIP

crème de cacao, crème de menthe | 14

DESSERTS

KEY LIME PIE

graham cracker crust, raspberry sauce, whipped cream | 9

DULCE DE LECHE CHEESECAKE

chocolate & caramel sauce, whipped cream | 9

WARM BROWNIE SUNDAE

chocolate sauce, vanilla ice cream | 10

APPLE TURNOVER

flaky puff pastry, warm apples, vanilla ice cream, caramel drizzle, toffee crumble | 11

*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

SORRENTO SPRITZ

prosecco, aperol aperitivo, blood orange cello, club soda | 14

CREAMSICLE CRUSH

stoli 'ohranj' vodka, stoli 'vanil' vodka, triple sec, orange, lime, lemon-lime soda | 12

CRUSHED VELVET

absolut vodka, giffard crème de pamplemousse rose, lavender, lemon, club soda | 14

ANTI-HERO

corazón blanco tequila, blackberry-ginger, lime, q grapefruit soda | 13

SEMESTER AT SEA

goslings black seal rum, giffard banane du brésil, giffard orgeat, st. elizabeth allspice dram, lime | 13

ESPRESSO MARTINI

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

PAPER PLANE

four roses bourbon, montenegro amaro, aperol aperitivo, lemon | 14

RYE-SING SUN

roulette rye whiskey, giffard crème de pamplemousse rose, maple, angostura aromatic bitters, bittermens hopped grapefruit bitters | 14

ALCOHOL-FREE

APPLE OF MY EYE

apple cider, orange-cinnamon-clove, cranberry, lemon | 11

LA REPUESTA

ritual NA tequila, grapefruit, lavender, lime | 12

BEER

DRAFT

busch light..... 3.99/18.49

coors light 4.99/22.49

dc brau "the public" pale ale 5.99/26.49

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

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

WINE

SPARKLING WINE & ROSÉ

PROSECCO BRUT

cantine maschio, 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

equoia, monterey, ca 2023, 11/40
ripe raspberry, cherry, lightly oaked

CABERNET SAUVIGNON

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

GRENAche & SYRAH

cellier des dauphins "reserve",
cote du rhone, france, 2022, 11/40
medium bodied, spice, red and black fruit notes

MALBEC

nampe, mendoza, argentina, 2022, 10/37
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

HUNGRY FOR MORE?
Try our other locations →

1789
RESTAURANT
& BAR

FITZGERALD'S

CORDELIA
FISHBAR

Clyde's
An American Bar

**OLD
EBBITT
GRILL**

**EBBITT
HOUSE**

RYE STREET
Tavern

The HAMILTON
EAT · DRINK · LISTEN