

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 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 HUMMUS & CRUDITÉ pita bread 13 FRIED GREEN TOMATOES black pepper shrimp, corn chow chow, remoulade 16 CHICKEN TENDERS french fries, honey mustard 17 BUFFALO CHICKEN WINGS regular or flaming hot ranch or blue cheese dressing 16 LOADED POTATO WEDGES cheddar, monterey jack, sour cream, scallions (add chili or bacon...2) 11 TOMBS CHILI 8 add cheddar, sour cream, onion 0.59 ea OLD BAY FRIES 8		
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 REUBEN first cut corned beef, sauerkraut, swiss, thousand island dressing, seeded rye 22 CHEESE “SMASH” BURGER blue, muenster, cheddar, american, provolone, or swiss 18 HOT HONEY FRIED CHICKEN kickin slaw, pickles, hot honey sauce 18 CRAB CAKE SANDWICH coleslaw, tartar sauce, lemon, lettuce, tomato, potato roll 27 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 BBQ PULLED PORK SANDWICH bbq sauce, coleslaw, texas toast, pickle spear 19 GRILLED CHEESE & BACON american, smoked bacon, country white bread, pickle spear 16		
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 MIXED GREEN SALAD power 4 lettuce blend, cherry tomatoes, cucumber, carrots, sunflower seeds, croutons, lemon-basil vinaigrette 11 SUMMER MARKET SALAD blackberries, avocado, goat cheese, almonds, radicchio, power 4 lettuce blend, white balsamic 15 GRILLED CHICKEN & FARRO SALAD power 4 lettuce blend, zucchini & summer squash, pole beans, cherries, heirloom cherry tomatoes, grana padano, white balsamic vinaigrette 23 SALMON NICOISE SALAD* fingerling potatoes, green beans, olives, roasted tomatoes, champagne-dijon vinaigrette 25		
ENTRÉES FAROE ISLAND SALMON* roasted red pepper sofrito, garlic orzo, lime zested yogurt, charred corn salsa 26 STEAK FRITES* 8-oz. ny strip steak, french fries, shallot-dijon cream sauce 30 BRAISED BEEF TAGLIATELLE tagliatelle pasta, san marzano tomatoes, red wine, cream, gremolata 22 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 CRAB CAKE ENTREE french fries, coleslaw, tartar sauce, lemon single 26 double 44 FRIED CHICKEN RICE BOWL honey-sriracha tossed chicken breast, hard-boiled egg, crispy bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions 21		
DAILY SPECIALS SUNDAY ½ price bottles of wine 5–10pm \$12 busch light pitchers after 10pm MONDAY ½ price wings 5–10pm ½ price bottles of wine 5–10pm \$15 tombs ale pitchers after 10pm TUESDAY trivia 10pm birria tacos \$18 \$12 busch light pitchers after 10pm WEDNESDAY karaoke 10pm chicken parmesan \$19 \$15 tombs ale pitchers after 10pm THURSDAY dj & dancing starts at 10pm \$15 tombs ale pitchers after 10pm		
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 NUTTY PROFESSOR sheep dog peanut butter whiskey, brady’s irish cream 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		

*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

- THE GRADUATE**
old overholt rye, cocchi sweet vermouth, amaro, montenegro, orange bitters | 13

PROSPECT PALOMA
corazon reposado tequila, sparkling rosé, ruby red grapefruit juice, lime, salted rim | 12

CREAMSICLE CRUSH
stoli orange vodka, three olives vanilla vodka, orange juice, lemon-lime soda | 12

37TH STREET MULE
four roses bourbon, maple cordial, lime juice, ginger beer, peychaud’s bitters | 13

PEANUT BUTTER OLD FASHIONED
sheep dog peanut butter whiskey, alvear px 1927 solera, orange bitters | 12

BLUEBERRY SMASH
three olives blueberry vodka, prosecco, agave, lime juice | 12

SORRENTO SPRITZ
aperol, sogno di sorrento blood orange liqueur, prosecco | 14

ESPRESSO MARTINI
three olives vanilla vodka, kahlua, espresso, demerara | 14

FROZEN COCKTAILS

- SUMMER SPRITZ**
cappelletti aperitivo, prosecco, nectarine nectar | 12

PEACH, PLEASE!
three olive citrus, peach purée, mosacto d’asti, lemon juice | 12

ALCOHOL-FREE

- NO-NO COLADA**
pineapple juice, lime juice, coconut cream, nutmeg | 11

MANGO MAI TAI
mango, lime, orgeat, agave | 10

BEER

DRAFT

- busch light..... 3.99/18.49

coors light..... 4.49/20.49

shock top wheat..... 4.49/20.49

stella artois 5.99/26.49

old time lager 4.49/20.49

modelo especial 5.99/26.49

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

sunnyd orange 6.89

CANS

- bud light..... 5.99

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

- heineken “0” 6.99

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, 2023, 11 /40
fresh, citrus, floral notes

RIESLING
urban, mosel, germany, 2023, 11 /40
bright, mineral notes, pear, citrus

CHARDONNAY
falls street, paso robles, ca, 2022, 12/41
full bodied, pear, apple, dry finish

- SAUVIGNON BLANC**
innocent bystander, marlborough,
new zealand, 2023 12/48
crisp, lively, lime zest, grapefruit

RED WINE

- PINOT NOIR**
equoia, moneterey, 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

FROZEN DRINKS...8

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