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

WARM SOFT PRETZEL
house mustard & cheese sauce | 16

VIDALIA ONION RINGS
panko-crusted, chipotle-buttermilk dressing | 11

HUMMUS & CRUDITÉS
pita bread | 14

HOUSE-MADE MOZZARELLA STICKS
marinara sauce | 13

TRUFFLE ROSEMARY FRIES (GF)
pecorino romano | 12

FIRECRACKER SHRIMP
shaved cabbage slaw, sweet & spicy sauce | 16

CRAB & ARTICHOKE DIP
baguette, lemon | 18

CHICKEN WINGS (GF)
buffalo or hot honey
ranch or blue cheese dressing | 17

CHEESESTEAK EGG ROLL
scratch-made, onions & peppers, cheese sauce | 15

NACHOS (GF)
jalapeños, guacamole, pico de gallo, sour cream, cheddar | 15
-- add chicken...2 • add beef...4

TOMBS CHILI (GF) | 8
add cheddar, sour cream, onion | 0.59 ea

DAILY SPECIALS

SUNDAY
½ price bottles of wine 5–10pm
$12 busch light pitchers after 10pm

MONDAY
½ price bottles of wine 5–10pm
$13 coors light pitchers after 10pm

TUESDAY
birria tacos $18
$13 coors light pitchers after 10pm

WEDNESDAY
chicken parmesan $19
$15 tombs ale pitchers after10pm

THURSDAY
$13 miller high life pitchers after 10pm

FRIDAY
$16 miller high life pitchers after 10pm

SANDWICHES

served with your choice of fries, salad, or fruit

CHEESEBURGER
single | 16 • double | 19
choice of american, cheddar, blue, or swiss, tombs burger sauce, sesame seed bun
add bacon | 2

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame seed bun | 19

HOT HONEY FRIED CHICKEN
kickin' slaw, pickles, hot honey sauce | 19

ROASTED TURKEY SANDWICH
avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aioli, multigrain | 19

HOUSE-SMOKED BRISKET
cheddar, bourbon bacon jam, pickled red onions, french bread | 22

REUBEN
first-cut corned beef, sauerkraut, swiss, thousand island dressing, seeded rye | 23

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

COBB SALAD (GF)
bacon, hard-boiled egg, blue cheese, radish, tomato, avocado, ranch dressing | 17

CRISPY FALAFEL SALAD
hummus, quinoa tabbouleh, lettuce, tomato, radish, cucumber, lemon-sumac vinaigrette, pita croutons | 20

CAESAR SALAD
romaine, croutons, caesar dressing | 14

FARRO & KALE SALAD
arugula, toasted pecans, goat cheese, plumped cherries, white balsamic vinaigrette | 15

MILKSHAKES

VANILLA, CHOCOLATE, OR COOKIES & CREAM (GF) | 11

BOOZY MILKSHAKES

WHITE RUSSIAN
absolut vanilia vodka, kahlúa coffee liqueur | 14

MINT CHOCOLATE CHIP
crème de cacao, crème de menthe | 14

ENTRÉES

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

STEAK FRITES* (GF)
8-oz. ny strip steak, french fries, shallot-dijon cream sauce | 36

VEGETARIAN LASAGNA
portobello, spinach, ricotta, mozzarella, marinara | 20

CHICKEN TENDERS
french fries, honey mustard | 17

FAROE ISLANDS SALMON*
broccoli, crispy kennebec potato, charred scallion-caper vinaigrette | 27

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

DESSERTS

PUMPKIN CHEESECAKE
dulce de leche sauce, vanilla whipped cream, cinnamon | 9

APPLE CRUMB CAKE
vanilla streusel topping, vanilla ice cream, bourbon maple syrup | 9

WARM BROWNIE SUNDAE
chocolate sauce, vanilla ice cream | 10

**Consuming raw or undercooked products may cause foodborne illness. Regarding the safety of 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

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, santomè prosecco | 16

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

ESPRESSO MARTINI
absolut vanilia 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 banane, maple, lime, bittercube jamaican #1 bitters | 16

HOYA SAXA MARGARITA
blanco tequila, giffard crème de pamplemousse rose, 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 allspice 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 réserve, 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, & shiraz

FOOD

8 each

CHICKEN TENDERS WITH HONEY MUSTARD

HUMMUS & CRUDITÉ

SMALL NACHOS

MOZZARELLA STICKS

TRUFFLE ROSEMARY FRIES (GF)

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