

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



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

CHICKEN QUESADILLA

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

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow, remoulade | 16

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

NACHOS

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

HUMMUS & CRUDITÉ

pita bread | 13

CHICKEN TENDERS

french fries, honey mustard | 17

BUFFALO CHICKEN WINGS

regular or flaming hot ranch or blue dressing | 16

LOADED POTATO WEDGES

cheddar, monterey jack, sour cream, scallions (add chili or bacon...2) | 11

TOMBS CHILI

add cheddar, sour cream, onion | 0.59 ea

OLD BAY FRIES

BRUNCH COCKTAILS

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso, demerara | 14

BLOODY MARY

tito’s handmade vodka, bloody mary mix, celery, lime | 12

MIMOSA

cantine maschio prosecco, orange juice | 10

BELLINI

cantine maschio prosecco, peach schnapps, orange juice | 10

CREAMSICLE CRUSH

stolichnaya orange, vanilla vodka, triple sec, orange juice, lemon-lime soda | 12

BRUNCH

EGGS BENEDICT\*

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

BRIOCHE FRENCH TOAST

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

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

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

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

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

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

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

\*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

**37<sup>TH</sup> 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