

STARTERS			DAILY SPECIALS
WARM SOFT PRETZEL 	FIRECRACKER SHRIMP	ELOTE LOCO  	
house mustard & cheese sauce 16	shaved cabbage slaw, sweet & spicy sauce 16	sweet corn, chipotle-lime crema, scallions, cilantro, cotijia, tortilla chips 12	
ZUCCHINI CHIPS 	CRAB & ARTICHOKE DIP	NACHOS  	
chipotle-buttermilk dressing, parmesan 12	baguette, lemon 18	jalapeños, guacamole, pico de gallo, sour cream, cheddar 15	SUNDAY
HUMMUS & CRUDITÉ 	CHICKEN WINGS 	-- add chicken...2 / add beef...4	½ price bottles of wine 5–10pm \$12 busch light pitchers after 10pm
pita bread 13	buffalo or hot honey ranch or blue cheese dressing 16		MONDAY
HOUSE-MADE MOZZARELLA STICKS	CHEESESTEAK EGG ROLL	TOMBS CHILI  8	½ price bottles of wine 5–10pm \$13 coors light pitchers after 10pm
marinara sauce 12	scratch-made, onions & peppers, cheese sauce 14	add cheddar, sour cream, onion 0.59 ea	TUESDAY
TRUFFLE ROSEMARY FRIES  			birria tacos \$18 \$13 coors light pitchers after 10pm
pecorino romano 12			WEDNESDAY
			chicken parmesan \$19 \$15 tombs ale pitchers after 10pm
			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			
CLASSIC SUMMER BLT	HOUSE-SMOKED BRISKET	REUBEN	
basil mayo, toasted country white bread 16	cheddar, bourbon bacon jam, pickled red onions, french bread 22	first cut corned beef, sauerkraut, swiss, thousand island dressing, seeded rye 22	
CHICKEN #1	CHEESEBURGER	ROASTED TURKEY SANDWICH	
grilled chicken breast, bacon, muenster, sesame seed bun 18	single 15 - double 19 choice of american, cheddar, blue or swiss, tombs burger sauce, sesame seed bun add bacon 2	avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aioli, multigrain 18	
HOT HONEY FRIED CHICKEN			
kickin slaw, pickles, hot honey sauce 18			
GREENS			MILKSHAKES
add shrimp 10 add chicken 10 add salmon 14			VANILLA, CHOCOLATE, OR COOKIES & CREAM   11
MIXED GREEN SALAD 	CRISPY FALAFEL SALAD 		BOOZY MILKSHAKES
arcadian lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette 11	hummus, quinoa tabbouleh, lettuce, tomato, radish, cucumber, lemon sumac vinaigrette, pita croutons 20		WHITE RUSSIAN
BLACKBERRY & AVOCADO SALAD  	CAESAR SALAD		vanilla vodka, kahlua coffee liqueur 14
goat cheese, almonds, radicchio, arcadian lettuce, white balsamic vinaigrette 15	romaine, croutons, caesar dressing 14		MINT CHOCOLATE CHIP
COBB SALAD 	FARRO & KALE SALAD 		crème de cacao, crème de menthe 14
bacon, hardboiled egg, blue, radish, tomato, avocado, ranch dressing 16	arugula, toasted pecans, goat cheese, plumped cherries, white balsamic vinaigrette 15		
ENTRÉES			DESSERTS
FRIED CHICKEN RICE BOWL	CHICKEN TENDERS	DULCE DE LECHE CHEESECAKE 	
honey-sriracha tossed chicken breast, hard-boiled egg, crispy bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions 21	french fries, honey mustard 17	chocolate & caramel sauce, whipped cream 9	WARM BROWNIE SUNDAE 
STEAK FRITES* 	FAROE ISLANDS SALMON*		chocolate sauce, vanilla ice cream 10
8-oz. ny strip steak, french fries, shallot-dijon cream sauce 34	garlic orzo, red pepper-tomato sofrito, mediterranean corn salsa, lime zested yogurt 26		ICE CREAM SLIDERS
VEGETARIAN LASAGNA 	CHICKEN QUESADILLA		2 sliders, choice of vanilla or chocolate 8
portabello, spinach, ricotta, mozzarella, marinara 20	monterey jack, sautéed onions, pico de gallo, sour cream, guacamole 18		

*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

- 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
absolut vanilla vodka, kahlua coffee liqueur, espresso, demerara | 14

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

FLIP IT
myers dark, cappeletti aperitivo, orgeat, 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 bresil 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..... 4.49/18.49

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 ale5.49/22.49

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 cider5.99/26.49

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
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 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 🍷🌱

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