

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



GENERAL MANAGER: ERIN CLAIRE

EXECUTIVE CHEF: CHARLES KREISER

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

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 | 8
add cheddar,
sour cream, onion | 0.59 ea

OLD BAY FRIES | 8

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

MARKET SALAD
arcadian lettuce, arugula, asian pears, honeycrisp
apples, candied walnuts, jasper hill farm chef shred,
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

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

HOT HONEY FRIED CHICKEN
kickin slaw, pickles,
hot honey sauce | 18

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

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

ROASTED TURKEY SANDWICH
avocado, alfalfa sprouts, pickled red
onions, provolone, calabrian chili
aioli, multigrain | 18

CRAB CAKE SANDWICH
coleslaw, tartar sauce, lemon,
lettuce, tomato, challah roll | 27

REUBEN
first cut corned beef, sauerkraut, swiss,
thousand island dressing,
seeded rye | 22

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

*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

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

stoli 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

old overholt 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, cinnamon-sugar rim | 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

echo bay, marlborough,
new zealand, 2024, 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

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 →



EBBITT
HOUSE

RYE STREET
TAVERN

The HAMILTON
EAT · DRINK · LISTEN