

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

BAVARIAN PRETZEL

beer cheese, mustard | 12

ZUCCHINI CHIPS

breaded zucchini, parmesan, chipotle-buttermilk sauce | 12

PHILLY CHEESESTEAK EGG ROLL

chopped ribeye steak, fried onions, melted american cheese dipping sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

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

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

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

BEER BRATWURST SANDWICH

brioche bun, saurkraut, horseradish cream sauce | 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

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

AUTUMN MARKET SALAD

power 4 lettuce blend, asian pears, honeycrisp apples, candied walnuts, grafton clothbound cheddar, white balsalmic vinaigrette | 15

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

ENTRÉES

FAROE ISLAND SALMON*

lentils, cippolini onions, spinach, red-wine mustard sauce | 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

lobster roll \$34
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

- 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
myers dark rum, giffard brésil du banana, 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..... 4.49/20.49

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

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

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**