

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

BAVARIAN PRETZEL

beer cheese, mustard | 12

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

| 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

MIXED GREEN SALAD

power 4 lettuce blend, cherry tomatoes, cucumber, carrots, sunflower seeds, croutons, lemon-basil vinaigrette | 11

MARKET SALAD

power 4 lettuce blend, asian pears, honeycrisp apples, candied walnuts, grafton clothbound cheddar, white balsamic 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

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

APPLE TURNOVER

flaky puff pastry, warm apples, vanilla ice cream, caramel drizzle, toffee crumble | 11

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

HOT HONEY FRIED CHICKEN

kickin slaw, pickles, hot honey sauce | 18

CHEESE “SMASH” BURGER

choice of blue, muenster, cheddar, american, provolone or swiss, with lettuce. tomato, red onion, pickle spear | 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

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

MILKSHAKES

VANILLA OR CHOCOLATE

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

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

CLYDE’S EGGNOG

house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg | 15

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

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, 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

innocent bystander, 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