

HOURS

Monday – Thursday:
11:30 AM–12:00 AM

Friday: 11:30 AM–2:00 AM

Saturday: 11:00 AM–2:00 AM

Sunday: 10:00 AM–12:00 AM



GENERAL MANAGER: ERIN CLAIRE
EXECUTIVE CHEF: CHARLES KREISER

202.337.6668
www.tombs.com

STARTERS

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan | 12

CHEESESTEAK EGG ROLL

scratch-made, onions & peppers,
cheese sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

HOUSE-MADE
MOZZARELLA STICKS

marinara sauce | 12

CRAB & ARTICHOKE DIP

baguette, lemon | 18

FIRECRACKER SHRIMP

shaved cabbage slaw, sweet &
spicy sauce | 16

CHICKEN WINGS

buffalo or hot honey
ranch or blue cheese dressing | 16

CHICKEN TENDERS

french fries, honey mustard | 17

TRUFFLE ROSEMARY FRIES

pecorino romano | 12

CHICKEN QUESADILLA

monterey jack, sautéed onions,
pico de gallo, sour cream,
guacamole | 18

NACHOS

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

TOMBS CHILI

add cheddar, sour cream,
onion | 0.59 ea

BRUNCH
COCKTAILS

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso,
demerara | 13

BLOODY MARY

absolut peppar vodka,
bloody mary mix | 13

MIMOSA

tenuta santomè prosecco,
orange juice | 12

BELLINI

tenuta santomè prosecco, peach
schnapps, orange juice | 10

CREAMSICLE CRUSH

absolut mandarin, absolut vanilla,
triple sec, orange, lime,
lemon-lime soda | 12

BRUNCH

EGGS BENEDICT*

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

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 | 34

BRIOCHE FRENCH TOAST

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

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

MIXED GREEN SALAD

arcadian lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette | 11

HONEYCRISP APPLE SALAD

arcadian lettuce, arugula, candied walnuts,
jasper hill alpine cheese, golden balsamic
vinaigrette | 15

COBB SALAD

bacon, hardboiled egg, blue, radish, tomato,
avocado, ranch dressing | 16

CAESAR SALAD

romaine, croutons, caesar dressing | 14

FARRO & KALE SALAD

arugula, toasted pecans, goat cheese, plumped cherries,
white balsamic vinaigrette | 15

SANDWICHES

served with your choice of fries, salad, or fruit

CHEESEBURGER

single | 15 - double | 19
choice of american, cheddar, blue
or swiss, tombs burger sauce,
sesame seed bun
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

ROASTED TURKEY SANDWICH

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

HOUSE-SMOKED BRISKET

cheddar, bourbon bacon jam,
pickled red onions, french bread | 22

REUBEN

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

MILKSHAKES

VANILLA, CHOCOLATE, OR
COOKIES & CREAM

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka,
kahlua coffee liqueur | 14

MINT CHOCOLATE CHIP

crème de cacao,
crème de menthe | 14

DESSERTS

PUMPKIN CHEESECAKE

dulce de leche sauce, vanilla
whipped cream, cinnamon | 9

APPLE CRUMB CAKE

vanilla streussel topping,
vanilla ice cream, bourbon
maple syrup | 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

SPICED APPLE SANGRIA

green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove | 14

COPLEY SPRITZ

tesoro almirante oloroso sherry, emilio lustau rosé vermouth, santome prosecco | 16

CANDLELIGHT MARTINI

absolut vodka, absolut mandarin vodka, domaine canton, cabernet sauvignon, pomegranate, vanilla bitters | 15

ESPRESSO MARTINI

absolut 'vanil' vodka, kahlua coffee liqueur, espresso, demerara | 13

HEALY'S FIZZ

beefeater gin, blood orange, simple, lime, egg white, sage | 14

WATERFRONT GETAWAY

tiki lover's pineapple rum, crème de banana, maple, lime, bittercube jamaican #1 bitters | 16

HOYA SAXA MARGARITA

blanco tequila, giffard crème de pampelmousse rosé, orange-cinnamon-clove, cranberry, lime | 14

CANAL PUNCH

pardiac brandy, triple sec, pineapple, angostura aromatic bitters | 14

CARROLL'S NIGHTCAP

sagamore 'small batch' rye whiskey, st. elizabeth all spice dram, grenadine, lime, fee brothers cranberry bitters | 14

ALCOHOL-FREE

APPLE OF MY EYE

apple cider, orange-cinnamon-clove, cranberry, lemon, q club soda | 12

HILLTOP MULE

ritual tequila alternative, cranberry, lime, q ginger beer | 14

BEER

DRAFT

busch light.....	4.49/18.49
coors light.....	4.99/22.49
narragansett.....	4.49/20.49
stella artois.....	5.99/26.49
miller high life.....	4.49/20.49
tombs ale.....	5.49/22.49
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 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
boulevard unfiltered wheat.....	5.99
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

j & h selbach, mosel, germany 2024, 11/40
off-dry, bright, peach, citrus, slate

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 🌱

HUNGRY FOR MORE?
Try our other locations →

