

HOURS

Monday – Wednesday:
11:30 AM–1:00 AM
Thursday & Friday:
11:30 AM–2:00 AM
Saturday: 11:00 AM–2:00 AM
Sunday: 10:00 AM–1:00 AM

THE TOMBS

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

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

HUMMUS & CRUDITÉ

pita bread | 13

HOUSE-MADE MOZZARELLA STICKS

marinara sauce | 12

CHICKEN QUESADILLA

grilled chicken, caramelized onions, pico de gallo & sour cream | 17
- add guacamole 1.50

NACHOS

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

FIRECRACKER SHRIMP

crispy shrimp, sweet and spicy sauce | 16

TENDERS BASKET

french fries, honey mustard | 17

BUFFALO CHICKEN WINGS

regular or flaming hot ranch or blue dressing | 16

TOMBS CHILI

add cheddar, sour cream, onion | 0.59 ea

OLD BAY FRIES

BRUNCH COCKTAILS

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso, demerara | 14

BLOODY MARY

absolut vodka, bloody mary mix, celery, lime | 12

MIMOSA

avissi prosecco, orange juice | 10

BELLINI

avissi 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 | 30

BRIOCHE FRENCH TOAST

apple compote, 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

baby green & red leaf lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette | 11

MARKET SALAD

baby green & red leaf lettuce, arugula, honeycrisp apples, candied walnuts, jasper hill farm cheese, white 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

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

ICE CREAM SANDWICH

house-made ice cream, gluten free cookies, chocolate or vanilla | 8

MILKSHAKES

VANILLA OR CHOCOLATE

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka, lockhouse espresso liquor | 14

MINT CHOCOLATE CHIP

crème de cacao, crème de menthe | 14

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

CHEESE "SMASH" BURGER

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

ROASTED TURKEY SANDWICH

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

REUBEN

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

*Consuming raw or undercooked products may cause foodborne illness. Regarding the safety to these items, written material is available upon request.

Vegetarian (GF) 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-basil, cranberry lime | 12

ESPRESSO MARTINI

stoli 'vanil' vodka, kahlua coffee liqueur, espresso, demerara | 14

CAMPUS COOLER

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

FLIP IT

myers dark, cappeletti aperitivo, 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, suimple, mint | 14

BEER

DRAFT

busch light..... 3.99/18.49

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 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

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

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

avissi, 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

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

HUNGRY FOR MORE?
Try our other locations →



EBBITT HOUSE

RYE STREET TAVERN

The HAMILTON EAT · DRINK · LISTEN