

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

sautéed onions & peppers,
cheese sauce | 14

HUMMUS & CRUDITÉ

pita bread | 13

TOMBS CHILI

add cheddar, sour cream,
onion | 0.59 ea

CRAB AND ARTICHOKE DIP

baguette, lemon | 18

ELOTE LOCO

sweet corn, chipotle-lime crema,
scallions, cilantro, cotijia,
tortilla chips | 12

MOZZARELLA STICKS

marinara sauce | 12

FIRECRACKER SHRIMP

shaved cabbage slaw, sweet &
spicy sauce | 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

CHICKEN WINGS

buffalo or hot honey
ranch or blue cheese dressing | 16

BRUNCH COCKTAILS

ESPRESSO MARTINI

absolut vanilla, kahlua, espresso,
demerara | 14

BLOODY MARY

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

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

MILKSHAKES

VANILLA, CHOCOLATE, OR
COOKIES & CREAM

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

BLACKBERRY & AVOCADO SALAD

goat cheese, almonds, radicchio, arcadian lettuce,
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

BOOZY MILKSHAKES

WHITE RUSSIAN

vanilla vodka,
kahlua coffee liqueur | 14

MINT CHOCOLATE CHIP

crème de cacao,
crème de menthe | 14

DESSERTS

DULCE DE LECHE CHEESECAKE

chocolate & caramel sauce,
whipped cream | 9

WARM BROWNIE SUNDAE

chocolate sauce,
vanilla ice cream | 10

ICE CREAM SLIDERS

2 sliders, choice of vanilla
or chocolate | 8

SANDWICHES

served with your choice of fries, salad, or fruit | add bacon 2

BLT

basil mayo, toasted country white
bread | 16

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

CHEESEBURGER

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

REUBEN

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

ROASTED TURKEY SANDWICH

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

*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

- 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, cranberry lime | 12

ESPRESSO MARTINI
absolut vanilla 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, simple, mint | 14

BEER

DRAFT

- busch light..... 4.49/18.49

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 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

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**
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
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
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 →

