



# EATS

**HAPPY HOUR  
EVERYDAY  
3PM-6PM**

## STARTERS

### TAVERN WINGS

8 wings tossed with buffalo, BBQ, garlic parmesan or old bay style, served with carrots and ranch or blue cheese dressing

### SHRIMP CEVICHE GF

poached shrimp, cucumber, red onion, jalapeno, cilantro, avocado and mexican cocktail sauce. served with tortilla chips

### ROASTED BRUSSELS SPROUTS GF

slow roasted brussel sprouts with roasted mushrooms and a miso sesame vinaigrette

### BAVARIAN JUMBO PRETZEL

with a vienna lager cheese dip and bavarian mustard

### POTSTICKERS

8 chicken potstickers. garnished with a seaweed salad, pickled ginger and a ponzu dipping sauce

### ROASTED RED PEPPER HUMMUS

with a mediterranean salad, pita bread and cucumber slices

### PEPPERONI & SAUSAGE FLATBREAD

with slow cooked blistered tomatoes, basil, cheese medley and housemade pizza sauce

### WILD MUSHROOM FLATBREAD

slow cooked wild mushrooms, caramelized onions, cheese medley, baby arugula, truffle oil and romano cheese

## HANDHELDS

### MONSIEUR BURGER\*

caramelized onions, sautéed mushrooms, lettuce, tomato, roasted chipotle sauce on a toasted brioche bun. served with french fries

### SALMON BURGER

asian cured salmon patty, asian slaw, zesty sriracha sauce on a toasted brioche bun. served with sweet potato fries

### COSMO BURGER

veggie patty with lettuce, tomato, caramelized onions, sautéed mushrooms, swiss cheese and vegan mayonnaise on a toasted brioche bun. served with an asian slaw

### THE CLASSIC CLUB

sliced turkey and ham with american cheese, applewood smoked bacon, lettuce, tomato and stone ground mustard aioli on toasted sourdough bread. served with french fries

### STEAK BAGUETTE\*

sliced beef tenderloin, caramelized onions, swiss cheese on a toasted french baguette. served with au jus and french fries

### GRILLED CHICKEN SANDWICH

grilled chicken breast on a toasted brioche bun with roasted red pepper, avocado, swiss cheese and sriracha mayonnaise. served with french fries

### SHRIMP TACOS

asian slaw, with oregano oil, salsa verde cruda and harissa sauce in flour tortillas. served with tortilla chips

### FALAFEL SANDWICH

chickpea falafel, mediterranean salad, roasted red pepper hummus, mint chutney in pita bread. served with tortilla chips

\*This item can be served raw or undercooked.

Consuming raw or undercooked eggs or meat may increase your risk of food borne illness.

Alert your server if you have special dietary requirements

## SOUPS & SALADS

16

### CORN BISQUE

roasted fresh corn, agave, crema and chives

CUP 7 | BOWL 13

### MATT'S HOMEMADE CHILI GF

topped with cheddar cheese, sour cream and green onions. served with tortilla chips

CUP 9 | BOWL 16

16

### CAESAR SALAD

fresh romaine hearts, homemade garlic croutons, red radish and grape tomatoes in a creamy roasted garlic dressing. topped with shaved parmesan

14

13

### HOUSE SALAD GF

farm fresh baby greens, cucumbers, grape tomatoes, shaved carrots, goat cheese with an italian vinaigrette

14

14

16

### BEET AND BURRATA SALAD

roasted red and golden beets in balsamic dressing. basil pesto stuffed burrata, grape tomatoes, basil crumbs and balsamic glaze

16

13

ADD: GRILLED CHICKEN +7 | SHRIMP +8 | SALMON +10 | STEAK \* +16

15

## ENTREES

### OMELETTE YOUR WAY

cage-free eggs. choice of: spinach, tomato, onion, bell pepper, pork bacon, chicken sausage, swiss, cheddar, pepperjack. served with french fries

16

15

### KOREAN NOODLE BOWL GF

sweet potato noodles, pickled shiitaki mushrooms, spinach, bean sprouts and carrots tossed in japchae sauce with asian herbs and chef Saf's magical dust

22

18

### GRILLED CHICKEN CAVATAPPI

grilled parmesan chicken chicken breast, blistered tomatoes with basil pesto. topped with parmesan cheese

28

19

### MEDITERRANEAN MEATBALLS

lamb meatballs served with tomato sauce, romano cheese and toasted french baguette

28

16

### ROASTED HALF CHICKEN GF

marinated half chicken served with spanish rice, fried plantains, crema, queso fresco and salsa verde

28

18

### FISH & CHIPS

hand battered cod fillet, served with truffle parmesan fries and homemade tartar sauce

26

### BLACKENED SALMON GF

with a rice, quinoa and sweet onion blend, broccolini and pumpkin seed pesto

34

22

### STEAK & FRITES\*

12 oz ribeye steak with roasted broccolini, french fries accompanied by a mushroom melange

36

18

## SIDES

### FRENCH FRIES

8

### TRUFFLE FRIES

9

### SWEET POTATO FRIES

9

### SAUTEED SPINACH GF

9

### BROCCOLINI GF

9

### FRIED PLANTAINS

9

### SPANISH RICE GF

8

### MACARONI & CHEESE

8

\*\*Parties of 6 or more guests will be subject to an 18% auto-gratuity.

GF- Gluten Free

Executive Chef Saf Sahraoui



# DRINKS

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## BEER

### DRAUGHT

#### VIRGINIA APPLE HARD CIDER

bold rock hard cider, nellysford va | 4.7% abv

#### QUAYSIDE KOLSCH

fair winds brewing, lorton va | 4.5% abv

#### VIENNA LAGER

devil's backbone brewing, roseland va | 5.2% abv

#### THE LOVE WHEAT BEER

starr hill brewery, crozet va | 5.1% abv

#### SAFETY DANCE PILSNER

smartmouth brewing, norfolk va | 4.8% abv

#### VIXEN IRISH RED

old bust head, fauquier VA | 5.4% abv

#### HOWLING GALE WEST COAST IPA

fair winds brewing, lorton va | 7.2% abv

#### KING OF CLOUDS JUICY IPA

three notched brewing, charlottesville, va | 7.5% abv

#### HAZY LIKE A FOX IPA

new realm brewing, atlanta ga | 6.5% abv

#### RAGING BITCH AMERICAN IPA

flying dog brewery, frederick md | 8.3% abv

#### THE TRUTH IMPERIAL IPA

flying dog brewery, frederick md | 8.7% abv

#### BROWN ALE

legend brewing, richmond va | 6% abv

#### GUINNESS DRAUGHT STOUT

guinness brewery, dublin ireland | 4.2% abv

### ROTATIONAL BEER

\*please ask your server for today's selection

### BOTTLED DOMESTICS

#### ANGRY ORCHARD

hard cider

#### WHITE CLAW

hard seltzer

#### BLUE MOON

witbier

#### BUDWEISER

lager

#### BUD LIGHT

lager

#### COORS LIGHT

lager

#### MICHELOB ULTRA

lager

#### MILLER LITE

pilsner

#### SAM ADAMS

boston lager

### BOTTLED IMPORTS

#### CORONA EXTRA

lager

#### HEINEKEN

lager

#### HEINEKEN 0.0

lager non-alcoholic

#### STELLA ARTOIS

pilsner

#### MODELO NEGRA

lager

## WINES

### WHITE

	GLASS	BOTTLE
9 HOUSE	8	36
PINOT GRIGIO, CHARDONNAY		
9 SAUVIGNON BLANC		
9 LES ALLIES SPARKLING BRUT	8	36
burgundy, france		
9 LA MARCA PROSECCO	13	59
veneto, italy		
9 THE SEEKER ROSE	10	45
coteaux d'aix-en-provence, france		
10 ESTANCIA PINOT GRIGIO	10	45
california		
9 KIM CRAWFORD SAUVIGNON BLANC	12	54
south island, new zealand		
10 WILLIAMSBURG WINERY VIOGNIER	14	63
williamsburg, virginia		
10 CHALK HILL CHARDONNAY	12	54
sonoma coast, california		

### RED

10 HOUSE	8	36
CABERNET SAUVIGNON, MERLOT		
10 PINOT NOIR		
10 BREAUX EQUATION RED BLEND	15	68
purcellville, virginia		
9 RAVENSWOOD LODI ZINFANDEL	11	50
lodi, california		
10 MARK WEST PINOT NOIR	10	45
california		
DISEÑO MALBEC	10	45
mendoza, argentina		
15 DAOU CABERNET SAUVIGNON	15	68
paso robles, california		
10 CLOS DU BOIS MERLOT	10	45
north coast, california		

## COCKTAILS

5 JALAPEÑO MARGARITA	13
house infused jalapeno tequila, triple Sec and fresh lime juice	
5 ESPRESSO MARTINI	14
absolut vanilla, espresso, kahlua, frangelico	
6 CUCUMBER GIMLET	15
hendrick's gin, elderflower liqueur, lime juice cucumber	
5 NEW OLD FASHIONED	14
bulleit rye, american wheat whiskey, simple syrup, muddled orange and cherry bitters	
7 CHERRY BERRY MULE	13
cherry blossom vodka, razmatazz liqueur, lime juice, ginger beer	
7 NUTTY OLD FASHIONED	15
maker's mark, disarrano, luxardo maraschino liquor	

Payment Options: All Major Credit Cards and Guestroom Charges for DoubleTree by Hilton Guests

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