

TAPS

SOUPS + SALADS + SNACKS

TAPS CHILI gf

Buffalo Creek Beef, Red Beans, Sour Cream, Cheddar Cheese, Scallions 4/6

COBB SALAD gf

Romaine, Chicken, Boiled Egg, Bacon, Bleu Cheese, Pickled Red Onions, Avocado 10

CAESAR SALAD gfo

Romaine, Roasted Garlic, Lemon, Herb Crouton, Parmigiano-Reggiano 6

SIMPLE SALAD gf

Mixed Field Greens, Red Wine Vinaigrette, Candied Walnuts 4
add: Boiled Farm Egg (1) Bleu Cheese (1.50) Chicken (3) Avocado (3)

PIMENTO CHEESE

Wade's Mill Johnny Cakes 6

VIRGINIA CHEESE BOARD gfo

3 Cheeses, Seasonal Fruit 12

CHIPS AND DIPS veg/gf

Fresh Tortilla Chips, Fire Roasted Salsa, Black Bean Dip, Salsa Verde 7

FRIED VIRGINIA OYSTERS *

Pickled Cabbage, Smoked Citrus Aioli, Hot Sauce 9

HOUSE CUT FRIES gf

Flake Sea Salt, Roasted Garlic Aioli, Red Wine Ketchup 7

CHILI CHEESE FRIES

House Cut Fries, TAPS Chili, Pimento Cheese 9

SANDWICHES

*All sandwiches come with house cut fries and a dill pickle.
Side Simple Salad or Caesar substitute for \$3.*

BUFFALO CREEK BURGER gfo *

Bacon-Onion Jam, Bread and Butter Pickles, Pimento Cheese 11

NO BULL VEGGIE BURGER veg/gfo

Avocado, Roasted Garlic Aioli, Pickled Red Onions, Mixed Greens 11

TAPS PO' BOY

Fried Virginia Oysters, Romaine, Lemon-Caper Remoulade 10

CARVING BOARD TURKEY

Oven Roasted Turkey Breast, Swiss, Honey Mustard, Bacon, Romaine 9

HAM AND CHEESE

Thin Sliced Virginia Ham, Brie, Asparagus, Mustard Aioli 9

PESTO CHICKEN CIABATTA

Chicken Breast, Bacon, Housemade Pesto, Pepper Jack Cheese 10

SWEETS

POUND CAKE Raspberry Creme anglaise, lemon drizzle 5

WARM CHOCOLATE CHIP COOKIES Milk 4

FLOURLESS CHOCOLATE CAKE Berries, Whipped Cream 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEER + WINE

BOTTLED CRAFT BEER

Ask your server
what's on tap!

DOGFISH HEAD 60 MINUTE IPA

Milton, Delaware India Pale Ale, 6.0% - \$6

SATANS PONY AMBER ALE

Charlottesville, Virginia Amber Ale, 5.0% - \$5

OMMEGANG WITTE

Cooperstown, New York Witbier, 5.2% - \$6

DELIRIUM TREMENS

Melle, Belgium Strong Pale Ale, 8.5% - \$10

MURPHY'S STOUT

Ireland, Irish Dry Nitro Stout, 4% - \$7

CIDER

BOLD ROCK VIRGINIA DRAFT

Nellysford, Va Cider, 4.7% - \$5

BOLD ROCK IPA

Nellysford, Va Cider, 4.7% - \$5

IMPORTED BEER

STELLA ARTOIS - \$5

CORONA - \$5

DOMESTIC BEER

BUD LIGHT - \$4

MICHELOB ULTRA - \$4

YUENGLING - \$4

WHITE WINES

CANVAS. CHARDONNAY

Napa Valley, California 2013 \$7/25

LES PETITS ROUCAS. SAUVIGNON BLANC

Languedoc, France 2013 \$7/25

LAGUNA. CHARDONNAY

Russian River Valley, California 2013 \$10/36

GABRIELLA. PINOT GRIGIO

Veneto, Italy 2015 \$7/25

TWIN ISLANDS. SAUVIGNON BLANC

Marlborough, New Zealand 2014 \$9/32

RED WINES

ROBLAR. PINOT NOIR

Santa Barbara, California 2013 \$7/25

DOMAINE DES VERCHERES. PINOT NOIR

Burgundy, France 2012 \$9/32

RUTA 22. MALBEC

Mendoza, Argentina 2014 \$8/29

HYATT. MERLOT

Zillaj, Washington 2012 \$9/32

HEY MAMBO. RED BLEND

Napa, California 2013 \$8/29

JOSEPH CARR. CABERNET SAUVIGNON

Napa Valley, California 2012 \$12/44

SPARKLING WINE AND ROSE

LAMARCA. PROSECCO

Veneto, Italy \$9/32

CAN XA. CAVA BRUT

Barcelona, Spain 2012 \$8/30

LLAURENT MIQUEL. ROSE

Languedoc France 2015 \$8/29