

# Ramparts Tavern & Grill



Proudly serving Alexandria since 1978

We thank you for your support now more than ever. We continue to be committed to maintaining a safe space for our beloved guests and staff. Online orders are still available for easy contactless curbside pickup & delivery.

## SEASONAL CRAFT COCKTAILS

(In-house or for takeout & delivery) (Takeout bottles make two cocktails):

### ROSÉ SANGRIA

Rosé, silver tequila, agave nectar, lime juice, splash of club soda and dried orange slice \$9 | \$18

### YELLOW BIRD

Light rum, dark rum, Galliano, orange juice, lime juice, cherry, and mint garnish \$9 | \$18

### PORCH SWING

Bourbon, peach schnapps, lemon juice, honey simple syrup, iced tea \$9 | \$18

### LEMON APPLE COOLER

Chardonnay, Lemoncello, simple syrup, fresh lemon juice, fresh apple, club soda, mint leaf \$9 | \$18

### POMEGRANATE HERB TEA

Absolute citron, pomegranate juice, herb tea, lemon wedge, and rosemary sprig \$9 | \$18

## RAMPARTS PATIO SPARKLERS!

(In-house cocktails, not available for takeout)

### RAMPARTS CLASSIC BELLINI

Sparkling wine, peach schnapps, peach nectar and a maraschino cherry \$9

### BLOOD ORANGE APEROL SPRITZ

Aperol, sparkling wine, blood orange juice, and a sweet dried orange slice \$10

### RASPBERRY SPARKLER

Raspberry vodka, sparkling rosé, pink sugar rim, raspberry sorbet ice cube, lemon twist \$10

### FRENCH 77

Gin, St. Germaine, orange bitters, sparkling rosé, fresh lemon juice, and edible rose petals \$10

# Wines by The Glass & Bottles

## WHITE WINE GLASSES (6oz & 9oz)

**Stella Pinot Grigio** (Italy) \$7.50 | \$11.25  
**Allan Scott Sauvignon Blanc** (New Zealand) \$8.50 | \$12.75  
**M.A.N. Vintners Chenin Blanc** (South Africa) \$7.50 | \$11.25  
**Clean Slate Riesling** (Germany) \$7.50 | \$11.25  
**J. Lohr Chardonnay** (California) \$8.50 | \$12.75  
**Belleruche Rosé** (France) \$8.50 | \$12.75  
**Cavit Lunetta Prosecco Split** (Italy) \$8.00  
**Francois Montand Brut Split** (France) \$9.00

## RED WINE GLASSES (6oz & 9oz)

**Angeline Pinot Noir** (California) \$8.00 | \$12.00  
**High Note Malbec** (Argentina) \$8.50 | \$12.75  
**Charles Smith Velvet Devil Merlot** (Wash.) \$7.50 | \$11.25  
**Murphy Goode Homefront Red** (California) \$8.00 | \$12.00  
**Belleruche Grenache-Syrah** (France) \$8.50 | \$12.75  
**J Lohr Cabernet** (California) \$9.00 | \$13.50

## WHITE WINE BOTTLES

**Pinot Gris/Grigio, Chenin Blanc, White Blend**  
**Stella Pinot Grigio** (Sicily, IT) \$27  
**Zenato Pinot Grigio** (Veneto, IT) \$32  
**Solena Pinot Gris** (Willamette Valley, OR) \$30  
**MAN Vintners Chenin Blanc** (Paarl, SA) \$32  
**M. Chapoutier Belleruche White Blend** (Rhône, FR) \$27

**Sauvignon Blanc, Viognier, Riesling**  
**Allan Scott Sauvignon Blanc** (Marlborough, NZ) \$32  
**White Haven Sauvignon Blanc** (Marlborough, NZ) \$35  
**White Hall Viognier** (Monticello, VA) \$32  
**Clean Slate Riesling** (Mosel, GER) \$30

**Chardonnay**  
**Chateau Ste. Michelle** (Columbia Valley, WA) \$35  
**Michael Pozzan** (Russian River Valley, CA) \$37  
**Joel Gott Unoaked chardonnay** (North Coast, CA) \$35  
**J. Lohr** (Monterey County, CA) \$34

**Moscato, Prosecco, Rose, Sparkling**  
**Annalisa Moscato** (Spumante, IT) \$28  
**Marsuret Prosecco** (Veneto, IT) \$48  
**M. Chapoutier Belleruche Rose** (Rhône, FR) \$32  
**Santa Julia Sparkling Rose** (Mendoza, ARG) \$44  
**Korbel Brut** (Sonoma Valley, CA) \$25  
**GH Mumm Napa Brut Champagne** (Reims, FR) \$45  
**Veuve Clicquot Champagne** (Reims, FR) \$90

## RED WINE BOTTLES

**Pinot Noir, Merlot**  
**Angeline Pinot Noir** (Santa Rosa, CA) \$32  
**A To Z Pinot Noir** (Newberg, OR) \$37  
**Sonoma Cutrer Pinot Noir** (Sonoma, CA) \$40  
**Charles Smith Velvet Devil Merlot** (WA) \$30  
**Milbrandt Merlot** (Columbia Valley, WA) \$38

**Syrah, Shiraz,**  
**Ghostrunner** (Central Valley, CA) \$28  
**Boom Boom Syrah** (WA) \$37  
**Insurrection Shiraz-Cabernet** (South East, AUS) \$40  
**Yalumba Shiraz** (South, AUS) \$44

**Tempranillo, Malbec**  
**Paso a Paso Tempranillo** (La Mancha, SP) \$38  
**Terrazas Malbec** (Mendoza, ARG) \$30  
**Don Miguel Gascon Malbec** (Mendoza, ARG) \$30

**Zinfandel, Blend, Other Red**  
**Terra d'Oro Zinfandel** (Amador County, CA) \$42  
**Ridge Zinfandel** (Sonoma, CA) \$40  
**Murphy Goode Homefront Red Blend** (CA) \$36  
**Villa Santa Red Blend** (Alentejo, PORT) \$30

**French Red**  
**Le Grand Cabernet/Shiraz** (Minervois) \$35  
**Jos. Drouhin Pinot Noir** (Burgundy) \$45  
**Chat de Parenchere Superior** (Bordeaux) \$48  
**St Cosme Cotes du Rhone Syrah** (Rhône V) \$44  
**Belleruche Grenache-Syrah** (Rhône, Fr) \$34

**Italian Red**  
**Ruffino Chianti Classico** (Tuscany) \$38  
**Caparzo Sangiovese** (Tuscany) \$32  
**Villadoria Nebbiolo** (Piedmont) \$45  
**Gran Passione Rosso** (Veneto) \$44

**Cabernet**  
**J. Lohr Seven Oaks** (Paso Robles, CA) \$35  
**Silver Peak** (North Coast, CA) \$37  
**Robert Mondavi Napa** (Napa Valley, CA) \$50  
**Elizabeth Spencer** (Napa Valley, CA) \$63  
**Trefethen** (Napa Valley, CA) \$75

# Beer List

## LAGER

<b>Abita Amber</b>	Louisiana	12oz	4.5%	\$5.75
<b>Brooklyn Lager</b>	New York	12oz	5.2%	\$5.75
<b>Devils Backbone Vienna</b>	Virginia	12oz	5.2%	\$6.25
<b>Dos Equis Amber</b>	Mexico	12oz	4.7%	\$5.50
<b>Full Sail Session Lager</b>	Oregon	12oz	5.1%	\$5.75
<b>Modelo Especial</b>	Mexico	12oz	4.4%	\$5.50
<b>Narragansett</b>	New York	16oz	5.0%	\$5.75
<b>Pabst Blue Ribbon</b>	Illinois	16oz	4.7%	\$4.75
<b>Pacifico</b>	Mexico	12oz	4.8%	\$6.50
<b>Peroni</b>	Italy	12oz	5.1%	\$5.75
<b>Red Stripe</b>	Jamaica	12oz	4.7%	\$5.75
<b>Sam Adams</b>	Boston	12oz	4.9%	\$6.00
<b>Sam Smith Original Lager</b>	England	18oz	5.0%	\$10.00
<b>Shiner Bock</b>	Texas	12oz	4.4%	\$6.00
<b>Stella Artois</b>	Belgium	14.9oz	5.0%	\$6.00
<b>St. Pauli Girl</b>	Germany	12oz	4.9%	\$5.75

## PILSNER

<b>Beck's</b>	Germany	12oz	5.0%	\$5.75
<b>Carlsberg</b>	Denmark	11.2oz	5.0%	\$5.75
<b>Eggenberg</b>	Austria	12oz	5.1%	\$6.25
<b>Labatt Blue Light</b>	Canada	12oz	4.0%	\$5.25
<b>Mama's Little Yella Pils</b>	Colorado	12oz	5.3%	\$6.25

## WHEAT BEER

<b>Blue Moon</b>	Colorado	12oz	5.4%	\$5.50
<b>Erdinger Hefeweizen</b>	Germany	12oz	5.3%	\$6.75
<b>Port City Optimal Wit</b>	Virginia	12oz	6.0%	\$7.00
<b>Weihenstephaner</b>	Germany	12oz	5.4%	\$7.25
<b>Wittekerke</b>	Belgium	11.2oz	5.0%	\$7.25

## RED ALE

<b>Anderson V. Boont Amber</b>	California	12oz	5.8%	\$5.75
<b>Evolution Exile</b>	Maryland	12oz	5.9%	\$7.50
<b>Oskar Blues G'Knight</b>	Colorado	12oz	8.7%	\$10.25

## PALE ALE

<b>Lag. Little Sumpin' Sum</b>	California	12oz	7.3%	\$6.75
<b>Magic Hat #9</b>	Ireland	12oz	4.5%	\$6.50
<b>New Belgium Day Blazer</b>	California	12oz	4.8%	\$5.75
<b>O'Connor Canyon Pale Ale</b>	Virginia	12oz	5.5%	\$7.50
<b>Oskar Blues Dales Pale Ale</b>	Colorado	12oz	6.5%	\$6.75
<b>Sierra Nevada</b>	California	12oz	5.6%	\$6.50

## IPA

<b>3 Stars Ghost</b>	DC	12oz	5.7%	\$7.50
<b>Anderson V. Hop Ottin</b>	California	12oz	7.0%	\$5.75
<b>Ballast Point Grapefruit Sculpin</b>	California	12oz	7.0%	\$9.00
<b>Bear Republic Racer 5</b>	California	12oz	7.0%	\$7.25
<b>Dogfish Head 90 M. IPA</b>	Delaware	12oz	9.0%	\$8.00
<b>Firestone Easy Jack</b>	California	12oz	4.5%	\$6.75
<b>Founders All Day IPA</b>	Michigan	12oz	4.7%	\$7.00
<b>Heavy Seas Double Cannon</b>	Maryland	12oz	9.5%	\$9.50
<b>Jai Alai</b>	Florida	12oz	7.5%	\$7.50
<b>Port City IPA</b>	Virginia	12oz	6.3%	\$6.00
<b>Sierra Nevada Torpedo Extra</b>	California	16oz	7.2%	\$6.75
<b>Stone IPA</b>	California	12oz	6.9%	\$6.25
<b>Two Roads Honeyspot</b>	Connecticut	12oz	6.0%	\$9.50
<b>Victory HopDevil</b>	Pennsylvania	12oz	6.7%	\$6.00

## BROWN ALE

<b>Boddingtons</b>	England	16oz	4.7%	\$7.50
<b>Brooklyn Brown</b>	New York	12oz	5.6%	\$5.75
<b>Newcastle</b>	England	12oz	4.7%	\$6.00

## ALE

<b>Avery White Rascal</b>	Colorado	12oz	8.5%	\$9.50
<b>Boulevard Tank 7</b>	DC	12oz	6.0%	\$7.25
<b>DC Brau Public Ale</b>	Colorado	12oz	5.2%	\$6.00
<b>Fat Tire Ale</b>	Virginia	12oz	5.9%	\$7.50

## STOUT

<b>Left Hand Milk Stout</b>	Colorado	12oz	6.0%	\$6.25
<b>Sam Smith Oatmeal Stout</b>	England	18oz	5.0%	\$10.00
<b>Troegs Java Head Stout</b>	Pennsylvania	12oz	7.5%	\$7.25

## PORTER

<b>Deschutes Black Butte</b>	Oregon	12oz	5.2%	\$6.75
<b>Evolution Lucky 7</b>	Maryland	12oz	5.8%	\$7.75
<b>Founders Porter</b>	Michigan	12oz	6.5%	\$6.50
<b>Oskar Blues Hotbox</b>	Colorado	12oz	6.5%	\$7.25

## CIDER & FRUIT

<b>Abita Purple Haze</b>	Louisiana	12oz	4.2%	\$6.25
<b>Austin Eastciders Original</b>	Texas	12oz	5.0%	\$7.00
<b>Angry Orchard Apple</b>	Ohio	12oz	4.2%	\$6.75
<b>Magners</b>	Vermont	12oz	5.1%	\$6.00
<b>Stella Cidre</b>	Belgian	12oz	4.5%	\$6.50
<b>Strongbow</b>	England	14.9oz	5.0%	\$6.50

## BELGIAN

<b>Chimay Blue</b>	Ale	11.2oz	9.0%	\$14.00
<b>Chimay Red</b>	Ale	11.2oz	7.0%	\$12.00
<b>Delirium Tremens</b>	Ale	12oz	8.5%	\$12.00
<b>Hoegaarden</b>	Ale	11.2oz	4.9%	\$6.25
<b>Westmalle Trappist</b>	Triple	25oz	9.5%	\$25.00
<b>Wittekerke</b>	Wheat	11.2oz	5.0%	\$7.25

## GLUTEN FREE

<b>Angry Orchard Apple</b>	Ohio	12oz	4.2%	\$6.75
<b>Magners</b>	Ireland	12oz	4.5%	\$6.50
<b>Strongbow</b>	England	14.9	5.0%	\$6.50
<b>Truly Sparkling Grapefruit</b>	Massachusetts	12oz	5.0%	\$6.75

## OTHER

<b>Budweiser</b>
<b>Bud Light</b>
<b>Bud Light Lime</b>
<b>Coors Light</b>
<b>Corona</b>
<b>Corona Light</b>
<b>Heineken</b>
<b>Mich Ultra</b>
<b>Miller Lite</b>
<b>Erdinger Non-Alcoholic</b>
<b>O'Doul's Non-Alcoholic</b>

## DRAFT BEER

<b>Beer of The Month</b>
<b>Stone IPA</b>
<b>Seasonal -Rotating Draft</b>
<b>Featured Cider Beer</b>
<b>Featured Local Draft</b>
<b>Featured Wheat Beer</b>
<b>Guinness Stout</b>
<b>Miller Lite</b>
<b>Port City Pale Ale</b>
<b>Stella Artois</b>
<b>Troegs - Rotating Draft</b>
<b>Yuengling Lager</b>

# LUNCH & DINNER MENU

## STARTERS

### SMOKED ARTICHOKE DIP

Smoked Gouda, artichoke hearts, shallots and three cheeses baked in our smoker and served with sliced & toasted pana tabla bread \$11.99

### JD MINI BURGERS

Angus beef mini burgers\* grilled, topped with Provolone, sautéed onions, and pickle chip on mini sweet challah buns, side of Jack Daniel's glaze \$12.99

### SHRIMP KICKERS

Half pound of blackened shrimp sautéed in a *SPICY* Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$13.99

### QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with guacamole & sour cream \$12.99

### BOURBON BACON BRIE

French brie round, grilled until warm and gooey topped with bourbon bacon jam, candied rosemary thyme walnuts and sliced granny smith apples, served with sliced French bread \$13.99

### BBQ PORK NACHOS

A pile of tortilla chips with house smoked pulled pork, nacho cheese sauce, black beans, BBQ sauce drizzle, pico de gallo, guacamole, and sour cream \$12.99

### HOT PEAS!

Brought back by popular demand: Black eyed peas flash fried and tossed in a spicy seasoning \$8.99

### CHICKEN WINGS

Chicken wings baked with our house seasoning then fried, tossed with a choice of hot sauce, BBQ sauce, Cajun dry rub, or Jamaican jerk dry rub \$12.99

## SOUPS AND SALADS

SOUP OF THE DAY \$5.00 cup | \$7.00 bowl

FRENCH ONION SOUP \$7.00

BEEF CHILI \$5.00 cup | \$7.00 bowl

TOMATO BISQUE \$5.00 cup | \$7.00 bowl

### SIGNATURE COBB SALAD

Grilled and sliced lemon pepper chicken breast, hearts of palm, hard-boiled egg, sliced avocado, bacon, diced tomato, julienne red onion & crumbled goat cheese, with a side of Dijon vinaigrette \$16.99

### BLACKENED SALMON SALAD

Eight ounce hand cut salmon\* filet seasoned with our blackening spices and grilled, served over crisp romaine with fresh avocado, black beans, cucumber, pico de gallo, and julienne carrots with lemon herb vinaigrette \$18.99

### STONE'S STEAK SALAD

Marinated beef medallions\*, artichoke hearts, grape tomatoes & hearts of palm, topped with crispy fried onion strings over romaine & mesculin lettuce with a creamy horseradish dressing on the side \$17.99

20% Gratuity will be added  
to parties of 5 or more

### FARMHOUSE GREENS

Mixed greens & romaine, grape tomato, cucumber, shaved carrots, red onion, sliced radish, chopped bacon and shredded cheddar, herb croutons & Monterey jack cheese, Side salad \$7 | Large salad \$10

#### Add to your salad:

Chicken breast \$6 | Beef medallions\* (4) \$8  
Shrimp (8) \$8 | 8oz farm raised salmon\* \$9  
Grilled Portobello \$6 | Vegan Beyond Burger \$9

### CLASSIC CAESAR SALAD

Chopped romaine tossed in our house made Caesar dressing, parmesan, and garlic croutons \$9.99

#### Add to your salad:

Chicken breast \$6 | Beef medallions\* (4) \$8  
Shrimp (8) \$9 | 8oz farm raised salmon\* \$9  
Grilled Portobello \$6 | Vegan Beyond Burger \$9

Dressings: Red Wine Vinaigrette, Dijon Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Horseradish Dressing, Lemon Herb Vinaigrette, 1000 Island

## SANDWICHES & BURGERS

### PULLED PORK BARBECUE

House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with coleslaw & fried onion strings, on a soft potato Kaiser roll \$12.99

### BOURBON CHICKEN BRIOCHE

Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, fried onion strings, lettuce, tomato, and sweet-hot mustard on a onion brioche bun \$12.99

### COD PO' BOY

Fresh cod filet Cajun beer battered and golden fried, served on a soft sub roll with a spiced remoulade, sliced pickles, shredded lettuce and tomato \$14.99

### PORTOBELLO STACK

Grilled Portobello mushroom topped with melted provolone, sliced avocado, and fried onion strings on an onion brioche bun with horseradish spread, lettuce and tomato \$12.99

### NEW YORK ON RYE

Herb brined corned beef house smoked and shaved, with sauerkraut, Swiss cheese and 1000 island on marble rye and cooked on the griddle 11.99

### CALIFORNIA CLUB

Triple decker with sliced turkey, black forest ham, bacon, Swiss cheese, lettuce, and tomato, with avocado mayo on toasted multigrain bread \$10.99

**All come with choice of one side:** Hand cut fries, slaw, baked beans, mixed fruit, pasta salad, potato chips

**Upgraded sides:** Cajun sweet potato wedges +\$3, today's vegetable +\$3, sautéed spinach +\$3, Brussels sprouts +\$3, mac-n-cheese +\$2, house salad +\$4

### SIGNATURE BURGER

Eight ounce 100% Angus beef burger\* with peppercorn demi-glace, smoked Gouda, sautéed mushroom, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$15.99

### ANGUS BEEF BURGER

Eight ounce 100% Angus beef burger\* \$12.99

### OTHER BURGERS

7oz Turkey Burger \$11.99 | 7oz Beyond Burger \$12.99  
Portobello Mushroom \$9.99

### Add cheese: (each \$1.25)

American | Swiss | Blue | Provolone  
Pepper-Jack | Cheddar | Smoked Gouda | Goat Cheese

### Add some toppings: (each 75¢)

Bacon | Mushrooms | Sautéed Bell Peppers  
Guacamole | Jalapenos | Beef Chili | Sautéed Onion  
Sauerkraut

### Add a sauce or spread: (each 50¢)

BBQ Sauce | Jack Daniel's Glaze | Sweet-Hot Mustard  
Avocado Mayo | 1000 Island | Peppercorn Demi Glace

## ENTREES

### BISTRO STEAK

Grilled teres major\* (a cut of beef that is as lean and tender as filet), sliced and finished with a crack peppercorn demi-glace, served with horseradish mashed potatoes and green beans \$24.99

### SALMON WITH CUCUMBER DILL

Sustainable Scottish farm raised salmon\* filet grilled and topped with a cucumber dill sauce with mashed potatoes and smoked brussels sprouts \$23.99

### BARBECUE RIBS

Award winning slow roasted pork barbecue ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and cole slaw  
Half Rack \$17.99 | Full Rack \$29.99

### CAJUN FISH & CHIPS

Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade \$20.99

### JACK PORK CHOPS

Two pork chops\* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$21.99  
(One chop available for lunch open-3:00pm \$14.99)

### MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$15.99  
(Add 6 shrimp +\$7 Add Chicken + \$6)

### PENNE WITH CHICKEN

Grilled diced chicken with sautéed artichoke, spinach, tomato, onion, and bacon, finished with a roasted garlic & lemon sauce and tossed with penne pasta and parmesan cheese \$17.99  
(Add 6 shrimp +\$7)

\* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

# SATURDAY & SUNDAY BRUNCH

Saturday and Sunday Open-3:00pm

## SALTED CARAMEL WAFFLE

Belgian waffle made-to-order, drizzled with a Ghirardelli salted caramel sauce, powdered sugar, and whipped cream, served with butter & maple syrup \$10.99

## FRENCH TOAST WITH STRAWBERRY SAUCE

Thick brioche dipped in a cinnamon-vanilla egg batter, served with a side of strawberry sauce, served with breakfast potatoes and choice of bacon or sausage, sprinkled with powdered sugar \$10.99

## JACK DANIEL'S STEAK & EGGS

Three petit filet medallions\*, blackened and grilled, finished with our Jack Daniel's glaze and served with two eggs\* any style and breakfast potatoes \$14.99

## BRUNCH SHRIMP & GRITS

Eight tiger shrimp sauteed in a SPICY gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits and topped with two fried eggs and chopped scallions \$14.99

## SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs\* and béarnaise sauce \$12.99  
(Add spinach +\$1.25 | Add sauteed mushrooms +\$1.25)

## BRUNCH GRILLED SALMON

4oz salmon\* filet grilled, topped with two sunny side up eggs\* and our hollandaise sauce, served over mesculin greens with grape tomatoes and diced fried pancetta \$13.99

## SIMPLE EGG BREAKFAST

Your choice of two or three eggs\* any style, choice of sausage links or bacon, and served with breakfast potatoes and toast (white, whole wheat, multigrain, or English muffin) \$8.50 (2 egg) / \$10.99 (3 egg)

## BUILD YOUR OWN OMELET

Three egg\* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$13.99

**Omelet Choices:** Bacon, ham, sausage, pancetta, onion, tomato, mushroom, green bell pepper, scallion, roasted red bell pepper, artichoke, spinach, jalapenos, cheddar, pepper jack, American, Swiss, smoked gouda, goat cheese, bleu cheese

## TRADITIONAL EGGS BENEDICT

Two poached eggs\*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes \$11.99

## FILET BENEDICT

Petite beef\* filets grilled, topped with poached eggs\* and house made béarnaise sauce over a toasted English muffin and served with breakfast potatoes \$13.99

## AVOCADO BENEDICT

Fresh sliced avocado topped with poached eggs\* and a lemon hollandaise sauce on a toasted English muffin and served with breakfast potatoes \$12.99

## SIDES

One egg\* \$2.50

One pancake \$3.50

Plain waffle \$7.00

Bacon (3 pieces) or sausage (2 pieces) \$3

Breakfast potatoes \$3

Fresh fruit \$3.50

Toast or English muffin \$2.00

## SODAS & BEVERAGES

**Bottled Beverages:**

Dominion Root Beer \$3.75

Saratoga Sparkling Water \$3.50

Saratoga Still Water \$3.50

**Juice \$3.75:**

Orange, Cranberry, Pineapple, Apple, Grapefruit

**Fountain Soda: \$3.50 (Free Refills)**

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist,

Lemonade, Orange Crush, House Brewed Iced Tea

## KIDS MENU \$7

Each come with choice of fries, apple slices, apple sauce, or potato chips

GRILLED CHEESE

CHICKEN FINGERS

CHICKEN & CHEESE QUESADILLA

PENNE WITH BUTTER & PARMESAN

BBQ CHICKEN SANDWICH

PULLED PORK SANDWICH

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