



## OYSTERS\*

sustainability farmed by War Shore Oyster Co.

**Chef's Choice** - please check with your server for today's selection.

**Cannon Cove** - full bodied, typically larger, chesapeake oyster with a lower salinity (16-18 ppt). Good meat to shell ratio. *James River, VA*

1/2 dozen for **14** | dozen for **25**   
shucked to order. served with house made hot sauce, cocktail sauce, fresh lemon & mignonette.

## GRAINS & GREENS

add to any grain or green: grilled chicken, house made falafel, grilled steak\*, blackened mahi, grilled shrimp or pan seared salmon\* **6**

**Cobb Salad** mixed greens, grilled chicken breast, fresh avocado, hard-boiled egg, grilled corn, heirloom cherry tomatoes, applewood smoked bacon, blue cheese crumbles, balsamic vinaigrette. **16**

**Steak Salad\*** mixed greens, grilled skirt steak, applewood smoked bacon jam, heirloom carrots, english peas, grilled corn, red onion, roasted beets, heirloom cherry tomatoes, roasted red pepper vinaigrette. **18**

**Salmon Niçoise\*** mixed greens, pan seared salmon, heirloom carrots, roasted beets, hard boiled egg, country olives, heirloom cherry tomatoes, broccolini, toasted sunflower seeds, champagne vinaigrette. **18**

**Brussels Sprouts & Radish Bowl** shaved brussels sprouts, morroccan couscous, watermelon radish, fresh avocado, julienne red onion, grilled corn, sunny egg\*, lemon honey vinaigrette. **15**

**Crispy Falafel & Couscous Bowl** moroccan couscous, house made fried falafel, baby kale, imported feta, spiced garbanzos, local heirloom cherry tomatoes, broccolini, cucumber, shaved red onion, garlic tahini vinaigrette. **17**

**Buddha Bowl** red quinoa, brown rice, baby greens, roasted beets, fresh avocado, basil pesto, corn chow chow, hard boiled egg, country olives, balsamic vinaigrette. **16**

## SOUPS ↗

**Classic French Onion**

seasoned crouton, gruyère, cream sherry.

**Soup of the Day**

please ask your server for today's selection.

## SIDES 6

**Truffle Fries • Hand Cut Fries**  
**Garden Salad • Bacon Mac & Cheese**  
**Elote Corn • Creamy Sage Polenta**  
**Roasted Wild Shrooms**  
**Sautéed Winter Vegetables**

## STARTERS

**Gambas al Ajillo** sautéed jumbo shrimp, sliced garlic, white wine, fresh lemon, butter, cilantro, sourdough crostinis. **18**

**Beer Cheese & Pretzels**

house made hefeweizen beer cheese, warm bavarian pretzels, sweet pickles, spicy mustard. **15**

**Roasted Cauliflower** harissa oil, roasted carrot purée, english peas, green onions, chef's pickled cauliflower. **15**

**Burrata Flatbread** wild shrooms, braised short rib, white truffle double cream, caramelized onions, fresh lemon. **16**

**Crispy Falafels** heirloom quinoa tabbouleh, tzatziki, green onions, fresh mint, lemon honey vinaigrette. **15**

**Roasted Brussels Sprouts** applewood smoked bacon, hard boiled egg, sherry maple vinaigrette, greek yogurt, green onion. **15**

## ENTRÉES

**16oz Ribeye\***

pan seared certified angus beef ribeye, hand cut seasoned steak fries, grilled broccolini, chef's signature house made steak sauce. **39**

**Braised Beef Shortrib** creamy sage polenta, braised heirloom carrots, roasted brussels sprouts, red wine demi glace. **36**

**White Truffle Risotto** shimeji, oyster & button mushrooms, english peas, roasted corn, white truffle oil, parmesan. **30**   
add jumbo shrimp, pan seared salmon or blackened mahi **+6**

## SANDWICHES

served with your choice of hand cut shoe-string fries, garden salad or elote corn.

**DiNic's Roast Pork Sandwich**

24-hour braised pork shoulder, sharp provolone cheese, broccolini, house pickled jalapeños, duke's mayo, crispy baguette. **16**

**Bear Branch Torta** pork carnitas, VA pit ham, fried chicken, sharp provolone, house pickled jalapenos, honey mustard, rustic telera roll. **18**

**Shrimp & Salmon Burger** seared gulf shrimp & salmon "burger" patty, baby kale slaw, kewpie mayo, sliced tomato, brioche roll. **17**

**Cauliflower Shawarma** fire roasted spiced cauliflower, spicy tahini, shaved red onion, cucumber, country olives, feta, heirloom tomatoes, grilled naan. **15**

**Baja Mahi Tacos** beer battered line caught mahi mahi, grilled pineapple & mango salsa, cotija cheese, avocado crema, cilantro, flour tortillas. **16**

**Grilled Chicken & Avocado BLT** applewood smoked bacon, fresh avocado, arugula, sliced tomato, swiss, avocado crema, rustic roll. **15**

**Shrimp Po' Boy** crispy rock shrimp, corn chow chow, cajun remoulade, shredded iceberg, sliced tomato, dill pickle, chipotle vinaigrette, rustic sub roll. **16**

**Blackened Mahi Sandwich** hand cut old bay kettle chips, baby kale slaw, house pickles, cajun remoulade, brioche roll. **16**

**Fried Wings** choose up to two sauces: buffalo, DC mambo sauce, honey sriracha, sweet bbq served with celery and ranch or house blue cheese dressing. **15**

**Grilled Wings** dry-rubbed, lager basted & grilled over open flame. served with green goddess dipping sauce. **15**

**Quesadilla** jack & cheddar cheese, scallions, fresh pico & sour cream. **10**  
*add chicken, carnitas or grilled steak\* +6*

**Heaping Nachos** crispy corn tortilla chips, cheddar & jack cheese, seasoned black beans, house pickled jalapeños, fresh pico, sour cream. **14**  
*add chicken, carnitas or grilled steak\* +6*

**Tuna Poke Nachos\*** crispy wontons, seared yellowfin ahi tuna, seaweed salad, poke sauce, chipotle aioli, green onion. **16**

**House Hummus** served chilled with warm naan, fresh crudite, zultan chutney, lemon honey vinaigrette. **14**

**Jumbo Shrimp Alfredo**

fresh fettuccine, local heirloom cherry tomatoes, shaved parmesan, spinach, english peas, red onion, garlic cream. **28**

**Crab Stuffed Salmon\*** chesapeake jumbo lump crab, isreli couscous tabbouleh, broccolini, wild shrooms, spinach, roasted red pepper coulis. **32**

**Pan Seared Halibut** line caught alaskan halibut, roasted butternut squash, sweet potato, wild shrooms, & brussels sprouts, crispy sage polenta fritter, brown butter pan sauce, fresh lemon. **36**

**Buttermilk Fried Chicken Sandwich** chipotle aioli, sweet onion, house pickles, sliced tomato, shredded iceberg, brioche roll. **15**

**Buffalo Chicken Wrap** buttermilk fried chicken, classic buffalo sauce, shredded iceberg, jack cheese, tomatoes, house blue cheese dressing, flour tortilla. **15**

**Falafel Burger** house made falafel patty, tzatziki, arugula, pickled red onion, cucumber sliced tomato, brioche roll. **15**

**Philly Cheesesteak** thinly shaved ribeye, sharp provolone, caramelized onions, peppers, sautéed shrooms, mayo, shredded iceberg, rustic sub roll. **16**

**Bacon Jam Burger\*** house ground gourmet patty, applewood smoked bacon jam, pepper jack, arugula, fried pickles, duke's mayo, brioche roll. **16**

**Build Your Own Burger\***

certified angus beef patty\*, grilled chicken breast or seared house falafel patty **14**  
**Add 75¢:** sautéed mushrooms, caramelized onions, house-pickled red onions, fresh pico, house pickled jalapeños  
**Add 1.50:** american cheese, cheddar cheese, sharp provolone, monterey jack, swiss, blue cheese crumbles  
**Add 2:** fried egg, applewood smoked bacon, fresh avocado, smoked bacon jam, house made beer cheese

*\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*  
 *Gluten-free item. However, we are not a completely gluten-free restaurant. Cross-contamination could occur. We are unable to guarantee that any item can be completely free of allergens.*  
*For your convenience, we offer up to 2 itemized guest checks per table.*

DRAFTS

ROTATING LINES

- Seasonal Cider ☞
- Micro of the Month
- Craft Seasonal
- Seasonal Sour

CRISP & LIGHT

- #1 Dry Hopped Kölsch ⚡  
Settle Down Easy Brewing Co • 4.75% ABV
- Hardywood Pilsner ⚡  
Hardywood Park Craft Brewery • 5.2 % ABV
- Miller Lite ⚡  
Miller Brewing Co • 4.2% ABV

FRUIT & SPICE

- Tank 7 American Saison ⚡  
Boulevard Brewing Co • 8.5% ABV
- Tangerine Wheat ⚡  
Lost Coast Brewery • 5.5% ABV
- Optimal Wit ⚡  
Port City Brewing Co • 4.9 % ABV
- Hefeweizen ⚡  
Lost Rhino Brewing Co • 5.4% ABV

CANS

- Tall Boy Can Special  
we search high & low for the most compelling tall boys, ask about today's offering.
- Pabst Blue Ribbon [16 oz.] ⚡
- Volcano Sauce Sour Ale [16 oz.] 11  
Aslin Brewing Co
- Excellent Adventure IPA [16 oz.] 10  
Calvert Brewing Co

BOTTLES

- Budweiser • Bud Light • Coors Light • Miller Lite ⚡
- Corona • Michelob Ultra ⚡

ZERO PROOF

- Hot Mulled Apple Cider ⚡
- House Made Ginger Beer • House Made Orange Fanta ⚡
- Faux-Mosa • Cherry Limeade ⚡
- Coke • Diet Coke • 7Up • Root Beer • Dr. Pepper • Ginger Ale • Lemonade • Freshly Brewed Iced Tea 3.5
- Cold Brew Nitro Coffee ⚡ | Cold Brew Salted Caramel Latte 6.5
- Drip Coffee • Decaf ⚡ | Hot Tea: Green, Black, Decaf ⚡

SWEETS All \$9

- Molten Chocolate Lava Cake vanilla ice cream, chocolate ganache, salted caramel
- Classic Creme Brulée pot de creme, bruleed sugar, fresh seasonal berries, mint.
- Griotte Bread Pudding port plumped bing cherries, vanilla custard, nutmeg, cinnamon, vanilla ice cream.
- ACME Seasonal Pie made locally by ACME Pie Co. of Arlington, VA. inquire with your server for today's selection. served à la mode.

HOPS

- Raised by Wolves Pale Ale ⚡  
Right Proper Brewing Co • 5% ABV
- Stone Delicious IPA ⚡ ☞  
Stone Brewing Co • 7.7% ABV
- Power Moves  
New England IPA ⚡  
Aslin Beer Company • 5.5% ABV
- Lunch IPA 11  
Maine Beer Co • 7% ABV
- Norse Double IPA ⚡  
Väsen Brewing Co • 8% ABV

MALT

- High Barbary Amber Lager ⚡  
Fair Winds Brewing Co • 5.4% ABV
- Not My Job  
English Brown Ale ⚡  
Midnight Brewing Co • 5% ABV

ROAST

- Rockville Red Ale ⚡  
Midnight Brewing Co • 5.5% ABV
- Guinness Dry Stout ⚡  
Guinness Open Gate Brewery • 4.2% ABV

- Papi Chulo IPA [16 oz.] 12  
Commonwealth Brewing

- Golden Bear  
Belgian Tripel [16 oz.] 12  
Väsen Brewing Co

- Original Sin, Black Widow  
Blackberry Cider ☞ [12 oz.] 7
- White Claw Hard Seltzer [12 oz.] 7

- Athletic Brewing Co (N.A)  
Non-Alcoholic Brews [12 oz.] 7

JOIN US FOR HAPPY HOUR

MONDAY–FRIDAY, 3PM–7PM

\$2 off All Drafts, Cocktails & House Wines

COCKTAILS All \$12

HOT-TAILS cold weather inspired cocktails, perfect for warming up

- Rumplesnuggler  
rumpleminz, irish cream, strong black coffee
- Hot Buttered Rum  
spiced rum, winter spiced butter batter, mulled local cider
- Sweater Weather Cider  
bourbon or demerara rum, mulled local cider
- Empress Toddy  
london dry gin, fresh lemon, demerara sugar, hot water
- Naughty Tavern Toddy  
Bourbon, fresh citrus, green tea, honey, hot water
- Buena Vista Irish Coffee  
irish whisky, cane sugar, strong black coffee, whipped cream

BEAR BRANCH CLASSICS

- Honey Bear  
bourbon, amaro, honey, lemon, angostura
- Nitro Cold Brew Martini  
coffee infused whiskey, coffee cordial, nitro cold brew coffee, cane sugar
- Vieux Carre  
rye whiskey, cognac, french sweet vermouth, benedictine, peychauds & angostura bitters
- Roosevelt  
new world gin, rosemary, fresh grapefruit, lemon, sugar
- Draft Aperol Spritz  
aperol, kina lillet, cava
- Orange Crush  
vodka, curacao, house made fanta
- Smokey's Old Fashioned  
rye whiskey, amaro, cane sugar, house smoked bitters
- Weekend In Havana  
cuban rum, mint, fresh lime, angostura, cava
- Red Sangria  
burgundy, blackberry, fresh citrus, seltzer
- Chacha-rihna  
local jalapeño aguardiente, fresh lime, sugar
- House Mules  
house made ginger beer & choice of spirit
- Rotating Frozen Cocktail  
depends on what's in the machine, inquire with your server

WINES

ROSÉ & SPARKLING

- Rosé 12/43  
Château Routas, Provence, France
- Txakolina Rosé 14/51  
Bodega Gañeta, Txakoli, Spain
- Brut Sparkling Rosé 12/43  
Naveran, Cava, Spain
- Brut Sparkling 11/39  
Barcino Belle Epoque Reserva, Cava, Spain

WHITES

- House White 9/31  
Taking Root, Pinot Grigio, Moldova
- Albarino 13/47  
Senda Verde, Spain

- Sauvignon Blanc 12/43  
Puriri Hills Vineyards, Mokoroa, Marlborough, New Zealand
- Chardonnay 13/47  
Martin Ray, Sonoma County, California

REDS

- House Red 9/31  
Taking Root, Cabernet Sauvignon, Moldova
- Pinot Noir 13/47  
Pike Road, Willamette Valley, Oregon
- Malbec 11/39  
Bodega Catena Zapata Mendoza, Argentina
- Cabernet Sauvignon 14/51  
Bull by the Horns, Paso Robles, California

HOURS: Monday-Friday 11AM–2AM • Saturday & Sunday 10AM–2AM  
BRUNCH: Saturday & Sunday 10AM–3PM

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