

≡ COCKTAILS ≡

All cocktails are handcrafted using
freshly squeezed juices

15th Sour

Catoctin Creek Roundstone Rye Whiskey
Fresh Squeezed Lime Juice, Brown Sugar Syrup,
12

Cucumber Gin Tonic

Hendricks Gin, Cucumbers,
Fresh Squeezed Lime Juice, Tonic
11

14th & U

Local Rye Whiskey, Fresh Raspberries
Fresh Squeezed Lime Juice, Raspberry Syrup
12

JT's VSOP

Hennessy VSOP, Fresh Strawberries,
Sweet Vermouth, Strawberry Syrup, Club Soda
14

Rye Old Fashion

Catoctin Creek Rye Whiskey, Syrup
Orange Bitters, Luxardo
13

Not So Classy Cosmo

Catoctin Creek Watershed Gin
Solerno Blood Orange Liqueur
Fresh Squeezed Lime Juice, Cranberry Juice
12

18th & Columbia

Local Rye Whiskey, Grand Marnier
Fresh Squeezed Lime Juice, Syrup
12

Blood Orange Margarita

1800 Silver Tequila, Solerno Blood Orange
Liqueur, Fresh Squeezed Lime Juice,
Agave, Sugar Rim
13

The 15th & Eads Cocktail Program focuses
on locally distilled Rye Whiskeys. Our bar
experts combine their elevated skill set and
their creativity to produce exciting concoctions
featuring Rye Whiskeys distilled in Virginia.

≡ WINE ≡

CHAMPAGNE & SPARKLING WINE

Segura Viudas, Brut, Cava "Aria", Catalonia, Spain, NV
La Marca, Extra Dry, Prosecco, Veneto, Italy, NV
Mumm Napa, Brut, "Prestige Chefs de Caves", Napa Valley, CA, NV
Moët & Chandon, Brut, "Imperial", Epernay, France, NV

ROSE

Tuck Beckstoffer Wines, Grenache Rose, "Hogwash", CA

RIESLING

Chateau Ste. Michelle, Riesling, Columbia Valley, WA

PINOT GRIGIO

Canyon Road, Pinot Grigio
CasaSmith, Pinot Grigio, "VINO", Ancient Lakes, WA
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy

WHITE BLEND

Terra d'Oro, Chenin Blanc, Viogneir, Clarksburg, CA

SAUVIGNON BLANC

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand
Provenance Vineyards, Sauvignon Blanc, Napa Valley, CA

CHARDONNAY

Canyon Road, Chardonnay
Chateau Ste. Jean, Chardonnay, North Coast, CA
Meiomi, Chardonnay, Monterey, Sonoma, Santa Barbara, CA
Spellbound, Chardonnay, CA
Kenwood Vineyards, Chardonnay, "Six Ridges", Sonoma, CA
Sonoma Cutrer, Chardonnay, "Russian River Ranches" Sonoma, CA
Rombauer Vineyards, Chardonnay, Carneros, CA
Cakebread Cellars, Chardonnay, Napa Valley, CA

PINOT NOIR

Chalk Hill, Pinot Noir, Sonoma Coast, Sonoma, County, CA
Erath, Pinot Noir, Oregon
Mohua Wines, Pinot Noir, Central Otago, New Zealand

MALBEC

Alamos, Malbec, Mendoza, Argentina

RED BLEND

Austin Hope Winery, "Troublemaker", Central Coast, CA

MERLOT

Canyon Road, Merlot
J Lohr Estates, Merlot, "Los Osos" Merlot, Paso Robles, CA
Canoe Ridge Vineyards, Merlot, "The Expedition", Horse Heaven Hills, WA
Raymond Vineyards, Merlot, "Reserve Selection", Napa Valley, CA

CABERNET SAUVIGNON

Canyon Road, Cabernet
Estancia, Paso Robles, CA
Aquinas, North Coast, CA
Columbia Crest "H3", Horse Heaven Hills, WA
Ferrari-Carano, Alexander Valley, Sonoma County, CA
The Hess Collection "Allomi Vinyards", Napa Valley, CA
Jordan, Alexander Valley, Sonoma County, CA

GLASS BOTTLE

— 32
12 46
— 49
— 92

GLASS BOTTLE

10 38

GLASS BOTTLE

10 32

GLASS BOTTLE

8 29
10 38
— 42

GLASS BOTTLE

— 42

GLASS BOTTLE

8 29
— 31

GLASS BOTTLE

8 29
— 32
10 38
12 46
— 50
14 54
— 82
— 110

GLASS BOTTLE

12 46
— 54
— 60

GLASS BOTTLE

— 38

GLASS BOTTLE

— 38

GLASS BOTTLE

8 29
10 38
— 58
— 68

GLASS BOTTLE

8 29
— 36
10 38
12 46
— 52
14 66
— 135



≡ STARTERS ≡

Cherry Glen Farms Goat Cheese

Grilled Figs, Aged Balsamic, Crostini 9

Spiced Chicken Bites

Virginia Gentleman Bourbon BBQ Sauce, Up the Creek Honey Mustard, Fresh Horseradish Sauce 10

Crab Hushpuppies

Sweet Corn, Maryland Jumbo Lump Crab 12

Duris Farms Pickled Cucumbers

Garlic, Jalapeño, Baby Onions 4

Nueske Hillcrest Candied Bacon

Locally Crafted IPA, Brown Sugar, Red Pepper Flakes 6

My Mama's Meatballs

Beef, Veal, Pork, Mountain View Farms Gouda 7

Atlantic Blue Mussels

Virginia Chardonnay, Roasted Tomato Broth, Crusty Bread 14

Asiago Crusted Onion Rings

Fresh Horseradish Sauce 7

Mountain View Farms Baby Swiss and Spinach Dip

Mini Herb Biscuits 10

Smoked Crispy Kale Chips

6

Charred Shishito Peppers

Hickory Smoked Salt 6

≡ FLATBREADS ≡

Grilled BBQ Chicken

Whispering Breeze Farms Smoked Gouda, Bourbon BBQ Sauce, Grilled Spring Onions 12

Fire Roasted Mushrooms

Virginia Farms Triple Blue Cheese, Baby Spinach, Caramelized Onions 11

Double Pepperoni

Three Cheeses, Fire Roasted Tomato Sauce 11

Fresh Buffalo Mozzarella

Sundried Tomato Pesto, Arugula, Extra Virgin Olive Oil 12

Beer Braised Pork Belly

Roasted Jalapeno, Roasted Tomato, Goat Feta Cheese, Applewood Smoked Bacon 13

≡ HOUSE MADE SOUPS ≡

Chef's Daily Soup

6

Heirloom Tomato & Roasted Pepper Bisque

6

18% gratuity added to groups of 6 or more

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

≡ SALADS ≡

Heirloom Tomato and Fresh Berry Salad

English Cucumber, Sweet Red Onion, Fresh Mint, Poppy Seed Dressing 11

Farmers Market Greens

Candied Pecans, Dried Apricots and Cranberries, Blue Cheese, Virginia Maple and Pear Vinaigrette 9

Classic Caesar

Hearts of Romaine, Shaved Parmesan, House Made Garlic Herb Croutons, Caesar Dressing 9

Add: Grilled Chicken Breast +5 Jumbo Lump Crab Cake +9

≡ BURGERS & SANDWICHES ≡

Served with Fries and House Made Pickles

Straus Family Grass Fed Burger*

Vermont Cheddar, Nueske Hillcrest Applewood Bacon, Sweet Red Onion, Tomato, Brioche Bun 15

Roasted All Natural Turkey BLT

Nueske Hillcrest Applewood Bacon, Lettuce, Tomato, Mayonnaise, Lyons Bakery Sourdough 13

Tanglewood Farms Grilled Chicken

Whispering Breeze Farms Jalapeño Cheddar, Chipotle Sauce, Sweet Red Onion, Tomato, Brioche Bun 14

Beef Brisket Pastrami

Pepper Jack, Up the Creek Virginia Mustard, Organic Apple Butter, Asiago Crusted Onion Rings, Lyon's Bakery Marble Rye 14

Niman Ranch Short Rib Sandwich

Whispering Breeze Farms Smoked Gouda, Sweet Onion Marmalade, Rosemary Focaccia Roll 15

Three Grilled Cheese Sandwich and Soup

Jalapeño Cheddar Bread, Pennecook Porch Pepper Jam, Gruyere, Vermont Cheddar, Provolone, Choice of Soup 12

≡ ENTRÉES ≡

Chesapeake Bay Rock Fish McDowell Farms Mushrooms, Woodson Mills Three Cheese Grits 26

Souderton Pennsylvania Ribeye Steak* House Rub, Potato Wedges 32

Virginia Shellfish Boil Mussels, Shrimp, Lobster, Smoked Sausage, Crawfish, Fresh Corn, Potatoes, Drawn Butter 29

Southern Fried Chicken Breast Sausage Gravy, Fried Country Biscuit 19

Organic Gluten Free Rigatoni Spinach, Sundried Tomatoes, Olives, Ricotta Salata 17

Chesapeake Jumbo Lump Crab Cakes Grilled Asparagus, Smoked Onion and Caper Aioli 26

≡ DESSERTS ≡

Krispy Kreme® Bread Pudding

Virginia Bourbon Sauce 8

Parker Farms Granny Smith Apple Cobbler

Pop's Vanilla Bean Ice Cream 7

Upside Down Chocolate Cream Pie 7

Pop's Old Fashioned Ice Cream

Double Scoop of Your Choice: Vanilla Bean, Chocolate Peanut Butter Cup, Strawberry 6

≡ BEER ≡

DRAUGHT BEER

Ask our team members about what's on tap!

Bud Light	6
Samuel Adams Seasonal, MA	7
Flying Dog Brewery, MD	7
Devils Backbone Brewery, VA	7
Starr Hill Brewery, VA	7
New District Brewery, VA	7
Local Seasonal	7

BOTTLED

Local & Craft

Flying Dog Snake Dog IPA	6.5
Starr Hill The Love	6.5
Blue Moon Belgian White	6.5
Samuel Adams Boston Lager	6.5
Strongbow Hard Cider	5.5

Domestic

Budweiser	5.5
Michelob Ultra	5.5
Bud Light	5.5
Miller Lite	5.5
Coors Light	5.5
Yuengling	5.5
Sierra Nevada Pale Ale	5.5

Imports

Corona Extra	6.5
Modelo Especial	6.5
Guinness Draught (14.9 oz. can)	6.5
Heineken	6.5
Stella Artois	6.5
Corona Light	6.5

Non Alcoholic

O'Douls	5.5
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