

# TAPS

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## SOUPS + SALADS + SNACKS

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### VIRGINIA CHEESE BOARD

Assorted Seasonal Artisan Cheese, Crispy Crackers, Grapes and Jam 12

### TAPS CHILI gfo

Beef, Chorizo, Red Beans, Cheddar, Sour Cream, Scallions and Cornbread 5/9

### COBB SALAD

Bacon, Hard Boiled Egg, Pickled Onion, Avocado, Blue Cheese 7

Add: Chicken (5), Salmon (8)

### THE GEORGES CAESAR gfo

House Made Dressing, Romaine, Parmesan Crisps, Crispy Bacon 8

### SIMPLE SALAD gf

Mixed Greens, Candied Walnuts 4

Add: Chicken (5), Salmon (8), Egg (1), Avocado (3), Blue Cheese (1.5)

### BEER BATTERED ONION RINGS

Avocado Ranch, Sriracha Aioli 8

### FRIED VIRGINIA OYSTERS

Pickled Cabbage, Smoked Citrus Aioli, Hot Sauce 12

### HOUSE CUT FRIES gf

Garlic Aioli, Red Wine Ketchup 7

Add: Chili And Cheese (3)

### Wings

Choice Of: Garlic Parmesan, Buffalo, BBQ, Sweet Thai Chili 8

### STEAMED EDAMAME 6

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## HANDHELDS

all sandwiches come with house cut fries and a dill pickle.  
side simple salad or caesar substitute for \$1.50

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### TAPS BURGER gfo \*

Seven Hill Farms, Bacon-Onion Jam, Bread & Butter Pickles, Pimento Cheese, Brioche 13

### NO BULL VEGGIE BURGER veg/gfo

Avocado, Roasted Garlic Aioli, Pickled Red Onions, Mixed Greens, Seven Grain Brioche 12

### PESTO CHICKEN gfo\*

Chicken Breast, Bacon, Housemade Pesto, Pepper Jack Cheese, Seven Grain Brioche 12

### FISH TACOS

Pan Seared Flounder, Cilantro, Sriracha, Slaw, Pickled Onion, Crème fraiche 12

## ENTREES

### FISH AND CHIPS

Beer Battered Flounder, House Cut French Fries, Fresh Tartar, Slaw 15

### ANDOUILLE PENNE PASTA

Andouille Sausage, Sun-dried Tomatoes, Local Seasonal Mushrooms, Spinach, Feta 12

### FRIED CHICKEN & WAFFLES

Twice Fried Chicken, Belgian Waffle, Cheese Mornay, Bourbon Maple 13

### MACHO SALAD

Marinated Chicken Breast, Dates, Grilled Corn, Goat Cheese, Candied Walnuts, Red Wine Vinaigrette 12

### SALMON SALAD

Dill, Marjoram, Honey Balsamic Glaze, Cold Quinoa Salad 15