

TO START

Ultra Crisp Wings

Brined and Double Fried,
Spicy Korean or Classic Buffalo 9⁹⁹

Deviled Eggs GF VE

Minced Chive and Smoked Paprika, Maldon Sea Salt and
Extra Virgin Olive Oil 6⁹⁹

BLAT Soup

Bacon, Diced Avocado, Petite Lettuce,
Roasted Tomato Soup, Toasted Baguette 7⁹⁹

Soup of the Day

Check for Today's Offering

Parisian Asparagus GF VE

Blanched Spears, Sauce Gribiche, Egg Yolk and Baby Greens
Lemon Scented Olive Oil 11⁹⁹

Dub Fries GF VE

White Truffle, Shaved Parmesan, Fresh Herbs 5⁹⁹

Farmhouse Salad GF VE

Mixed Greens, Fresh Berries, Candied Pecans,
Goat Cheese, Minted Honey Vinaigrette 9⁹⁹

Crowne Plaza Cobb GF

Lettuce, Shrimp, Bacon, Egg, Avocado,
Herbed Buttermilk Dressing 13⁹⁹

Lobster and Mango Salad GF

Baby Arugula and Frisée, Toasted Pistachio Vinaigrette,
Smoked Vanilla Salt 15⁹⁹

Caesar Salad VE

Grilled Baby Romaine, Parmesan Frico,
Prosciutto, House Made Dressing

Starter - 8⁹⁹ Add Sautéed Shrimp - 6⁹⁹

Entree - 11⁹⁹ Add Sautéed Chicken - 6⁹⁹

BIG PLATES

The Burger and Fries

Two Smashed 4 oz. Patties, Aged
English Cheddar Cheese, Toasted
Brioche, Sliced Tomatoes, Gem Lettuce,
Sweet Onion Bacon Jam 11⁹⁹

Crab Cake

Jumbo Lump Crab, Charred Corn
Remoulade, Tomatoes, Frisée Salad,
Champagne Mustard 15⁹⁹

Grilled Ratatouille Sandwich

Eggplant, Zucchini, Squash,
Red Peppers, Goat Cheese 9⁹⁹

Mac and Cheese VE

3 year Aged Cheddar, Garlic Crumbs 7⁹⁹
Add Applewood Bacon Lardons 3⁹⁹
Add Lobster 7⁹⁹

Shrimp and Grits

Grit Cake, Shrimp, Green Onion and
Bacon, Rich Low Country Sauce 15⁹⁹

Dan Seared Statler Chicken Breast GF

Whipped Truffled Potatoes, Brussels
Sprouts, Garlic and Sherry Jus 16⁹⁹

Open Faced *Meatloaf Sandwich*

Griddled Challah and Roasted
Tomatoes, House Made Meatloaf and
Sunny Side up Fried Egg, Mushroom
Brown Gravy and Baby Arugula 16⁹⁹

Steak Frites GF

Grilled Sirloin Steak with Cabernet
Shallot Butter, Crisp Shoestring Fries
and Sautéed Petite Tomatoes 21⁹⁹

Dan Seared Trout

Lemon Caper Butter, Cauliflower Purée,
Roasted Asparagus Spears 15⁹⁹

Mussels Marinières

Prince Edward Island Black Mussels,
Broth of White Wine, Garlic and Fresh
Herbs, Toasted Baguette 15⁹⁹

SIDES

Mashed Potatoes 4⁹⁹

Cauliflower Purée 4⁹⁹

Roasted Asparagus 4⁹⁹

Roasted Brussels Sprouts 4⁹⁹

SWEETS

Crème Brulée

Fresh Fruit and Biscotti 7⁹⁹

Flourless Chocolate Torte GF

Caramelized Orange Syrup, Toasted Almond 7⁹⁹

Rich Gelato or Seasonal Sorbet GF

Check for current selections 7⁹⁹

Killer B's

Belgian Chocolate Waffles, Butterscotch and Bourbon
Flamed Bananas, Vanilla Bean Gelato 7⁹⁹

CONSUMING RAW OR UNDERCOOKED RED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE CHARGE FOR GROUPS OF SIX OR MORE AND APPLICABLE VA SALES TAX PER ORDER
PLEASE CONTACT RAILSTOP GASTROPUB AT 703-683-8793 FOR PRIVATE PARTY INQUIRIES



CLASSIC COCKTAILS

OLD FASHIONED

Bourbon, Peychaud's Bitters, Sugar 10⁰⁰

PALOMA

Tequila, Grapefruit Juice, Soda 10⁰⁰

MOJITO

Rum, Lime Juice, Mint, Sugar 10⁰⁰

RICKEY

Gin, Lime Juice, Soda 10⁰⁰

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice 10⁰⁰

WINES BY THE GLASS OR BOTTLE

BUBBLES

Veuve Clicquot | Champagne | France | 17⁰⁰ | 67⁰⁰

Moët and Chandon Imperial | Champagne | France | 15⁰⁰ | 59⁰⁰

Chandon Brut | Sparkling | California | 10⁰⁰ | 39⁰⁰

Villa Sandi Il Fresco | Prosecco | Italy | 10⁰⁰ | 35⁰⁰

WHITE/ROSÉ

Danzante | Pinot Grigio | Italy | 9⁰⁰ | 35⁰⁰

St. Supery | Sauvignon Blanc | California | 10⁰⁰ | 35⁰⁰

Arrogant Frog | Sauvignon Blanc | France | 9⁰⁰ | 36⁰⁰

La Crema | Chardonnay | California | 10⁰⁰ | 39⁰⁰

K Jackson Reserve | Chardonnay | California | 11⁰⁰ | 45⁰⁰

Leonard Kreuzsch | Riesling | Germany | 10⁰⁰ | 43⁰⁰

Cavit | Moscato | Italy | 9⁰⁰ | 39⁰⁰

Crane Lake | White Zinfandel | California | 8⁰⁰ | 33⁰⁰

RED

La Crema | Pinot Noir | California | 11⁰⁰ | 43⁰⁰

Gnarly Head | Pinot Noir | California | 9⁰⁰ | 37⁰⁰

Seven Falls | Merlot | California | 10⁰⁰ | 39⁰⁰

Bonterra | Merlot | California | 11⁰⁰ | 43⁰⁰

Robert Mondavi | Cabernet Sauvignon | California | 11⁰⁰ | 49⁰⁰

Louis M Martini | Cabernet Sauvignon | California | 9⁰⁰ | 35⁰⁰

Doña Paula | Malbec | Argentina | 10⁰⁰ | 43⁰⁰

Ravenswood Lodi | Zinfandel | Napa Valley | 11⁰⁰ | 40⁰⁰

BEERS

DOMESTIC 5⁰⁰

Budweiser

Bud Light

Miller Lite

Coors Light

Sam Adams Boston Lager

Michelob Ultra

DRAFT 7⁰⁰

Devil's Backbone, Seasonal, VA

60 Minute IPA, DE

Blue Moon, Belgian White, CO

Port City Optimal, White Ale, VA

Ask for more of our Seasonal Options

IMPORTED 6⁰⁰

Stella Artois

Corona Light

Amstel Light

Corona Extra

Guinness

Kaliber Non Alcoholic

Goose Island, IPA, IL

Heineken, Pale Lager, NL

Modelo Especial, Pilsner-Style Lager, MX

Yuengling Lager, PA

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