

WILSON HARDWARE kitchen & bar

shareables

- Garlic Shrimp Skillet** NEW 13
Shrimp, lemon garlic, dried chile de arbol
- Crispy Calamari** 15
Lemon aioli
- Charred Eggplant** NEW 12
Herb labne, pistachio, balsamic reduction, dill
- Tuna Poke Nachos** 17
*Ginger-garlic poke sauce, scallions, jalapeños, cucumber tomato relish, cilantro lime crema & furikake seasoning
- Fried Artichoke** NEW 12
Served with anchovy mayonnaise and lemon
- Rainbow Cauliflower** 10
Roasted cauliflower, romesco sauce, parmesan, lemon vinaigrette
- Roasted Brussels Sprouts** OPTIONAL 11
Goat cheese, cilantro, lemon vinaigrette
- Hardware Sliders** OPTIONAL 14
Trio of short rib sliders, slathered in BBQ sauce & house-made coleslaw
- Bacon Four Cheese Mac** 11
Asiago, gouda, parmesan, cheddar, breadcrumbs & parsley
- Hardware Dip Trio** NEW 12
Romesco, hummus, and garlic labne served with pita bread
- Panzerotti** 9
Crisp-fried pizza dough stuffed with blue cheese, fontina, mozzarella, spicy aioli
- Organic Chicken Wings** OPTIONAL 12
BBQ: served w/ house-made coleslaw
Buffalo: served w/ blue cheese dressing
- Hand-Cut French Fries** 6
Served with house-made spicy aioli

signature entrées

- Chicken with Mushroom Sauce** NEW 25
Chicken breast, mushroom sauce, parmesan cheese, mashed potatoes and seasonal vegetables
- Steak Frites** OPTIONAL 32
*10 oz. New York strip steak served with french fries, asparagus, & black garlic aioli
- Wilson's Signature Short Rib Mash** OPTIONAL 25
Shredded beef short rib between layers of white truffle mashed potatoes and parmesan crust, w/ roasted vegetables & balsamic glaze

from the garden

*add chicken 6 / shrimp 9 / salmon 9

- Seasonal** NEW 15
Tomato confit, burrata, fry quinoa, w/ white balsamic vinaigrette
- Grilled Caesar** OPTIONAL 14
Crispy romaine hearts, shaved parmesan cheese & olive oil croutons
- Quinoa Salad with Shrimp** NEW 20
Grilled shrimp, confit tomatoes, bell pepper, cucumber, mango, feta cheese, avocado, red onion, w/ lemon vinaigrette
- Kale Salad** 15
Kale, green apple, pecorino romano, pistachios served with honey mustard vinaigrette

handhelds

Served with fries or sub a side salad for +2 (except for the tacos)

- Hardware Burger** 18
*1/2 lb. locally sourced beef, hardware sauce, bib lettuce, cheddar, tomato, onions, sweet relish, on brioche bun (add bacon +2 | avocado +2)
- Grilled Chicken Sandwich** 15
Grilled chicken breast, hardware sauce, white cheddar, caramelized onions, arugula, tomato, spicy aioli, on sourdough
- Wilson Royale Sandwich** NEW 18
Short rib, fontina, caramelized onions, mushrooms, horseradish cream, on ciabatta
- Caprese Sandwich** NEW 16
Mozzarella cheese, basil pesto, tomato, balsamic reduction
- Hardware Tacos (3)**
Lettuce, pico de gallo, cotija cheese, flour tortilla
- Chicken** 15
- *Steak** 18
- Molly's Meatless Crumble** 18
- Short Rib Tacos (3)** 17
Veggie crudités, onions, cilantro lime cream
- Shrimp Tacos (3)** 19
Old bay, mango-cilantro-jícama salsa, cilantro lime crema, flour tortilla

Ⓜ contain nuts

Ⓜ gluten-free

🌱 vegetarian

Ⓜ OPTIONAL gluten-free option

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

Gratuity of 20% added automatically for parties of 7+

In order to better serve you, please inform your server if you have any food allergies.

attention vegan & gluten-free diners

Several of our menu items can be adjusted to accommodate a vegan or gluten-free diet. Please ask your server for details!

signatures

Screw Him	12
Vodka, lychee, hibiscus, lemon, champagne	
Rosé Margarita	13
Patron tequila, aperol, rose wine, passionfruit, fresh lime juice	
Disconnect	12
White rum, passionfruit, velvet falernum, orange juice, lime	
Lavender Lemonade	13
Hendrick's gin, lemon juice, lavender syrup, butterfly pea bitters	
Off Switch	13
Bacardi silver rum, aperol, simple syrup, lime juice, pineapple juice	
Grapefruit Rose Spritz	14
Ketel one botanicals grapefruit rose, prosecco, elderflower liqueur, rose syrup, lemon juice	
Peach Basil Smash	12
Bulleit bourbon, peach syrup, lemon juice, splash soda, fresh basil	
Spicy Tangerine Margarita	13
Milagro blanco tequila, triple sec, lime juice, simple syrup, tangerine juice, fire water bitters, tajin rim	
Bucket 'o Bolts (punch for 2)	24
Captain morgan spiced rum & coconut rum, pineapple juice, orange juice, grenadine float	

on tap

Blue Moon	8 ¹⁸	Guinness	8 ¹⁸	Miller Lite	6 ⁵⁹	Eggenberg	5 ⁴⁵
Belgian Style Wheat Ale Colorado 5.4%		Stout Dublin, Ireland 4.2%		Light Lager Milwaukee, WI 4.2%		Pilsner Austria 5.3%	
Pacifico Clara	7 ²⁷	Three Notch'd	8 ¹⁸	Devils BackBone	8 ¹⁸	Goose Island	7 ²⁷
Pilsner Mexico 4.5%		Minute Man IPA Charlottesville, VA 7%		Vienna Lager Lexington, VA 5.2%		American IPA Chicago, IL 5.9%	

bottles

Weekend Lager	7 ²⁷	Allagash White	8 ¹⁸	Michelob Ultra Light	7 ²⁷
American Lager Williamsburg, VA 4.8%		Belgian White Wheat Portland, OR 5.1%		Light Lager Nevada, USA 4.2%	
Flying Dog Raging Bitch	8 ¹⁸	Bud Light	6 ⁵⁹	Port City Optimal Wit	7 ²⁷
Belgian IPA Frederick, MD 8.3%		Light Lager Missouri 4.2%		Belgium Wheat Ale Alexandria, VA 4.9%	
Corona	6 ⁵⁹	Port City	7 ²⁷	Stella Artois	7 ²⁷
Pale Lager Mexico 4.6%		Pale Ale Alexandria, VA 5.5%		Euro Pale Lager Belgium 5%	
Heineken	7 ²⁷	Bold Rock Apple Cider	7 ²⁷	IPA X (16 oz. can)	9 ⁰⁹
Lager Amsterdam 5%		Virginia Apple Cider Nellysford, VA 4.7%		American IPA Richmond, VA 7.1%	

whites

Ruffino Lumina	9 41
Pinot Grigio Venezia, Italy	
Chronic Cellars Rosé	9 41
Rosé California	
Benziger	9 40
Sauvignon Blanc California	
Lake Chalice	11 49
Sauvignon Blanc New Zealand	
Eve	10 44
Chardonnay California	
Rickshaw	9 41
Chardonnay California	
Neyers	62
Chardonnay California (bottle only)	

reds

Murphy-Goode	10 44
Pinot Noir California	
Gouguenheim	8 37
Malbec Mendoza, Argentina	
Faustino	8 37
Tempranillo Spain	
Robert Mondavi	10 44
Red Blend Bourbon Barrel Aged California	
Seven Moons Red Blend	9 40
Red Blend California	
Carmel Road	9 40
Cabernet Sauvignon California	
Unshackled by the Prisoner	65
Cabernet California (bottle only)	

draft cocktails

Permit Denied (single)	10
Tequila, watermelon, lime, agave	
Paid Time Off	10
House red sangria	

slushy cocktails

Frozen Espresso Martini	12
Salted caramel vodka, cold brew coffee	
Classic Pina Colada	10
White rum, coconut cream, pineapple juice	

classics with a twist

Moscow Mule	12
Ketel one vodka, house infused ginger syrup, fresh lime juice alt option: kentucky mule w/ bulleit bourbon	
Espresso Martini	16
Tito's vodka, kahlua, frangelico, simple syrup, espresso White chocolate variation: adds white chocolate liqueur	
Orange Crush	11
Smirnoff orange vodka, triple sec, fresh oj, sprite	
Wilson Boulevardier	13
Bulleit rye, aperol, cocoa bitters, orange twist, enhanced with citrus aroma	

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