

WILSON HARDWARE

kitchen & bar

shareables

Garlic Shrimp Skillet NEW	13
Shrimp, lemon garlic, dried chile de arbol	
Crispy Calamari	15
Lemon aioli	
Charred Eggplant VEG GF 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 VEG NEW	12
Served with anchovy mayonnaise and lemon	
Rainbow Cauliflower VEG GF	12
Roasted cauliflower, romesco sauce, parmesan, lemon vinaigrette	
Roasted Brussels Sprouts VEG GF OPTIONAL	12
Goat cheese, cilantro, lemon vinaigrette	
Hardware Sliders GF OPTIONAL	16
Trio of short rib sliders, slathered in BBQ sauce & house-made coleslaw	
Bacon Four Cheese Mac	14
Asiago, gouda, parmesan, cheddar, breadcrumbs & parsley	
Hardware Dip Trio VEG GF NEW	12
Romesco, hummus, and garlic labne served with pita bread	
Panzerotti VEG	11
Crisp-fried pizza dough stuffed with blue cheese, fontina, mozzarella, spicy aioli	
Organic Chicken Wings GF OPTIONAL	14
BBQ: served w/ house-made coleslaw Buffalo: served w/ blue cheese dressing	
Hand-Cut French Fries	7
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 GF OPTIONAL	32
*10 oz. New York strip steak served with french fries, asparagus, & black garlic aioli	
Wilson’s Signature Short Rib Mash GF	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 VEG GF NEW	15
Tomato confit, burrata, fry quinoa, w/ white balsamic vinaigrette	
Grilled Caesar VEG GF OPTIONAL	14
Crispy romaine hearts, shaved parmesan cheese & olive oil croutons	
Quinoa Salad with Shrimp VEG GF NEW	22
Grilled shrimp, confit tomatoes, bell pepper, cucumber, mango, feta cheese, avocado, red onion, w/ lemon vinaigrette	
Kale Salad VEG GF	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	16
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 VEG 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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