



hardware brunch

SATURDAYS & SUNDAYS

à la carte

Chicken & Waffle	18
Fried chicken, maple syrup, and amaretto cream served w/ home fries and fruit	
French Toast	17
Sliced brioche, maple syrup, and amaretto cream served w/ home fries or side salad & fruit	
Monsieur Hardware	18
Paris ham, sourdough, scrambled eggs, gruyère, and fontina served w/ home fries	
Short Rib Hash	19
*Beef short rib, fried egg, butternut squash potato hash, pepper jam reduction served w/ sunny side egg and home fries	
Omelette	17
Tomato, mushroom, ham, spinach, cheddar, served w/ veggie crudités & home fries or side salad	
Eggs Benedict	17
*Paris ham, poached egg, hollandaise, on a fresh-baked croissant bun served w/ home fries	
Salmon Benedict	19
*Smoked salmon lox, poached egg, hollandaise, on a fresh baked	
Roasted Cauliflower	16
*Romesco, fried egg, served w/ home fries	

from the garden

*add chicken 6 / shrimp 9 / salmon 9

Seasonal	15
Tomato confit, burrata, fry quinoa, w/ white balsamic vinaigrette	
Chopped Caesar	14
Crispy romaine hearts, shaved parmesan cheese & olive oil croutons	
Quinoa Salad with Shrimp	22
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	

contain nuts

gluten-free

vegetarian

gluten-free option

table disclaimer

No more than 6 credit cards per group.
Groups of 9 or more served family style.
Gratuity of 20% added for parties of 6+ guests

mimosa special

\$20 per Person for
the 1st Carafe

.50¢ for each
additional glass

Entire table must participate & minimum 1 entree per person.
We reserve the right to stop serving anyone we believe to be intoxicated.

Avocado Toast	17
*Smashed avocados, poached egg, veggie crudités, radish, tomato confit, & arugula on sourdough w/ home fries	
Nova Scotia Salmon Toast	19
*Smoked salmon lox (open face), poached egg, cream cheese, arugula, tomato confit, red onion, & capers on sourdough w/ home fries	
The Breakfast Sandwich	16
*Scrambled eggs, bacon, white cheddar on croissant bun served w/ home fries (add avocado +3)	
Avocado Burger	17
*1/2 lb. beef patty, avocado spread, bib lettuce, organic fried egg, tomatoes, white cheddar, brioche bun served w/ home fries (add bacon +2)	
Grilled Chicken Sandwich	16
Grilled chicken breast, spicy aioli, tomato, arugula, caramelized onions, white cheddar, sourdough served w/ home fries (add avocado +3)	
Yogurt Parfait	9
Greek yogurt, granola, & fresh fruit	

sides

Side of Bacon	5	Fresh Fruit	5
Hash Browns	5	Smoked Salmon Lox	10
Home Fries	5	* Side of Eggs	5

drinks

Bloody Mary	9
Bloody Maria	9
Mimosa	8
Grapefruit juice, orange juice, or Hibiscus	

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

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	
Spicy Tangerine Margarita	13
Milagro blanco tequila, triple sec, lime juice, simple syrup, tangerine juice, fire water bitters, tajin rim	
Disconnect	12
White rum, passionfruit, velvet falernum, orange juice, lime	
Earl Grey Lavender Lemonade	13
Earl gray infused tito’s vodka, lavender, lemon	
Ginger Pear Martini	14
Absolut pear vodka, ginger, lemon, allspice	
PSM (Pumpkin Spice Martini)	16
Tito’s vodka, espresso, pumpkin spice rumchata, kahlua	
Wilson’s Mistake	13
London dry gin, passionfruit, lemon, honey, angostura	
Rosemary Grapefruit Margarita	13
Milagro blanco tequila, rosemary, grapefruit, triple sec, lime	
Chai Thai	14
Black rum, white rum, chai tea, lime, triple sec, amaretto	

draft cocktails

Paid Time Off	10
House red sangria	
slushy cocktails	
Sawtooth	12
Spiced rum, apple cider, triple sec, lemon juice	
Frozen Espresso Martini	10
Vanilla vodka, coffee, simple syrup	

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	
Cinnamon Old Fashioned	13
Bulleit bourbon, cinnamon, cocoa & orange bitters	
Wilson Boulevardier	13
Bulleit rye, aperol, cocoa bitters, orange twist, enhanced with citrus aroma	

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	8 ¹⁸	Allagash White	8 ¹⁸	Michelob Ultra Light	8 ¹⁸
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	8 ¹⁸
Belgian IPA Frederick, MD 8.3%		Light Lager Missouri 4.2%		Belgium Wheat Ale Alexandria, VA 4.9%	
Corona	7 ²⁷	Port City	8 ¹⁸	Stella Artois	8 ¹⁸
Pale Lager Mexico 4.6%		Pale Ale Alexandria, VA 5.5%		Euro Pale Lager Belgium 5%	
Heineken	8 ¹⁸	Bold Rock Apple Cider	8 ¹⁸	IPA X (16 oz. can)	10
Lager Amsterdam 5%		Virginia Apple Cider Nellysford, VA 4.7%		American IPA Richmond, VA 7.1%	

whites

Ruffino Lumina	10 44
Pinot Grigio Venezia, Italy	
DAOU Rosé	11 49
Rosé California	
Benziger	9 40
Sauvignon Blanc California	
Lake Chalice	12 54
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	
Diseno	9 41
Malbec Mendoza, Argentina	
Faustino	9 41
Tempranillo Spain	
Robert Mondavi	11 49
Red Blend Bourbon Barrel Aged California	
Seven Moons	10 44
Red Blend California	
Carmel Road	10 44
Cabernet Sauvignon California	
Unshackled by the Prisoner	65
Cabernet California	(bottle only)

sparkling

Brut	9 40
Bouvet France	
Rosé Brut	9 40
Bouvet France	
Prosecco	10 44
Ruffino Prosecco Extra Dry Italy	
Imperial Brut	175
Moët & Chandon France	
Vintage Brut	475
Dom Pérignon France	

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