

# WILSON HARDWARE kitchen & bar

## shareables

- Garlic Shrimp Skillet** SIGNATURE 14  
Shrimp, lemon garlic, dried chile de arbol
- Crispy Calamari** SIGNATURE 16  
Marinara sauce
- Tuna Poke Nachos** SIGNATURE 17  
\*Ginger-garlic poke sauce, scallions, jalapeños, cucumber tomato relish, cilantro lime crema & furikake seasoning
- Fried Artichoke** 12  
Served with anchovy mayonnaise and lemon
- Rainbow Cauliflower** 13  
Roasted cauliflower, romesco sauce, parmesan, lemon vinaigrette
- Roasted Brussels Sprouts** OPTIONAL 13  
Goat cheese, cilantro, lemon vinaigrette
- Hardware Sliders** OPTIONAL 17  
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** SIGNATURE 13  
Romesco, hummus, and garlic labne served with pita bread
- Panzerotti** SIGNATURE 12  
Crisp-fried pizza dough stuffed with blue cheese, fontina, mozzarella, spicy aioli
- Sautéed Mussels** 18  
Garlic, butter, white wine sauce
- Signature Cheese Board** 22  
Chef's selection of artisanal cheeses and crackers, served with fig jam, truffle honey & walnuts
- Organic Chicken Wings** 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

- Stuffed Chicken** SIGNATURE 26  
Mushroom, spinach, sundried tomato, goat cheese, onion, celery, topped with white wine cream sauce and served with mashed potatoes and seasonal vegetable
- Steak Frites** OPTIONAL 32  
\*10 oz. New york strip steak served with seasonal vegetable and truffle sauce
- Wilson's Signature Short Rib Mash** 28  
Shredded beef short rib topped with fried onions and demi-glace sauce, served with mashed potatoes and seasonal vegetables

## from the garden

\*add chicken 6 / shrimp 9 / salmon 9

- Seasonal** 15  
Tomato confit, burrata, fry quinoa, w/ white balsamic vinaigrette
- Chopped Caesar** OPTIONAL 14  
Crispy romaine hearts, shaved parmesan cheese & olive oil croutons
- Quinoa Salad with Shrimp** SIGNATURE 22  
Grilled shrimp, confit tomatoes, bell pepper, cucumber, mango, feta cheese, avocado, red onion, w/ lemon vinaigrette
- Kale Salad** SIGNATURE 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** SIGNATURE 18  
\*1/2 lb. locally sourced beef, hardware sauce, bib lettuce, white cheddar, tomato, onions, sweet relish, on brioche bun (add bacon +2 | avocado +2)
- Grilled Chicken Sandwich** SIGNATURE 16  
Grilled chicken breast, hardware sauce, white cheddar, caramelized onions, arugula, tomato, spicy aioli, on sourdough
- Caprese Sandwich** 16  
Mozzarella cheese, basil pesto, tomato, balsamic reduction
- Hardware Tacos (3)**  
Lettuce, pico de gallo, cotija cheese, flour tortilla
- Chicken** 16
- \*Steak** 19
- Short Rib Tacos (3)** 19  
Veggie crudités, onions, cilantro lime cream
- Shrimp Tacos (3)** 19  
Old bay, mango-cilantro-jícama salsa, cilantro lime crema, flour tortilla

- Grilled Salmon** SIGNATURE 28  
\*Grilled salmon, mashed potatoes, sauteed baby spinach, garlic butter
- Penne alla Vodka** 25  
Penne pasta sautéed w/ shrimp, tomato cream sauce, served w/ garlic bread  
(sub. Chicken 23 | sub. Veggies 20)
- Truffle Hanger Steak** 28  
\*8 oz. hanger steak, mashed potatoes, seasonal vegetable with lemon butter, truffle sauce

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+ guests

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

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

## draft cocktails

<b>Paid Time Off</b>	10
House red sangria	

## slushy cocktails

<b>Sawtooth</b>	12
Spiced rum, apple cider, triple sec, lemon juice	
<b>Frozen Espresso Martini</b>	10
Vanilla vodka, coffee, simple syrup	

## classics with a twist

<b>Moscow Mule</b>	12
Ketel one vodka, house infused ginger syrup, fresh lime juice alt option: kentucky mule w/ bulleit bourbon	
<b>Espresso Martini</b>	16
Tito's vodka, kahlua, frangelico, simple syrup, espresso White chocolate variation: adds white chocolate liqueur	
<b>Cinnamon Old Fashioned</b>	13
Bulleit bourbon, cinnamon, cocoa & orange bitters	
<b>Wilson Boulevardier</b>	13
Bulleit rye, aperol, cocoa bitters, orange twist, enhanced with citrus aroma	

## on tap

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

## bottles

<b>Weekend Lager</b>	8 <sup>18</sup>	<b>Allagash White</b>	8 <sup>18</sup>	<b>Michelob Ultra Light</b>	8 <sup>18</sup>
American Lager Williamsburg, VA   4.8%		Belgian White Wheat Portland, OR   5.1%		Light Lager Nevada, USA   4.2%	
<b>Flying Dog Raging Bitch</b>	8 <sup>18</sup>	<b>Bud Light</b>	6 <sup>59</sup>	<b>Port City Optimal Wit</b>	8 <sup>18</sup>
Belgian IPA Frederick, MD   8.3%		Light Lager Missouri   4.2%		Belgium Wheat Ale Alexandria, VA   4.9%	
<b>Corona</b>	7 <sup>27</sup>	<b>Port City</b>	8 <sup>18</sup>	<b>Stella Artois</b>	8 <sup>18</sup>
Pale Lager Mexico   4.6%		Pale Ale Alexandria, VA   5.5%		Euro Pale Lager Belgium   5%	
<b>Heineken</b>	8 <sup>18</sup>	<b>Bold Rock Apple Cider</b>	8 <sup>18</sup>	<b>IPA X (16 oz. can)</b>	10
Lager Amsterdam   5%		Virginia Apple Cider Nellysford, VA   4.7%		American IPA Richmond, VA   7.1%	

## whites

<b>Ruffino Lumina</b>	10   44
Pinot Grigio   Venezia, Italy	
<b>DAOU Rosé</b>	11   49
Rosé   California	
<b>Benziger</b>	9   40
Sauvignon Blanc   California	
<b>Lake Chalice</b>	12   54
Sauvignon Blanc   New Zealand	
<b>Eve</b>	10   44
Chardonnay   California	
<b>Rickshaw</b>	9   41
Chardonnay   California	
<b>Neyers</b>	62
Chardonnay   California (bottle only)	

## reds

<b>Murphy-Goode</b>	10   44
Pinot Noir   California	
<b>Diseno</b>	9   41
Malbec   Mendoza, Argentina	
<b>Faustino</b>	9   41
Tempranillo   Spain	
<b>Robert Mondavi</b>	11   49
Red Blend Bourbon Barrel Aged   California	
<b>Seven Moons</b>	10   44
Red Blend   California	
<b>Carmel Road</b>	10   44
Cabernet Sauvignon   California	
<b>Unshackled by the Prisoner</b>	65
Cabernet   California (bottle only)	

## sparkling

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

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