



hardware brunch

SATURDAYS & SUNDAYS

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.

à la carte

Chicken & Waffle 18
Fried chicken, maple syrup, amaretto cream & served with fruit

French Toast 16
Sliced brioche, maple syrup, amaretto cream & served with fruit

Monsieur Hardware 18
Paris ham, gruyere and fontina on fresh rosemary bread & served with home fries

Short Rib Hash 19
* Braised beef short rib, butternut squash potato hash, pepper jam reduction topped with sunny side egg

Omelette 18
Paris ham, tomato, mushroom, spinach, gruyere & served with home fries

Eggs Benedict 17
* Canadian bacon, poached egg, hollandaise, on a fresh-baked croissant bun & served with home fries

Norwegian Salmon Croissant 19
* Smoked salmon, avocado, cucumber, herb cream cheese, arugula on a croissant & served with home fries

Avocado Toast 18
* Smashed avocados, poached egg, radish, heirloom tomato, arugula on focaccia & served with home fries

The Breakfast Sandwich 17
* Scrambled eggs, bacon, avocado, tomato, white cheddar on a croissant & served with home fries

Avocado Burger 18
* 1/2 lb. beef patty, avocado, bib lettuce, fried egg, tomato, white cheddar, a brioche bun & served with home fries (add bacon +2)

Grilled Chicken Sandwich 16
Grilled chicken breast, spicy aioli, tomato, arugula, caramelized onions, white cheddar on focaccia & served with home fries (add avocado +3)

Roasted Cauliflower 16
* Served with fried egg and tahini sauce

Yogurt Parfait 9
Greek yogurt, granola, & fresh fruit

from the garden

*add chicken 6 / shrimp 9 / salmon 9

Chef's Salad 15
Mixed baby greens, strawberries, roasted marcona almonds, manchego cheese with raspberry vinaigrette

Chopped Caesar 14
Crispy romaine hearts, shaved parmesan cheese, and olive oil croutons

Quinoa Salad with Shrimp 22
Grilled shrimp, confit tomatoes, bell pepper, cucumber, mango, feta cheese, avocado, red onion, with lemon vinaigrette

Kale Salad 15
Kale, green apple, pecorino romano, pistachios with honey mustard vinaigrette

sides

Side of Bacon 5 **Fresh Fruit** 6

Hash Browns 5 **Smoked Salmon Lox** 11

Home Fries 5 *** Side of Eggs** 5

drinks

Mimosa 8
Grapefruit, Orange, or Hibiscus

Bloody Mary 9

Bloody Mary 9

contain nuts

gluten-free

vegetarian

OPTIONAL 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

* 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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