

# 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 18  
\*Ginger-garlic poke sauce, scallions, jalapeños, cucumber tomato relish, cilantro lime crema & furikake seasoning
- Fried Artichoke** 13  
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** 15  
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, marinara sauce
- 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

- Chef's Salad** 15  
Mixed baby greens, strawberries, roasted marcona almonds, manchego cheese with raspberry 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 17  
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 crema
- 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+ 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!

## signature cocktails

<b>Screw Him</b> 12 Vodka, lychee, hibiscus, lemon, champagne	<b>Blueberry Bourbon Lemonade</b> 13 Bulleit bourbon, lemon juice, blueberry syrup
<b>Spicy Tangerine Margarita</b> 13 Milagro blanco tequila, triple sec, lime juice, simple syrup, tangerine juice, fire water bitters, tajin rim	<b>Spicy Mezcal Margarita</b> 14 El silencio mezcal, simple syrup, triple sec, lime juice, firewater bitters
<b>Disconnect</b> 12 White rum, passionfruit, velvet falernum, orange juice, lime	<b>Blood Orange Basil Margarita</b> 13 Tequila blanco, blood orange syrup, triple sec, lime juice, basil
<b>Lavender Lemonade</b> 13 Hendricks gin, lavender syrup, lemon juice	<b>Pineapple Daiquiri</b> 13 Plantation pineapple rum, lime juice, simple syrup
<b>Peach &amp; Orange Blossom Spritz</b> 14 Ketel one peach & orange blossom, peach syrup, lemon juice, aperol	<b>Grapefruit Ginger Tequila</b> 13 Tequila blanco, lime juice, triple sec, ginger, grapefruit bitters

## 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>Orange Crush</b> 13 Smirnoff orange vodka, triple sec, orange juice, sprite
<b>Espresso Martini</b> 16 Tito's vodka, kahlua, frangelico, simple syrup, espresso White chocolate variation: adds white chocolate liqueur	<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> Belgian Style Wheat Ale Colorado   5.4%	<b>Guinness</b> 8 <sup>18</sup> Stout Dublin, Ireland   4.2%	<b>Miller Lite</b> 6 <sup>59</sup> Light Lager Milwaukee, WI   4.2%	<b>Eggenberg</b> 5 <sup>45</sup> Pilsner Austria   5.3%
<b>Pacifico Clara</b> 7 <sup>27</sup> Pilsner Mexico   4.5%	<b>Three Notch'd</b> 8 <sup>18</sup> Minute Man IPA Charlottesville, VA   7%	<b>Devils BackBone</b> 8 <sup>18</sup> Vienna Lager Lexington, VA   5.2%	<b>Goose Island</b> 7 <sup>27</sup> American IPA Chicago, IL   5.9%

## bottles

<b>Weekend Lager</b> 8 <sup>18</sup> American Lager Williamsburg, VA   4.8%	<b>Allagash White</b> 8 <sup>18</sup> Belgian White Wheat Portland, ME   5.1%	<b>Michelob Ultra Light</b> 8 <sup>18</sup> Light Lager Nevada, USA   4.2%
<b>Flying Dog Raging Bitch</b> 8 <sup>18</sup> Belgian IPA Frederick, MD   8.3%	<b>Bud Light</b> 6 <sup>59</sup> Light Lager Missouri   4.2%	<b>Port City Optimal Wit</b> 8 <sup>18</sup> Belgium Wheat Ale Alexandria, VA   4.9%
<b>Corona</b> 7 <sup>27</sup> Pale Lager Mexico   4.6%	<b>Port City</b> 8 <sup>18</sup> Pale Ale Alexandria, VA   5.5%	<b>Stella Artois</b> 8 <sup>18</sup> Euro Pale Lager Belgium   5%
<b>Heineken</b> 8 <sup>18</sup> Lager Amsterdam   5%	<b>Bold Rock Apple Cider</b> 8 <sup>18</sup> Virginia Apple Cider Nellysford, VA   4.7%	<b>IPA X (16 oz. can)</b> 10 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> 10   44 Sauvignon Blanc   California
<b>Eve</b> 11   49 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>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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