

WILSON HARDWARE kitchen & bar

shareables

- Garlic Shrimp Skillet** 14
Shrimp, lemon garlic, dried chile de arbol
- Crispy Calamari** 16
Marinara sauce
- Tuna Poke Nachos** 18
*Ginger-garlic poke sauce, scallions, jalapeños, cucumber tomato relish, cilantro lime crema & furikake seasoning
- Bang Bang Shrimp** 15
Shrimp tempura covered in honey sriracha sauce
- Rainbow Cauliflower** 13
Roasted cauliflower, romesco sauce, parmesan, lemon vinaigrette
- Roasted Brussels Sprouts** 13
Goat cheese, cilantro, lemon vinaigrette
- Hardware Sliders** 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** 13
Romesco, hummus, and garlic labne served with pita bread
- Panzerotti** 12
Crisp-fried pizza dough stuffed with blue cheese, fontina, mozzarella, marinara sauce
- Cauliflower Tempura** 13
Fried cauliflower served with spicy aioli
- Organic Chicken Wings** 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** 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** 32
*10 oz. New York strip steak, red wine mushroom sauce, served with hand-cut french fries
- 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

- 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, with lemon vinaigrette
- Grilled Chicken & Kale Salad** 21
Chopped chicken breast, kale, baby arugula, green apple, quinoa, 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, white cheddar, tomato, onions, sweet relish, on brioche bun (add bacon +2 | avocado +2)
- Grilled Chicken Sandwich** 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
- Fried Chicken Sandwich** 18
Nashville Hot Sauce with cole slaw, mayo, and pickles or Classic with mayo and pickles
- Fried Catfish Sandwich** 18
Fried catfish with cole slaw, pickles, tartar sauce on a brioche bun served with cajun fries
- 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

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

Screw Him 12 Vodka, lychee, hibiscus, lemon, champagne	PSM (Pumpkin Spice Martini) 16 Tito's vodka, espresso, pumpkin spice rumchata, kahlua
Spicy Tangerine Margarita 13 Milagro blanco tequila, triple sec, lime juice, simple syrup, tangerine juice, fire water bitters, tajin rim	Wilson's Mistake 13 London dry gin, passionfruit, lemon, honey, angostura
Disconnect 12 White rum, passionfruit, velvet falernum, orange juice, lime	Bourbon Orchard Smash 13 Bulleit bourbon, apple cider, cinnamon syrup, lemon juice
Lavender Lemonade 13 Hendricks gin, lavender syrup, lemon juice	Chai Thai 14 Black rum, white rum, chai tea, lime, triple sec, amaretto
Peppermint Mocha Latte Martini 15 Tito's vodka, peppermint schnapps, espresso, irish cream liqueur	

classics with a twist

Moscow Mule 12 Ketel one vodka, house infused ginger syrup, fresh lime juice alt option: kentucky mule w/ bulleit bourbon	Orange Crush 13 Smirnoff orange vodka, triple sec, orange juice, sprite
Espresso Martini 16 Tito's vodka, kahlua, frangelico, simple syrup, espresso White chocolate variation: adds white chocolate liqueur	Wilson Boulevardier 13 Bulleit rye, aperol, cocoa bitters, orange twist, enhanced with citrus aroma

on tap

Blue Moon 9 Belgian Style Wheat Ale Colorado 5.4%	Guinness 9 Stout Dublin, Ireland 4.2%	Miller Lite 7 Light Lager Milwaukee, WI 4.2%	Eggenberg 6 Pilsner Austria 5.3%
Pacifico Clara 8 Pilsner Mexico 4.5%	Three Notch'd 9 Minute Man IPA Charlottesville, VA 7%	Devils BackBone 9 Vienna Lager Lexington, VA 5.2%	Goose Island 8 American IPA Chicago, IL 5.9%

bottles

Weekend Lager 9 American Lager Williamsburg, VA 4.8%	Allagash White 9 Belgian White Wheat Portland, ME 5.1%	Michelob Ultra Light 9 Light Lager Nevada, USA 4.2%
Flying Dog Raging Bitch 9 Belgian IPA Frederick, MD 8.3%	Bud Light 7 Light Lager Missouri 4.2%	Port City Optimal Wit 9 Belgium Wheat Ale Alexandria, VA 4.9%
Corona 8 Pale Lager Mexico 4.6%	Port City 9 Pale Ale Alexandria, VA 5.5%	Stella Artois 9 Euro Pale Lager Belgium 5%
Heineken 9 Lager Amsterdam 5%	Bold Rock Apple Cider 9 Virginia Apple Cider Nellysford, VA 4.7%	IPA X (16 oz. can) 10 American IPA Richmond, VA 7.1%

whites

Ruffino Lumina 10 44 Pinot Grigio Venezia, Italy
DAOU Rosé 11 49 Rosé California
Benziger 10 44 Sauvignon Blanc California
Eve 11 49 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
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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