

1784 Pub



"Unlike men, not all spirits were created equal"

Bill of Fare

BAR SNACKS

Virginia Artisan Salted Peanuts (vegan)	\$ 4.95
Pimento Cheese Spread with Pita Chips	\$ 7.95
Tavern Pickled Egg - A staple in colonial taverns	\$ 2.50

LITE FARE

Michie Tavern's Signature Fried Chicken Basket (serves two)	\$17.95
- Four pieces (breast, wing, thigh, leg) with 2 homemade biscuits	
Fried Jumbo Chicken Tender Basket (serves two)	\$17.95
- Four pieces served with 2 homemade biscuits and mustard sauce	
Fried Wing Basket - Six Jumbo Wing Pieces	\$10.50
Dozen Jumbo Wing Pieces	\$17.95
Hand-Pulled Smoked Pork Barbecue Sliders (2) - served with tavern coleslaw	\$11.50
Country Ham Biscuits (2) - Kite's Virginia Ham on homemade biscuit	\$11.50
Southern Baked Mac and Cheese (serves two) - 16oz crock - crunchy topping	\$11.95

SHAREABLE SIDES

Fried Dill Pickle Slices (with Ranch dressing)	\$ 4.95
Fried Potato Wedges (with ketchup)	\$ 4.95
Homemade Hushpuppies with corn kernels	\$ 4.95
Southern Fried Okra - (with Ranch dressing)	\$ 4.95
Soft Pretzel Bites (salted) with Mustard Sauce	\$ 5.95
Tavern Coleslaw	\$ 3.50

SWEETS

Peach Cobbler - a homemade southern treat (add ice cream for \$1.55)	\$5.95
Chocolate Chunk Cookie—With vanilla ice cream and chocolate sauce	\$5.95

Pub Hours

Thursday, Friday & Saturday 3:30 - 7:30

Kitchen Hours 3:45 - 7:00 | Takeout is not available

Please place beverage and food orders at bar

VIRGINIA WINE

Whites

	6oz. 8oz. Bottle
Barboursville Chardonnay (dry, crisp & clean)	\$8/\$10/\$27
Barboursville Pinot Grigio (dry & well-balanced)	
Barboursville Phileo (Moscato - on the sweeter side)	
Barboursville Prosecco (sparkling white wine - Italy)	BTL only \$24

Reds

Barboursville Cabernet Sauvignon (classic dry red)	\$8/\$10/\$27
Barboursville Merlot (rich, dry, medium bodied)	
Michie Tavern's Finest (rich, dry, medium bodied)	BTL only \$41

Rosé

Barboursville Allegrante Rosé (delightfully light)	\$8/\$10/\$27
--	---------------

VIRGINIA BEER - 12 oz. Bottle/Can \$6.95

Alewerks Superb IPA (6.3% ABV) Tropical fruit notes	
Alewerks Tavern Brown Ale (5.6 % ABV) Notes of toffee, chocolate, and pecan	
Bingo Beer Company Lager (4.8%ABV) Clean and crisp—16oz can	
Blue Mountain Monticello Mountain Ale (5.5 % ABV) Brewed with Monticello honey	
Devils Backbone Vienna Lager (5.2% ABV) Crisp, caramel, toast	
Port City Downright Pilsner (4.8% ABV) Czech Pilsner	
Port City Optimal Wit (4.9% ABV) Belgian Wheat —Brewed with coriander & orange peel	
Port City Porter (7.2% ABV) American Porter—Mocha, roasted, bold	
Three Notch'd Minute Man IPA (7% ABV) Juicy IPA—Strata, Mosaic, and Idaho 7 hops	
Triple Crossing Falcon Smash IPA (7%ABV) Notes of orange, pine, stone fruit—16oz can	\$10
Triple Crossing Pathway Pilsner (5%ABV) German Pilsner —16oz can	\$9
The Veil Master Shredder IPA (5.5%ABV) Mosaic hops - Notes of orange, melon —16oz can	\$10

VIRGINIA HARD CIDER - 12oz Can \$6.95

Bold Rock Apple - made from Granny Smith apples (4.7% ABV)	
Potter's Petite Cider (4.5% ABV) Dry cider—zero residual sugar	
Potter's Imperial Dry (8.2% ABV) Dry cider—zero residual sugar	

VIRGINIA MEAD

An alcoholic honey "wine" made with water, yeast, & local honey. A staple in 18th century taverns.

5oz bottle pour	\$12
Bottle (to-go only):	\$38

Thistlerock Piedmont Wildflower (12.6% ABV) - Semi-dry—Blend of Virginia estate honey	
---	--

NON-ALCOHOLIC - 12oz. Bottles or Mug

Root Beer, Orange, Black Cherry or Crème Soda	\$3.95
Bottled Water	\$2.25
Apple Cider - fresh and unfiltered	\$3.50

Pub Hours

Thursday, Friday & Saturday 3:30 - 7:30
Kitchen Hours 3:45 - 7:00 | Takeout is not available