

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	\$ 8.95
Tavern Chicken Salad with Pita Chips	\$ 8.95
Tavern Pickled Egg - A staple in colonial taverns	\$ 2.50
Soft Pretzel Bites (salted) with Mustard Sauce - 12 bites per order	\$ 8.50

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/Dozen Jumbo Pieces	\$10.95/\$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 - 12oz crock - crunchy topping	\$9.95
Andalucía Gazpacho - Homemade chilled vegetable soup - Vegan & gluten-free - 12oz mug	\$9.95

SHAREABLE SIDES

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

SWEETS

Peach Cobbler - a homemade southern treat (add ice cream for \$1.45)	\$6.50
Chocolate Chunk Cookie —With vanilla ice cream and chocolate sauce	\$6.50

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 AND BEER

Whites and Rosé

	6oz	8oz	BTL
Barboursville Allegrante Rosé (delightfully light)	\$8	\$10	\$27
Barboursville Chardonnay (dry, crisp & clean)			
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

DRAFT BEER - 16oz Pint **\$7.50**

Michie Tavern Amber Lager (4.5 % ABV) - Brewed by Redbeard (Staunton, VA) - Crisp, caramel, toast

BOTTLED AND CANNED BEER **\$6.95**

Beer and wine are available to-go

Alewerks Tavern Brown Ale (5.6 % ABV) Notes of toffee, chocolate, and pecan	
Basic City Golden Child Bask Hazy IPA (6.5%ABV) Citra and Mosaic hops - Bright, citrusy, tropical	
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 Porter (7.2% ABV) American Porter—Mocha, roasted, bold	
Virginia Beer Co. Gorgeous IPA (5.7% ABV) Hazy IPA—All Citra hops	
Ardent Pilsner (5%ABV) German Pilsner - 16oz can	\$9
Triple Crossing Falcon Smash IPA (7%ABV) Notes of orange, pine, stone fruit—16oz can	\$10

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

LOCAL MEAD

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

Thistlerock Piedmont Wildflower (12.6% ABV) - Semi-dry—Blend of Virginia estate honey	
5oz bottle pour	\$12
Bottle (to-go only):	\$38

NON-ALCOHOLIC - 12oz. Bottles or Mug

Root Beer, Orange, Black Cherry or Crème Soda	\$3.95
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

Please place beverage and food orders at bar