

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

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| 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

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|--|--------|
| 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

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 |

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

Beer and wine are available to-go

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|---|--|--|------|
| 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 |

VIRGINIA HARD CIDER - 12oz Can **\$6.95**

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|--|--|--|--|
| 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.

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|---|----------------------|--|------|
| 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 |
| Bottled Water | | | \$2.25 |
| Apple Cider - fresh and unfiltered | | | \$3.50 |

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