

1784 Pub



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) - Four pieces (breast, wing, thigh, leg) with 2 homemade biscuits	\$17.95
Fried Jumbo Chicken Tender Basket (serves two) - Four pieces, 2 biscuits, mustard sauce	\$17.95
Homestyle Crispy Chicken Bites (serves two) - Served with BBQ and Ranch	\$15.95
Fried Jumbo Wing Basket - Six Wings/Dozen Wings	\$10.95/\$17.95
Hand-Pulled Smoked Pork Barbecue Sliders - Two sliders served with coleslaw	\$11.50
Country Ham Biscuits - Two homemade biscuits with Kite's Virginia Ham	\$11.50
Chicken Biscuits - Two homemade biscuits with a jumbo tender (add pimento cheese for \$4.50)	\$11.50
Southern Baked Mac and Cheese - 12oz crock - crunchy topping	\$9.95
Andalucía Gazpacho - Homemade chilled soup - Vegan & gluten-free - 12oz	\$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 the bar

DRAFT BEER - 16oz Pint

Michie Tavern Amber Lager (4.5%) - Brewed by Redbeard (Staunton, VA) - Crisp, caramel, toast	\$7.50
Redbeard Emo Hipsters Double IPA (8%) - Double dry-hopped w/ Citra, Nelson Sauvin, Riwaka, Motueka	\$7.95

BOTTLED AND CANNED BEER

Beer and wine are available to-go

Alewerks Tavern Brown Ale (5.6% ABV) Notes of toffee, chocolate, and pecan	\$6.95
Basic City Golden Child Bask Hazy IPA (6.5%) Citra and Mosaic hops - Bright, citrusy, tropical	
Bingo Beer Company Lager (16oz can) (4.8%) German-style Helles Lager - Clean and crisp	
Blue Mountain Monticello Mountain Ale (5.5%) Honey Amber Ale - Brewed with Monticello honey	
Port City Downright Pilsner (4.8%) Czech Pilsner - Unfiltered and naturally carbonated	
Port City Porter (7.2%) American Robust Porter - Mocha, roasted, bold	
Virginia Beer Co. Gorgeous IPA (5.7%) Hazy IPA brewed with all Citra hops	
Ardent Pilsner (16oz can) (5%) German-style Pilsner - German noble hops	\$9
Triple Crossing Falcon Smash IPA (16oz can) (7%) Notes of orange, pine, stone fruit	\$10

HARD CIDER

Bold Rock Apple - (4.7%) - Semi-sweet - Made from Granny Smith apples	\$6.95
Potter's Petite Cider (4.5%) Dry cider—zero residual sugar - Virginia-grown apples	
Potter's Imperial Dry (8.2%) Dry cider—zero residual sugar - Blend of fresh-pressed Virginia apples	

WHITES AND ROSÉ

	<u>6oz</u>	<u>8oz</u>	<u>BTL</u>
Barboursville Allegrante Rosé - Notes of stone fruit and roses with a lingering finish	\$8	\$10	\$27
Barboursville Chardonnay - Dry, crisp, clean with flavors of apple, pear, lemon			
Barboursville Pinot Grigio - Alluring notes of tropical fruit with suggestions of salinity			
Barboursville Phileo Moscato - Refreshing dessert wine with a light, clean finish			
Barboursville Prosecco (sparkling white wine - Italy)		BTL only	\$24

REDS

Barboursville Cabernet Sauvignon - Vivid fruit and moderate tannin - Dark berry, currant, cassis, chocolate notes	
Barboursville Merlot - Notes of plum, black cherry, and pomegranate - Long, satisfying finish	
Michie Tavern's Finest (rich, dry, medium bodied)	BTL only \$41

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

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