

\*The Virginia Dept of Health would like us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.\*

# The Hound's Tale

## Starters

- Charcuterie 23**  
Prosciutto, Salami, Assorted Cheeses, Mixed Country Olives, Gherkins, Whole Grain Mustard, Jam, Fresh Fruit
- Deviled Eggs of the Day** - Traditional or Bacon Sriracha
- Mussels 18**  
Sautéed Prince Edward Island Mussels in a light Seafood Broth with Roasted Red Peppers and Spring Onions
- Crab Stuffed Potato Skins 18**  
With Cheddar Cheese, Bacon and a Seasoned Sour Cream Sauce
- Soup of the Day - Roasted Tomato & Feta**
- Fried Brussels 12**  
Homemade Spiced Tomato Sauce, Garlic Aioli & Shaved Pecorino
- Mac and Cheese Egg Rolls 14**  
Served with Sriracha Ranch
- Hot Crab Dip 13**  
The Hound's Tale famous Crab Dip Served w/ Naan
- Warm Pimento Cheese Dip 9**  
Grilled Pita Point or Gluten Free Cauliflower Bread (\$3.99) or Grilled Jumbo Fancy Pretzel (\$4.99)
- Louisiana Prime Alligator Bites 19**  
Flash fried and served with our homemade Chipotle Ranch
- Jumbo Fancy Pretzel 12**  
Cheese Sauce or Beer Mustard
- Flatbread Pizza 13**  
- Buffalo Chicken, White Cheddar, Blue Cheese Crumbles, Celery, Red Onions, & Buffalo Sauce  
- Pepperoni, White Cheddar, Tomato Sauce & Basil Pesto  
- Spinach, Red Onion, Feta, Marinara Topped with Mozzarella
- Scallop Mac & Cheese (GF Pasta & Dinner Portion Available ) 16**  
Pasta, 3 Pan Seared Scallops, 3 cheese fondue sauce (make it extra yummy and add bacon for only one dollar!)

## Salads

- Burrata Tomato Caprese 16**  
Burrata, Cheese, Heirloom Cherry Tomatoes, Herb Crostini w/ Balsamic Glaze, Extra Virgin Olive Oil, & Pesto Drizzle
- Crispy Chicken Salad 17**  
Tender pieces of Crispy Chicken over a bed of Field Greens w/ Cucumbers, Tomatoes, Red Onions, Shredded Cheddar Cheese & Olives w/ a Raspberry Vinaigrette Served in a Crispy Tortilla Shell
- Hound's Tale House Salad 15**  
Over field greens, dried cranberries, mandarin oranges, candied pecans, goat cheese, red onions & Pomegranate White Balsamic Dressing
- \*Add Steak, Duck, Chicken, Shrimp, Scallops or Salmon to any Salad\*

## Entrees

- Lump Crab Cake Dinner 36**  
Served with Mashed Potatoes & Mixed Vegetable of the Day and Remoulade Sauce
- Special ~ 16 Oz Cowboy Ribeye 45**  
Grilled to perfection served with Mashed Potatoes and Mixed Vegetable
- Hound's Tale Burger 17**  
3 Cheese Fondue, Bacon, Katsu Sauce, Caramelized Onions w/ Hand Cut Fries
- Hound's Tale Dog 12**  
All Beef quarter pound hot dog, House made Mustard, Sweet Pepper Relish & Pickled Onions w/ Hand Cut Fries
- Steak Gorgonzola 32**  
Sauteed, Thin Sliced Filet Mignon, Roasted Red peppers, Spinach, & Mushrooms, Served over top of Fettuccine w/ Garlic White Wine sauce and finished with melted Gorgonzola
- Grilled New Zealand Flank Steak 33**  
Served w/ Roasted Fingerling Potatoes, Sauteed Mixed Vegetables and a Red Wine Demi Glaze
- Bison Hanging Tenderloin 38**  
Seared with garlic butter basted with baby carrots, Gorgonzola mashed potato and Demi Glaze
- Grilled Lamb Chops 33**  
Served over Roasted Fingerling Potatoes, Sauteed Mixed Vegetables and a Red Wine Demi Glaze
- Korean Short Rib (GF) 28**  
Homemade Kimchi & Coconut Rice
- Free-Range Chicken Fricassee 28**  
Seared Chicken Breast, Sauteed Brown Mushrooms, Roasted Red Peppers & Fingerling Potatoes. Served with a White Wine, Herbed Cream Sauce
- Grilled Chicken Tikka Masala (GF) 18**  
Coconut Rice, Curry Stew & Naan Bread or substitute for Cauliflower bread (GF) \$3.99
- Seared Duck Breast 33**  
Bourbon Cherry Demi Glaze, over Wild Mushroom Risotto and Sauteed Baby Carrots
- Seafood Combo 29**  
Shrimp, scallops, and lump crab meat sauteed with roasted tomatoes and spring onions finished with a sun dried tomato pesto cream sauce served over penne pasta
- Shrimp & Grits (GF) 26**  
Blackened Shrimp, Andouille Sausage and Smokey Tomato Seafood Broth on Anson Mill Grits  
\*Add Scallops 14
- Fish and Chips 19**  
Beer Battered Cod & House Cut French Fries w/ Coleslaw
- Orange Honey Glazed Salmon (GF) 32**  
Grand Marnier Glazed Salmon over Coconut Rice, Sauteed baby Carrots & Pickled Red Onion

BOTTLED BEER/CANNED CIDER



- Guinness
- POG wheat, Random Row Brewery - 5.0%
- This Beer Slaps, West Coast Style Lager, Virginia Beer Company 5.5%
- German Hefeweizen, Wheat, Wasserhund Brewing - 5.2%
- Eagle Aye, IPA, 6 Bears & A Goat - 6.1%
- Pocahoptos, IPA 6.8%, Center of the Universe Brewing
- Maybe Today Satan - Hazy IPA, Big Ugly - 8%
- Proven Theory - IPA, Benchtop Brewing 7%
- Doggy Paddle, West Cost IPA, Wasserhund Brewing - 6.7%
- Beenut Butter- Brown Ale, Nansemond Brewing 7%
- Elbow Patches, Oatmeal Stout, Virginia Beer Company - 6.2%

THE ‘NO-SHABOOZY’ MENU

- Athletic Beers Non-Alcoholic Beer:  
Lite Brew, Run Wild IPA, Free Wave IPA, Upside Down Golden, Raspberry Sour.  
Dayripper Pilsner
- Non - Alcoholic Wine  
\*Fre- Chardonary  
\*Fre- Red Blend
- Mocktails  
Peachy Pup- Peach, Apricot, Iced Tea  
White Peach Sangria - Non alcoholic wine, Cranberry juice, OJ, Peach  
Shirley Temple- Grenadine Syrup, Starry Soda, with a cherry  
Aperol Spritz- N/A Aperol and Sparkling Water
- Spirits  
Lyre’s Gin, London Pink Gin, Tequila & N/A Aperol.

RED WINE

*Paxis Red Blend (Portugal)	12/36
ThickSkinned Red Blend (Cab, Malbec & Petit Verdot Blend)	65
Elouan Pinot Noir (OR)	14/42
*Sterling Vinter’s Collection Merlot (CA)	12/36
*La Posta Malbec (Argentina)	12/36
BoneShaker Old Vin Zinfandel (Lodi, CA)	14/42
*Franciscan cab (restaurant exclusive) (CA)	13/39
The Big Easy Cabernet Sauvignon	17/62
Iron & Sand Cabernet Sauvignon (CA)	60

**\*\*Whine DOWN WEDNESDAY \$20 Bottle of Select wine\*\***

~Port Wine~

- Barrel Oak Chocolate Lab Ruby Style Port

~Espresso or Coffee~

- Choose either Hot Chocolate, Espresso or Coffee (Decaf or Reg)
- ~ Chocolate & Amaretto
- ~ B52 Coffee- Grand Marnier, Kahlua, Bailey’s & Fresh brewed Aromas Coffee
- ~ Irish Coffee

*\*Ask Your Server about our Bourbon Flights \**

**\*No-Split Check for Parties of 8 or More\***

VA DRAFT BEERS/CIDER

\*\*\*Pick Four for a Beer Flight\*\*\*

- Paddy Green - 6%, Blue Toad Cider, Roseland, VA
- Blue Ridge Blonde - 5%. Hard Cider, Blue Toad Hard Cider, Roseland, VA
- Inkjet - 6.7%, Blackberry Cider, Sly Clyde Cidery, Richmond, VA
- Cold Drinking Beer - 5% Pilsner, Virginia Beer Company, Williamsburg, VA
- Supurb - 6.3%, IPA, Alewerks Brewing Co, Williamsburg, VA
- Citralicious- 6.9%, IPA, 2 Silos Brewing Co, Manasses, VA
- Free Verse- 6.8%, Hazy IPA, Virginia Beer Co, Williamsburg, VA
- ~Short Stack - 8%. Imperial Maple Brown Ale, Virginia Beer Co. Williamsburg, VA
- O Dark Thirty - 6.1%, Irish Style Stout, 6 Bears and a Goat Brewing, Fredericksburg, VA
- Biggie Smores- 8% Imperial Stout, Three Notch’d Brewing. Charlottesville, VA

WHITE WINE

*Bonterra Rose (CA)	12/36
Bravium Rose (CA)	15/45
Vilarnau Cava Brut	12/36
Castello Banfi Brut (Italy)	54
*Portlandia Pinot Gris (OR)	12/36
Sauvion, Vouvray (France)	14/42
San Angelo Pinot Grigio (Italy)	13/39
*Threadcount Sauvignon Blanc (CA)	13/39
*Squealing Pig Sauvignon Blanc (NZ)	13/39
Forefather Sauvignon Blanc (NZ)	60
Banfi Estate Vermentino (Italy)	13/39
*William Hill Chardonnay (CA)	12/36
Diora Chardonnay (Monterey)	17/60
*Fess Parker Riesling (CA)	12/36
Seaglass Riesling (mild sweet)	14/42
The Seeker Riesling (Germany)	15/45

Treats

- Boozy Root Beer Float or Root beer Float (N/A)
- Creme Brûlée
- Chocolate Peanut Butter Pie
- Espresso Chocolate Torte (GF)

Cookie Skillets

- Reese’s Peanut Butter cup cookie w/ Vanilla Ice cream, Whipped Cream, Caramel Sauce
- S more's Cookie w/ Vanilla Ice Cream, Whipped Cream and Chocolate Sauce

Nightingale Ice Cream Sandwiches

- Strawberry Shortcake
- Key Lime
- Raspberry Croissant
- Cookie Monster
- Gingerbread