

**Charcuterie 23**  
Prosciutto, Salami, Assorted Cheeses, Mixed Country Olives, Gherkins, Whole Grain Mustard, Jam, Fresh Fruit

**Deviled Eggs of the Day** - Traditional or Pickled Red Onion

**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 - Brunswick Stew**

**Fried Brussels 12**  
Homemade Spiced Tomato Sauce, Garlic Aioli & Shaved Pecorino

**Chicken Cordon Blue Bites 14**  
Fried chicken, Country Ham and Swiss Cheese Bites served with a Creamy Honey Dijon Sauce

**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

**Poke Tuna Bowl 20**  
Green Onion, Pickled Red Onion, Carrots, Seaweed Salad over Basmati Coconut Rice. Topped with Siracha Sour Cream, Sesame Vinaigrette & Cucumber Wasabi Dressing

**Flatbread 12**  
- Buffalo Chicken, White Cheddar, Blue Cheese Crumbles, Celery, Red Onions, & Buffalo Sauce  
- Pepperoni, White Cheddar, Tomato Sauce & Basil Pesto  
- White Cheddar, Mushroom, Spinach, Roasted Red Pepper, Red Onion & Tomato Sauce

**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

**Special: 16 Oz Cowboy Ribeye ~ Special 45**  
Grilled to perfection served with Mashed Potatoes and Mixed Vegetable  
\*\*Add a crab cake for \$15

**Special: Schnitzel ~ Chicken 22 or Pork 23**  
A Seasonal Williamsburg Favorite! Served with Braised Red Cabbage & Warm Potato Salad. Make it a Jagerschnitzel (topped with mushroom gravy) for \$2

**Special: Brunswick Stew 16**  
(Dinner portion) Served with Housemade Country Ham Biscuits

**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**  
Sautéed Filet Mignon over fettuccine w/ roasted Red peppers, Spinach, Mushrooms, Garlic White Wine sauce finished w/ melted Gorgonzola

**Grilled New Zealand Flank Steak 33**  
Served w/ Roasted Fingerling Potatoes, Sautéed 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 32**  
Served over Roasted Fingerling Potatoes, Sautéed Mixed Vegetables and a Red Wine Demi Glaze

**Pork Osso Bucco 34**  
Apricot Glazed Pork Shank over Mashed Potatoes with Fried Brussel Sprouts

**Korean Short Rib (GF) 28**  
Homemade Kimchi & Coconut Rice

**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 Sautéed Baby Carrots

**Seafood Combo 29**  
Shrimp, scallops, and lump crab meat sautéed 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, Sautéed baby Carrots & Pickled Red Onion

Happy Hour!! Sun - Thurs 4-6pm

# Cheers

## BOTTLED BEER/CANNED CIDER

- Michelob Ultra
- Billievable, Blueberry Cherry, Blue toad hard cider - 5.6%
- POG wheat, Random Row Brewery - 5.0%
- German Hefeweizen, Wheat, Wasserhund Brewing - 5.2%
- Husky Coffee Lager, Wasserhund Brewing-7.2%
- Beenut Butter Brown Ale, Nansemond Brewing- 7.2%
- Eagle Aye, IPA, 6 Bears & A Goat - 6.1%
- Doggy Paddle, West Cost IPA, Wasserhund Brewing - 6.7%
- Elbow Patches, Oatmeal Stout, Virginia Beer Company - 6.2%

### Non- Alcoholic Beer

- Athletic Hazy IPA, Lite Brew,
- Raspberry Sour, Layback Lime & Salt, Lemon Raddler,
- Dayripper, Oktoberfest, All Out Extra Dark

## VA DRAFT BEERS/CIDER

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

- Amber Peach Cider- 5.5%, Hard Cider, Blue Toad Hard Cider, Roseland, VA
- Winterfest - 6.2%, Hard Cider, Blue Toad, Roseland, VA
- Tart Cherry Cider - 6.5%, Hard Cider, Buskey, Richmond, VA
- Paddy Green- 6.0%. Traditional Cider, Blue Toad Hard Cider, Roseland, VA
- Griffin Gold- 5.0%, Lager, Virginia Beer Company, Williamsburg, VA
- Cold Drinking Beer- 5.0%, Cream Ale, Virginia Beer Company
- Pumpkin Ale- 7.3%, Spiced Ale, Alewerks, Williamsburg, VA
- Supurb- 6.3%, IPA, Alewerks Brewing Co, Williamsburg, VA
- Free Verse- 6.8%, Hazy IPA, Virginia Beer Company, Williamsburg, VA
- Caramel Macchiato Stout- 5.7%, Stout, Old Bust Head Brewing, Vint Hill Farms, VA

## RED WINE

Elouan Pinot Noir(OR).	14/42
St. Hubert's The Stag (CA) Pinot Nior	15/45
*Paxis Red Blend (Portugal)	12/36
*Bigode Red Blend (Portugal)	13/39
Fidelity Red Blend(CA)	14/40
BoneShaker Old Vin Zinfandel (Lodi, CA)	14/42
*Ruta 22' (Argentina) Malbec	13/39
*Sterling Vinter's Collection Merlot (CA)	12/36
*Franciscan cab (restaurant exclusive) (CA)	13/39
Honest Thief Cabernet Sauvignon (CA)	15/45
Iron & Sand Cabernet Sauvignon (CA)	60

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

### Espresso or Coffee

- Choose either Hot Chocolate, Espresso or Coffee (Decaf or Reg)
- Malibu, Dark Creme de Coco & Vanilla Bean Simple Syrup
- Peppermint and Chocolate Liquor
- Dark Rum & Brown Sugar
- Jameson & Baileys

### \*\*Mocktails\*\*

- Peachy Pup -Peach, Apricot, Iced Tea
- White Peach- Non alcoholic wine, Cranberry juice, Oj, Peach
- Shirley Temple- Grenadine Syrup, Starry Soda, with a cherry

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

## WHITE WINE

Bravium Pinto Noir Rose (AV)	15/45
Vilarnau, Cava Brut (Spain)	14/42
Maso Canali Pinot Grigio (Italy)	10/39
*Portlandia Pinot Gris (OR)	12/36
Sauvion, Vouvray (France)	14/42
*Squealing Pig Sauvignon Blanc	13/39
*Stoneleigh- Sauvignon Blanc	13/39
Forefather Sauvignon Blanc	60
*William Hill Chardonnay (CA)	12/36
Diora Chardonnay (Monterey)	60
Seaglass Riesling (mild sweet)	14/42
The Seeker Riesling (Germany)	15/45
Von Vollards Oldest Vineyard Riesling(Dry)	15/45

### Non - Alcoholic Wine

*Fre- White Blend	7/26
*Fre- Red Blend	7/26

## Treats

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

### 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
- Banana Pudding
- Cookie Monster
- Apple Cider

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