

Ramparts Tavern & Grill



Proudly serving Alexandria since 1978

We thank you for your support now more than ever. We continue to be committed to maintaining a safe space for our beloved guests and staff. Online orders are still available for easy contactless curbside pickup & delivery.

SEASONAL COCKTAILS

(In-house or for takeout & delivery) (Takeout bottles make two cocktails):

HOT BOURBON CIDER

Hot apple cider, bourbon, orange bitters, squeeze fresh lemon juice, cinnamon & brown sugar with orange wedge \$9 | \$18

CHOCOLATE OLD FASHIONED

Maker's Mark, splash of blood orange, splash of cherry juice, chocolate bitters, shaken over ice with a splash of club soda, a maraschino and a candied orange slice \$10 | \$20

PEAR GINGER RUM

Pear juice, dark rum, spiced rum, ginger beer, honey simple syrup, fresh lime juice, shaken over ice with cinnamon stick and lime wedge \$9 | \$18

PUMPKIN SPICE COFFEE

Irish cream, coffee liquor, pumpkin spice, coffee, whipped cream, cinnamon nutmeg sprinkle \$10 | \$20

APPLE PIE APPLE CIDER

Hot apple cider mulled with orange, clove, cinnamon, and apple pie moonshine \$9 | \$18

FAIRLINGTON SANGRIA

Pear juice, apple cider, merlot, apple brandy, orange bitters with shaken over ice with fresh apple and orange \$10 | \$20

BLOOD ORANGE APEROL SPRITZ

Aperol, sparkling wine, blood orange juice, and a sweet, dried orange slice \$10

CRANBERRY SPARKLER

Sparkling wine, orange liquor, cranberry juice, honey simple syrup, dried cranberries, and a Fresh lime twist \$9 | \$18

Wines by The Glass & Bottles

WHITE WINE GLASSES (6oz & 9oz)

- Stella Pinot Grigio** (Italy) \$7.50 | \$11.25
- Allan Scott Sauvignon Blanc** (New Zealand) \$8.50 | \$12.75
- M.A.N. Vintners Chenin Blanc** (South Africa) \$7.50 | \$11.25
- Clean Slate Riesling** (Germany) \$7.50 | \$11.25
- J. Lohr Chardonnay** (California) \$8.50 | \$12.75
- Belleruche Rosé** (France) \$8.50 | \$12.75
- Cavit Lunetta Prosecco Split** (Italy) \$8.00
- Francois Montand Brut Split** (France) \$9.00

RED WINE GLASSES (6oz & 9oz)

- Angeline Pinot Noir** (California) \$8.00 | \$12.00
- High Note Malbec** (Argentina) \$8.50 | \$12.75
- Charles Smith Velvet Devil Merlot** (Wash.) \$7.50 | \$11.25
- Murphy Goode Homefront Red** (California) \$8.00 | \$12.00
- Belleruche Grenache-Syrah** (France) \$8.50 | \$12.75
- J Lohr Cabernet** (California) \$9.00 | \$13.50

WHITE WINE BOTTLES

- Pinot Gris/Grigio, Chenin Blanc, White Blend**
- Stella Pinot Grigio** (Sicily, IT) \$27
- Zenato Pinot Grigio** (Veneto, IT) \$32
- Solena Pinot Gris** (Willamette Valley, OR) \$30
- MAN Vintners Chenin Blanc** (Paarl, SA) \$32
- M. Chapoutier Belleruche** White Blend (Rhône, FR) \$27
- Sauvignon Blanc, Viognier, Riesling**
- Allan Scott Sauvignon Blanc** (Marlborough, NZ) \$32
- White Haven Sauvignon Blanc** (Marlborough, NZ) \$35
- White Hall Viognier** (Monticello, VA) \$32
- Clean Slate Riesling** (Mosel, GER) \$30
- Chardonnay**
- Chateau Ste. Michelle** (Columbia Valley, WA) \$35
- Michael Pozzan** (Russian River Valley, CA) \$37
- Joel Gott Unoaked chardonnay** (North Coast, CA) \$35
- J. Lohr** (Monterey County, CA) \$34
- Moscato, Prosecco, Rose, Sparkling**
- Annalisa Moscato** (Spumante, IT) \$28
- Marsuret Prosecco** (Veneto, IT) \$48
- M. Chapoutier Belleruche Rose** (Rhône, FR) \$32
- Santa Julia Sparkling Rose** (Mendoza, ARG) \$44
- Korbel Brut** (Sonoma Valley, CA) \$25
- GH Mumm Napa Brut Champagne** (Reims, FR) \$45
- Veuve Clicquot Champagne** (Reims, FR) \$90

RED WINE BOTTLES

- Pinot Noir, Merlot**
- Angeline Pinot Noir** (Santa Rosa, CA) \$32
- A To Z Pinot Noir** (Newberg, OR) \$37
- Sonoma Cutrer Pinot Noir** (Sonoma, CA) \$40
- Charles Smith Velvet Devil Merlot** (WA) \$30
- Milbrandt Merlot** (Columbia Valley, WA) \$38
- Syrah, Shiraz,**
- Ghostrunner** (Central Valley, CA) \$28
- Boom Boom Syrah** (WA) \$37
- Insurrection Shiraz-Cabernet** (South East, AUS) \$40
- Yalumba Shiraz** (South, AUS) \$44
- Tempranillo, Malbec**
- Paso a Paso Tempranillo** (La Mancha, SP) \$38
- Terrazas Malbec** (Mendoza, ARG) \$30
- Don Miguel Gascon Malbec** (Mendoza, ARG) \$30
- Zinfandel, Blend, Other Red**
- Terra d'Oro Zinfandel** (Amador County, CA) \$42
- Ridge Zinfandel** (Sonoma, CA) \$40
- Murphy Goode Homefront Red Blend** (CA) \$36
- Villa Santa Red Blend** (Alentejo, PORT) \$30
- French Red**
- Le Grand Cabernet/Shiraz** (Minervois) \$35
- Jos. Drouhin Pinot Noir** (Burgundy) \$45
- Chat de Parenchere Superior** (Bordeaux) \$48
- St Cosme Cotes du Rhone Syrah** (Rhône V) \$44
- Belleruche Grenache-Syrah** (Rhône, Fr) 34
- Italian Red**
- Ruffino Chianti Classico** (Tuscany) \$38
- Caparzo Sangiovese** (Tuscany) \$32
- Villadoria Nebbiolo** (Piedmont) \$45
- Gran Passione Rosso** (Veneto) \$44
- Cabernet**
- J. Lohr Seven Oaks** (Paso Robles, CA) \$35
- Silver Peak** (North Coast, CA) \$37
- Robert Mondavi Napa** (Napa Valley, CA) \$50
- Elizabeth Spencer** (Napa Valley, CA) \$63
- Trefethen** (Napa Valley, CA) \$75

Beer Bottles, Cans, Draft & Seltzer

LAGER

Abita Amber	Louisiana	12oz	4.5%	\$5.75
Brooklyn Lager	New York	12oz	5.2%	\$5.75
Devils Backbone Vienna Can	Virginia	12oz	5.2%	\$6.25
Dos Equis Amber	Mexico	12oz	4.7%	\$5.50
Modelo Especial	Mexico	12oz	4.4%	\$5.50
Narragansett Can	New York	16oz	5.0%	\$5.75
Pabst Blue Ribbon Can	Wisconsin	16oz	4.7%	\$4.75
Pacifico	Mexico	12oz	4.8%	\$6.50
Peroni	Italy	12oz	5.1%	\$5.75
Sam Adams	Boston	12oz	4.9%	\$6.00
Sam Smith Original Lager	England	18oz	5.0%	\$10.00
Shiner Bock	Texas	12oz	4.4%	\$6.00
Stella Artois Can	Belgium	14.9oz	5.0%	\$6.00

PILSNER

Beck's	Germany	12oz	5.0%	\$5.75
Carlsberg	Denmark	11.2oz	5.0%	\$5.75
Eggenberg	Austria	12oz	5.1%	\$6.25
Labatt Blue Light	Canada	12oz	4.0%	\$5.25
Mama's Little Yella Pils Cans	Colorado	12oz	5.3%	\$6.25

WHEAT BEER

Blue Moon Can	Colorado	12oz	5.4%	\$5.50
Erdinger Hefeweizen	Germany	12oz	5.3%	\$6.75
Hoegaarden	Belgium	11.2oz	4.9%	\$6.25
Port City Optimal Wit	Virginia	12oz	6.0%	\$7.00
Weihenstephaner	Germany	12oz	5.4%	\$7.25

ALE

A.V. Boont Amber Can	California	12oz	5.8%	\$5.75
Avery White Rascal Can	Colorado	12oz	5.6%	\$9.50
Brooklyn Brown	New York	12oz	5.6%	\$5.75
DC Brau Public Ale Can	DC	12oz	6.0%	\$6.00
Newcastle Brown	England	12oz	4.7%	\$6.00
Oskar Blues G'Knight Can	Colorado	12oz	8.7%	\$10.25

PALE ALE

Boddingtons Can	England	16oz	4.7%	\$7.50
Lag. Little Sumpin' Sum	California	12oz	7.3%	\$6.75
Magic Hat #9	New York	12oz	4.5%	\$6.50
Oskar Blues Dales Pale Ale Can	Colorado	12oz	6.5%	\$6.75
Sierra Nevada Can	California	12oz	5.6%	\$6.50

IPA

3 Stars Ghost Can	DC	12oz	5.7%	\$7.50
Anderson V. Hop Ottin Can	California	12oz	7.0%	\$5.75
Ballast Point Grapefruit Can	California	12oz	7.0%	\$9.00
Bear Republic Racer 5	California	12oz	7.0%	\$7.25
Dogfish Head 90 M. IPA	Delaware	12oz	9.0%	\$8.00
Founders All Day IPA Can	Michigan	12oz	4.7%	\$7.00
Heavy Seas Dbl Cannon Can	Maryland	12oz	9.5%	\$9.50
Jai Alai Can	Florida	12oz	7.5%	\$7.50
Port City IPA	Virginia	12oz	6.3%	\$6.00
Sierra Nevada Torpedo Can	California	16oz	7.2%	\$6.75
Stone IPA Can	California	12oz	6.9%	\$6.25
Victory Hop Devil	Pennsylvania	12oz	6.7%	\$6.00

STOUT & PORTER

Left Hand Milk Stout	Colorado	12oz	6.0%	\$6.25
Left Hand Milk Stout	England	18oz	5.0%	\$10.00
Sam Smith Oatmeal Stout	Pennsylvania	12oz	7.5%	\$7.25
Deschutes Black Butte Porter	Oregon	12oz	5.2%	\$6.75
Founders Porter	Colorado	12oz	6.5%	\$7.25

BELGIAN

Bavik Can	Wheat	11.2oz	5.0%	\$7.25
Chimay Blue	Ale	11.2oz	9.0%	\$14.00
Chimay Red	Ale	11.2oz	7.0%	\$12.00
Delirium Tremens	Ale	12oz	8.5%	\$12.00
Hoegaarden	Wheat	11.2oz	4.9%	\$6.25

CIDER, FRUIT, SELTZER

Abita Purple Haze	Louisiana	12oz	4.2%	\$6.25
Austin Eastciders Original Can	Texas	12oz	5.0%	\$7.00
Angry Orchard Apple	Ohio	12oz	4.2%	\$6.75
Magners	Ireland	12oz	5.1%	\$6.00
Stella Cidre	Belgian	12oz	4.5%	\$6.50
Strongbow Can	England	14.9oz	5.0%	\$6.50
High Noon Pineapple Can	California	12oz	4.5%	\$6.75
Truly Lemon Tea Can	Massachusetts	12oz	5.0%	\$6.75
Truly Wild Berry Can	Massachusetts	12oz	5.0%	\$7.00
Truly Extra Peach Mango Can	Massachusetts	16oz	8.0%	\$8.00
White Claw Mango Can	Illinois	12oz	5.0%	\$6.75
White Claw Blackberry Can	Illinois	12oz	5.0%	\$6.75

GLUTEN FREE

Angry Orchard Apple	Ohio	12oz	4.2%	\$6.75
Magners	Ireland	12oz	4.5%	\$6.50
Strongbow Can	England	14.9	5.0%	\$6.50
White Claw Mango Can	Illinois	12oz	5.0%	\$6.75
White Claw Blackberry Can	Illinois	12oz	5.0%	\$6.75

OTHER

Amstel Light	Holland	11.2oz	3.50%	\$5.00
Budweiser Can	Missouri	12oz	3.50%	\$5.00
Bud Light	Missouri	12oz	3.50%	\$5.00
Bud Light Lime	Missouri	12oz	3.50%	\$5.00
Coors Light	Colorado	12oz	3.50%	\$5.00
Corona	Mexico	12oz	3.50%	\$5.00
Corona Light	Mexico	12oz	3.50%	\$5.00
Heineken	Holland	12oz	3.50%	\$5.00
Coors Banquet Can	Colorado	12oz	3.50%	\$5.00
Mich Ultra Can	Missouri	12oz	3.50%	\$5.00
Miller Lite	Wisconsin	12oz	3.50%	\$5.00

NON-ALCOHOLIC

Erdinger Non-Alcoholic	Germany	12oz	0.5%	\$6.00
O'Doul's Non-Alcoholic	Missouri	11.2oz	0.5%	\$4.75
Heineken Zero	Holland	11.2oz	0.05%	\$5.25

DRAFT BEER

Beer of The Month
Bell's 2 Hearted (Michigan)
Denizens Pilsner (Maryland)
Featured Cider Beer
Featured Local Draft
Featured Wheat Beer
Guinness Stout (Ireland)
Miller Lite (Wisconsin)
Port City Pale Ale (Alexandria, VA)
Stella Artois (Belgium)
Troegs Perpetual IPA (Pennsylvania)
Yuengling Lager (Pennsylvania)

LUNCH & DINNER MENU

STARTERS

SMOKED ARTICHOKE DIP

Smoked Gouda, artichoke hearts, shallots and three cheeses baked in our smoker and served with sliced & toasted pana tabla bread \$11.99

JD MINI BURGERS

Angus beef mini burgers* grilled, topped with Provolone, sautéed onions, and pickle chip on mini sweet challah buns, side of Jack Daniel's glaze \$12.99

SHRIMP KICKERS

Half pound of blackened shrimp sautéed in a SPICY Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$13.99

QUESADILLA

Grilled chicken, melted cheddar-jack cheese and pico de gallo in a crispy flour tortilla with guacamole & sour cream \$12.99

BOURBON BACON BRIE

French brie round, grilled until warm and gooey topped with bourbon bacon jam, candied rosemary thyme walnuts and sliced granny smith apples, served with sliced French bread \$13.99

BBQ PORK NACHOS

A pile of tortilla chips with house smoked pulled pork, nacho cheese sauce, black beans, BBQ sauce drizzle, pico de gallo, guacamole, and sour cream \$12.99

HOT PEAS!

Brought back by popular demand: Black eyed peas flash fried and tossed in a spicy seasoning \$8.99

CHICKEN WINGS

Chicken wings baked with our house seasoning then fried, tossed with a choice of hot sauce, BBQ sauce, Cajun dry rub, or Jamaican jerk dry rub \$12.99

SOUPS AND SALADS

SOUP OF THE DAY \$5.00 cup | \$7.00 bowl

FRENCH ONION SOUP \$7.00

BEEF CHILI \$5.00 cup | \$7.00 bowl

TOMATO BISQUE \$5.00 cup | \$7.00 bowl

SIGNATURE COBB SALAD

Grilled and sliced lemon pepper chicken breast, hearts of palm, hard-boiled egg, sliced avocado, bacon, diced tomato, julienne red onion & crumbled goat cheese, with a side of Dijon vinaigrette \$16.99

BLACKENED SALMON SALAD

Eight ounce hand cut salmon* filet seasoned with our blackening spices and grilled, served over crisp romaine with fresh avocado, black beans, cucumber, pico de gallo, and julienne carrots tossed with lemon herb vinaigrette \$18.99

STONE'S STEAK SALAD

Marinated beef medallions*, artichoke hearts, grape tomatoes & hearts of palm, topped with crispy fried onion strings over romaine & mesculin lettuce with a creamy horseradish dressing on the side \$17.99

FARMHOUSE GREENS

Mixed greens & romaine, grape tomato, cucumber, shaved carrots, red onion, sliced radish, chopped bacon and shredded cheddar, herb croutons & Monterey jack cheese, Side salad \$7 | Large salad \$10

Add to your salad:

Chicken breast \$6 | Beef medallions* (4) \$8
Shrimp (8) \$8 | 8oz farm raised salmon* \$9
Grilled Portobello \$6 | Vegan Beyond Burger \$9

CLASSIC CAESAR SALAD

Chopped romaine tossed in our house made Caesar dressing, parmesan, and garlic croutons \$9.99

Add to your salad:

Chicken breast \$6 | Beef medallions* (4) \$8
Shrimp (8) \$9 | 8oz farm raised salmon* \$9
Grilled Portobello \$6 | Vegan Beyond Burger \$9

20% Gratuity will be added to parties of 5 or more

Dressings: Red Wine Vinaigrette, Dijon Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Horseradish Dressing, Lemon Herb Vinaigrette, 1000 Island

SANDWICHES & BURGERS

PULLED PORK BARBECUE

House smoked pulled pork tossed in BBQ sauce or tangy Carolina sauce, topped with coleslaw & fried onion strings, on a soft potato Kaiser roll \$12.99

BOURBON CHICKEN BRIOCHE

Grilled chicken breast, bourbon glaze, pepper jack cheese, bacon, fried onion strings, lettuce, tomato, and sweet-hot mustard on a onion brioche bun \$12.99

COD PO' BOY

Fresh cod filet Cajun beer battered and golden fried, served on a soft sub roll with a spiced remoulade, sliced pickles, shredded lettuce and tomato \$14.99

PORTOBELLO STACK

Grilled Portobello mushroom topped with melted provolone, sliced avocado, and fried onion strings on an onion brioche bun with horseradish spread, lettuce and tomato \$12.99

NEW YORK ON RYE

Herb brined corned beef house smoked and shaved, with sauerkraut, Swiss cheese and 1000 island on marble rye and cooked on the griddle 11.99

CALIFORNIA CLUB

Triple decker with sliced turkey, black forest ham, bacon, Swiss cheese, lettuce, and tomato, with avocado mayo on toasted multigrain bread \$10.99

All come with choice of one side: Hand cut fries, slaw, baked beans, mixed fruit, pasta salad, potato chips

Upgraded sides: Cajun sweet potato wedges +\$3, today's vegetable +\$3, sautéed spinach +\$3, Brussels sprouts +\$3, mac-n-cheese +\$2, house salad +\$4

SIGNATURE BURGER

Eight ounce 100% Angus beef burger* with peppercorn demi-glace, smoked Gouda, sautéed mushroom, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$15.99

ANGUS BEEF BURGER

Eight ounce 100% Angus beef burger* \$12.99

OTHER BURGERS

7oz Turkey Burger \$11.99 | 7oz Beyond Burger \$12.99

Portobello Mushroom \$9.99

Add cheese: (each \$1.25)

American | Swiss | Blue | Provolone

Pepper-Jack | Cheddar | Smoked Gouda | Goat Cheese

Add some toppings: (each 75¢)

Bacon | Mushrooms | Sautéed Bell Peppers

Guacamole | Jalapenos | Beef Chili | Sautéed Onion Sauerkraut

Add a sauce or spread: (each 50¢)

ENTREES

BISTRO STEAK

Grilled teres major* (a cut of beef that is as lean and tender as filet), sliced and finished with a crack peppercorn demi-glace, served with horseradish mashed potatoes and green beans \$24.99

SALMON WITH CUCUMBER DILL

Sustainable Scottish farm raised salmon* filet grilled and topped with a cucumber dill sauce with mashed potatoes and smoked brussels sprouts \$23.99

BARBECUE RIBS

Award winning slow roasted pork barbecue ribs, finished on the grill with our house BBQ sauce, and served with hand cut fries and cole slaw Half Rack \$17.99 | Full Rack \$29.99

* The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness.

CAJUN FISH & CHIPS

Fresh cod filets Cajun beer battered and golden fried, served with Cajun fried sweet potato wedges, coleslaw and a spiced remoulade \$20.99

JACK PORK CHOPS

Two pork chops* grilled and topped with our Jack Daniel's glaze, served with cheddar-scallion mashed potatoes and green beans \$21.99

(One chop available for lunch open-3:00pm \$14.99)

MUSHROOM RAVIOLI

Wild mushroom ravioli sautéed with fresh spinach, pancetta, mushrooms, tomato, and onions in a sherry-parmesan cream sauce, topped with parmesan cheese \$15.99 (Add 6 shrimp +\$7 Add Chicken + \$6)

PENNE WITH CHICKEN

Grilled diced chicken with sautéed artichoke, spinach, tomato, onion, and bacon, finished with a roasted garlic & lemon sauce and tossed with penne pasta and parmesan cheese \$17.99 (Add 6 shrimp +\$7)

SATURDAY & SUNDAY BRUNCH

Saturday and Sunday Open-3:00pm

SALTED CARAMEL WAFFLE

Belgian waffle made-to-order, drizzled with a Ghirardelli salted caramel sauce, powdered sugar, and whipped cream, served with butter & maple syrup \$10.99

FRENCH TOAST WITH STRAWBERRY SAUCE

Thick brioche dipped in a cinnamon-vanilla egg batter, served with a side of strawberry sauce, served with breakfast potatoes and choice of bacon or sausage, sprinkled with powdered sugar \$10.99

JACK DANIEL'S STEAK & EGGS

Three petit filet medallions*, blackened and grilled, finished with our Jack Daniel's glaze and served with two eggs* any style and breakfast potatoes \$14.99

BRUNCH SHRIMP & GRITS

Eight tiger shrimp sauteed in a SPICY gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits and topped with two fried eggs and chopped scallions \$14.99

SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs* and béarnaise sauce \$12.99
(Add spinach +\$1.25 | Add sauteed mushrooms +\$1.25)

BRUNCH GRILLED SALMON

4oz salmon* filet grilled, topped with two sunny side up eggs* and our hollandaise sauce, served over mesculin greens with grape tomatoes and diced fried pancetta with a side of lemon herb vinaigrette \$13.99

SIMPLE EGG BREAKFAST

Your choice of two or three eggs* any style, choice of sausage links or bacon, and served with breakfast potatoes and toast (white, whole wheat, multigrain, or English muffin) \$8.50 (2 egg) / \$10.99 (3 egg)

BUILD YOUR OWN OMELET

Three egg* omelet with your choice of four ingredients, served with fruit and a side of breakfast potatoes \$13.99

Omelet Choices: Bacon, ham, sausage, pancetta, onion, tomato, mushroom, green bell pepper, scallion, roasted red bell pepper, artichoke, spinach, jalapenos, cheddar, pepper jack, American, Swiss, smoked gouda, goat cheese, bleu cheese

TRADITIONAL EGGS BENEDICT

Two poached eggs*, Canadian bacon, over a toasted English muffin, topped with house hollandaise sauce served with breakfast potatoes \$11.99

FILET BENEDICT

Petite beef* filets grilled, topped with poached eggs* and house made béarnaise sauce over a toasted English muffin and served with breakfast potatoes \$13.99

AVOCADO BENEDICT

Fresh sliced avocado topped with poached eggs* and a lemon hollandaise sauce on a toasted English muffin and served with breakfast potatoes \$12.99

SIDES

One egg* \$2.50

One pancake \$3.50

Plain waffle \$7.00

Bacon (3 pieces) or sausage (2 pieces) \$3

Breakfast potatoes \$3

Fresh fruit \$3.50

Toast or English muffin \$2.00

SODAS & BEVERAGES

Bottled Beverages:

Dominion Root Beer \$3.75

Saratoga Sparkling Water \$3.50

Saratoga Still Water \$3.50

Juice \$3.75:

Orange, Cranberry, Pineapple, Apple, Grapefruit

Fountain Soda: \$3.50 (Free Refills)

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist,

Lemonade, Orange Crush, House Brewed Iced Tea

KIDS MENU \$7

Each come with choice of fries, apple slices, apple sauce, or potato chips

GRILLED CHEESE

CHICKEN FINGERS

CHICKEN & CHEESE QUESADILLA

PENNE WITH BUTTER & PARMESAN

BBQ CHICKEN SANDWICH

PULLED PORK SANDWICH

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