

BEER



Draft

16oz | 22oz | Pitchers

Miller Lite 5 | 7 | 17

Yuengling 5 | 7 | 17

Craft Seasonal Rotator 6 | 8 | 21

Firestone Walker

Easy Jack IPA 6 | 8 | 21

Brew Republic Freestyle IPA 6 | 8 | 21

Cigar City

Jai Alai IPA 6 | 8 | 21

Bottles and Cans

Local Craft 6.50

Shower Beer, Czech Pilsner
Champion Brewing Company
Charlottesville, Virginia

Faceplant IPA, American IPA
Lost Rhino Brewing Company
Ashburn, Virginia

Seasonal Old Ox Selections, Varies
Old Ox Brewery
Ashburn, Virginia

Minuteman IPA, New England-Style IPA
Three Notch'd Brewing Company
Charlottesville, Virginia

Suns Out Hops Out, American Session IPA
Solace Brewing Company
Dulles, Virginia

Union Wine Company

Underwood Wines (375 ml):
Rosé, Pinot Gris, Pinot Noir, Sparkling Rosé 15.00 ea

Other Craft 6.50

Blue Moon Belgian White

Cigar City Jai Alai IPA

Dogfish Head 60-Minute IPA

Founder's All-Day IPA

Funky Buddha Floridian Hefeweizen

New Belgium Fat Tire Amber

Samuel Adams, Seasonal Selections

Domestic and Import

Miller Lite 5.50

Coors Light 5.50

Yuengling 5.50

Corona Premier 5.50

A Selection of White Claw
Seltzer Works Hard Seltzers 6.00

1757 MIXOLOGY

1757 BLOODY MARY 9.00

tito's handmade vodka, tabasco bloody mary mix, a1 and worcestershire, with a splash of spicy garlic green bean juice. garnished with olives and a spicy garlic marinated green bean.

CUCUMBER MARTINI 10.00

hendrick's gin, fresh lime juice and simple syrup.

TITO'S SANDBAGGER MULE 9.00

tito's handmade vodka, fresh lime juice and gosling's ginger beer.

MONARCH MULE 9.00

chambord liqueur, jack daniel's old no. 7 and gosling's ginger beer with a splash of fresh lime juice.

HOLE IN ONE MARGARITA 10.00

avion tequila, agave, fresh lime juice and a splash of cointreau.

COSMOPOLITAN 9.00

absolut vodka, grand marnier, fresh lime juice with a cranberry splash.

STRAWBERRY MOJITO 10.00

flor de caña gold 5 year rum, muddled fresh strawberries, a dash of sugar, topped with soda water.

MONKEY MOJITO 9.00

monkey shoulder whisky, fresh lime juice, simple syrup, topped with soda water.

CITROS SANGRIA 8.00

white wines, brandy, triple sec, fresh lemon & limes.

HONEY BERRY SANGRIA 8.00

jack daniel's tennessee honey, fresh raspberries, strawberries, cranberry juice, mix of red wine varietals.

WILD BERRY SANGRIA 8.00

red wines, brandy, triple sec, fresh raspberries, strawberries, blackberries and oranges.

STONE FRUIT SANGRIA 8.00

white wines, brandy, triple sec, peaches, plums, nectarines.

WOODFORD RESERVE BOURBON PUNCH 11.00

woodford reserve bourbon, lemonade, pomegranate juice with a lemon twist.

ORGANIC MARGARITA 11.00

tres agaves blanco tequila, tres agaves organic margarita mix with a lime twist.

STRAWBERRY MARGARITA 10.00

tres agaves reposado tequila, tres agaves strawberry margarita mix.

MANHATTAN WITH A TWIST 9.00

tres agaves añejo tequila, sweet vermouth, dash of bitters, with maraschino cherries.

AMADOR WHISKEY SOUR 9.00

amador whiskey, freshly squeezed lemon juice, tres agaves agave nectar.



WINE

BTG

BTB

Sparkling Wines

Avisi, Prosecco , Veneto, Italy		34.00
Avisi, Prosecco , Veneto, Italy, 187ML	8.00	

Rosé Wines

SeaGlass, Rosé , Monterey, California	8.00	30.00
Charles & Charles, Rosé , Columbia Valley, Washington	9.00	34.00

White Wines

Listed from mild to full-bodied

Trinity Oaks, Pinot Grigio , California	6.00	22.00
Echo Bay, Sauvignon Blanc , Marlborough, New Zealand	10.00	38.00
SeaGlass, Chardonnay , Unoaked, Santa Barbara County, California	8.00	30.00
Three Thieves, Chardonnay , California	7.00	26.00
Cloudfall, Chardonnay , Monterey County, California	10.00	38.00
Trinchero Napa Valley, Sauvignon Blanc , "Mary's Vineyard", Calistoga, Napa Valley, California		52.00
Folie à Deux, Chardonnay , Russian River Valley, California		39.00

Red Wines

Listed from mild to full-bodied

Ménage à Trois, Red Blend , "Silk", California	10.00	38.00
Cloudfall, Pinot Noir , Monterey County, California	10.00	38.00
Trinity Oaks, Merlot , California	5.50	20.00
Doña Paula, Malbec , "Paula", Luján de Cuyo, Mendoza, Argentina	6.50	24.00
Charles & Charles, Cabernet Sauvignon/Syrah , "Post No. 35", Columbia Valley, Washington	9.00	34.00
Barbed Wire, Cabernet Sauvignon , North Coast, California	9.00	34.00
Joel Gott, Cabernet Sauvignon , "815", California		39.00
Napa Cellars, Cabernet Sauvignon , Napa Valley, California		59.00



SHAREABLES

WAGYU BEEF SLIDERS* 13.95

Three wagyu beef patties served medium with caramelized onions, avocado aioli and melted provolone cheese on a Hawaiian roll
Enjoy with Stone Brewing Ripper Pale

TEX-MEX NACHOS 10.95

Corn tortillas with melted fontina cheese sauce, sour cream, avocado relish, pico de gallo, cilantro cream & orange honey barbecue sauce

FLASH-FRIED CALAMARI 12.50

Lemon pepper seasoned with orange horseradish marmalade & cocktail sauce

CHEESE & JALEPEÑO QUESADILLA 10.25

A jumbo garlic-herb tortilla stuffed with melted jack, cheddar cheese & spicy jalapeños with pico de gallo & cilantro sour cream
add smoked pulled pork 4.00
add smoked beef brisket 5.00
add grilled chicken 6.00

SHANGHAI SHRIMP 17.57

Seven jumbo shrimp lightly breaded and flash-fried, tossed in a zesty Asian-style sauce, served on seaweed salad with hot mustard dipping sauce



DUCK POUTINE 11.25

Crispy French fries covered in duck gravy with Wisconsin cheese curds, finished with duck confit and fresh herbs
Enjoy with Rogue Dead Guy Ale

PORK BELLY SLIDERS 13.95

A plate of three sliders with braised pork belly seared until crisp, topped with pickled cabbage, arugula and Asian hot mustard
Enjoy with Three Notch'd Minute Man IPA

WINGS - YOUR STYLE 5 WINGS 7.00 10 WINGS 12.75

Freshly fried naked wings tossed in your choice of sauce, served with celery and blue cheese or herb buttermilk dressing
Enjoy with New Belgium Voodoo Ranger IPA

Sauce choices: Classic Buffalo, Cajun barbecue, or orange Thai chili

LAUNCHBOX FRIES 8.95

A golf basket of French fries tossed in parmesan cheese & fresh herbs, served with a foursome of homemade sauces: truffle aioli, chipotle ketchup, Asian hot mustard and avocado aioli



SOUPS

SOUP OF THE DAY
Cup 4 | Bowl 6
Chef's seasonal selection

ROUTE 66 CHILI
Cup 4 | Bowl 7
Served with red onion, sour cream
and grated cheese

FLATBREADS

RUSTIC ITALIAN 9.25

House-made pizza sauce, sliced roma tomatoes and mozzarella cheese dusted with red chili flakes and fresh basil

PROSCIUTTO 9.75

Shaved prosciutto, roasted wild mushrooms, mascarpone, baby arugula and balsamic reduction

SAUSAGE AND PESTO 9.50

Basil pesto, hot sausage and mozzarella cheese, topped with shaved red onion and kalamata olives

SHRIMP AND ZUCCHINI 10.25

Grilled shrimp and zucchini, mascarpone and mozzarella cheese, dusted with fresh herbs

WILD MUSHROOM AND ARUGULA 9.50

Roasted wild mushrooms, tomato sauce, cherry tomatoes, parmesan and mozzarella cheese, finished with baby arugula



SALADS



Classic salads can be made entrées by adding
grilled chicken 6.00 or grilled salmon 7.00

CLASSIC CAESAR SALAD 7.95

Hearts of romaine lettuce, garlic croutons & shaved parmesan cheese,
tossed in house-made Caesar dressing

TOSSED SALAD 6.95

Mixed greens, cherry tomatoes, cucumber, red onion
& carrot with balsamic vinaigrette

ROASTED VEGETABLE SALAD 7.95

A bed of mixed greens topped with roasted beets, Brussels sprouts,
goat cheese and candied bacon with balsamic reduction

ENTRÉE SALADS

FARO & ROASTED BEET SALAD 12.95

Seasoned faro tossed with shredded chicken, roasted beets,
broccolini, mandarin oranges and goat cheese with
lemon black pepper vinaigrette

SLICED PIT BEEF SALAD* 14.50

Chopped romaine and kale tossed in balsamic vinaigrette,
topped with our Maryland-style pit beef, blue cheese,
cooked eggs, roma tomatoes and pickled onions

SUMMER KALE SALAD 12.95

Chopped kale, edamame, carrots, red onion, blueberries,
dried cherries & toasted pecans, tossed in a light vinaigrette
Enjoy with [White Claw Seltzer Works Hard Seltzer](#)

Add grilled chicken 6.00 or grilled salmon 7.00

GRILLED SALMON SALAD* 17.95

Mixed greens with sliced strawberries, avocado, mango
and glazed almonds tossed in orange-champagne vinaigrette
Enjoy with [Dogfish Head Namaste White](#)

CLASSIC SANDWICHES

1757 SIGNATURE CHICKEN SALAD 9.50

Chef's fresh chicken salad on griddled Euro white bread with baby arugula & sliced tomato

ROASTED TURKEY DELUXE 11.75

Oven-roasted turkey breast piled high with crisp bacon, baby arugula, sliced tomato, Swiss cheese & herb aioli on toasted Euro white bread

SMOKED BRISKET FRENCH DIP 11.50

Thin slices of slowly smoked beef brisket, whole grain mustard and Swiss cheese on toasted ciabatta with au jus

QUICK COMBO

CHOOSE TWO: 11.25

cup of soup or chili
half classic salad
half classic sandwich

SANDWICHES

HOUSE-CURED B.L.T. 13.25

House-made, hickory-smoked bacon cured for seven days in brown sugar, a half pound griddled to order on toasted Euro white bread with iceberg lettuce, vine-ripened tomato and mayo

SIMPLY SIRLOIN BURGER* 10.50

A half pound of ground sirloin, seasoned to perfection and grilled to order, served on a toasted brioche roll with baby arugula, vine-ripened tomato, red onion & pickles

Enjoy with Bell's Brewery Two Hearted Ale

Add American, Swiss, smoked gouda, provolone, blue cheese 1.00
smoked bacon 1.50

MARYLAND PIT BEEF* 10.25

Thinly sliced charcoal-grilled top round served with sliced red onions and horseradish sauce on a toasted brioche roll

Enjoy with Heavy Seas Loose Canon Hop3 IPA

ST. LOUIS BARBECUE PULLED PORK 10.50

House-smoked, slowly roasted pulled pork & Cajun barbecue sauce topped with apple coleslaw on a toasted brioche roll

Enjoy with Founders Brewing All Day IPA

CHEF'S REUBEN 12.25

Pickled house-made beef brisket sliced thin and piled high on thick-cut rye bread with Bavarian sauerkraut, Swiss cheese and Russian dressing



MAINS

SAUSAGE GNOCCHI 12.95

Delicate pasta dumplings tossed with roasted Italian hot sausage, caramelized onions and pomodoro sauce, covered in provolone cheese and baked until browned



SHRIMP AND GRITS 14.50

Sautéed shrimp with andouille & smoked tomato sauce, served over a goat cheese-stuffed grit cake

SHRIMP AND CRAB ALFREDO 14.25

Rock shrimp and blue crab, tossed in a light Alfredo sauce with penne pasta, baked and topped with parmesan breadcrumbs

BLACKENED TUNA TACOS* 15.50

Seared RARE blackened ahi tuna finished with vinegar slaw, pico de gallo, diced mango & cilantro cream
Enjoy with Dogfish Head SeaQuench Ale

PASTA PRIMAVERA 11.25

Broccolini, smoked cherry tomatoes, grilled zucchini and wild mushrooms, tossed with penne pasta, fresh basil, white wine and parmesan cheese

SMOKED BRISKET TACOS 12.95

House-smoked beef brisket on flour tortillas with red cabbage, baby arugula, corn salsa and cilantro cream
Enjoy with New Belgium Fat Tire Ale



Desserts

CHEF'S DESSERT or PASTRY SPECIAL
6.95 | a la mode 8.95

MAKE YOUR OWN S'MORES 7.95

1757 house-made marshmallows are served with graham crackers, chocolate bars and your own campfire. cook your s'more your way!

SEASONAL SELECTION GELATO

1 scoop 2.95 / 2 scoop 3.95 / sample of three 4.95

SORBET 3.95

1 scoop 2.95 / 2 scoop 3.95 / sample of three 4.95



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ALL DAY MENU



FLATBREADS

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Shaved prosciutto, roasted wild mushrooms, mascarpone, baby arugula and balsamic reduction

SAUSAGE AND PESTO 9.50

Basil pesto, hot sausage and mozzarella cheese, topped with shaved red onion and kalamata olives

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