

APPETIZERS

CRISPY DEVILED EGGS

panko crusted, flash fried deviled eggs with hot sauce and apple slaw **V** 7.99

TUNA & WATERMELON POKE*

ruby red yellowfin tuna, juicy sweet watermelon, avocado, fresh jalapeno, sesame seeds, and cilantro in a ginger soy glaze with crispy wonton chips **GFO** 13.99

GARLIC PEPPER CALAMARI

tender calamari and italian cherry peppers, flash fried and tossed in garlic butter, with housemade marinara and cajun tartar 12.99

CRISPY CHEESE STICKS

cheddar, pepperjack, and mozzarella cheeses, wrapped in a wonton wrapper and fried, with housemade marinara **V** 10.99

GARLIC PARMESAN PRETZELS

soft baked pretzel bites, brushed with garlic butter and parmesan with creamy mustard cheese sauce, fresh peppers and onions **V** 9.99

CAULI TOTS

buffalo style cauliflower tots, buttermilk parmesan for dipping **V** 7.99

CHIPOTLE QUESO

with housemade tortilla chips **V** 6.99

FINN FRIES

crispy fries tossed in our own sweet and smoky spice blend, with bbq and buttermilk parmesan dipping sauces 6.99

YING YANG SHRIMP

crispy shrimp, tossed in sweet and spicy sauce, with a ring of sriracha 13.99

SHRIMP & CRAB DIP

from the chesapeake bay, chopped shrimp, jumbo lump crab, cream cheese, old bay with tortilla chips 13.99

BLACKENED BRIE

danish baby brie, cast iron blackened with cajun spices, ciabatta toast, tart apples, and cranberry apricot chutney **V GFO** 12.99

MEDITERRANEAN HUMMUS DUO

garlic chickpea and roasted red pepper hummus, with artichoke hearts, cherry peppers, kalamata olives, carrots, celery and warm pita points **V GFO** 11.99

SOUTHERN NACHOS

tortilla chips, chipotle queso, pickled jalapenos, roma tomatoes, green onions, sour cream, guacamole and our 12 hour bbq pulled pork 11.99

CHICKEN TENDERS

hand battered chicken tenders, with bbq and buttermilk parmesan dipping sauces, or tossed in buffalo or alabama white bbq sauce 11.99

WINGS

jumbo chicken wings, tossed in bbq, buffalo, or alabama white bbq sauce 13.99

BLACKFINN®

— AMERIPUB —

GF Gluten Free **GFO** Gluten Free Option **V** Vegetarian

* These items may be cooked to order. Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Garlic roasted potatoes cooked in bacon fat

HANDHELDS

BAMA BUTTERMILK CHICKEN SANDWICH

buttermilk fried chicken, alabama white bbq sauce, housemade pickles on a local baked brioche with crispy fries 13.99

FISH TACOS

cajun seared haddock, apple slaw, avocado crema, cilantro, fresh peppers and onions on toasted tortillas, with veggie rice 14.99

BLT CHICKEN TACOS

hand cut, battered to order chicken tenders on flour tortillas with chipotle queso, bacon, shredded lettuce, roma tomatoes and ranch, served with veggie rice 14.99

BALBOA*

shaved roast beef and melted provolone, on toasted garlic bread with au jus and crispy fries 14.99

CRAB CAKE SANDWICH

two lump crab and butter cracker cakes, apple slaw, roasted roma tomato, housemade remoulade on a local baked roll with crispy fries 15.99

BUFFALO CHICKEN SANDWICH

buttermilk fried or grilled chicken, buffalo sauce, bleu cheese, ranch, fresh tomato, shaved carrots and celery on a local baked brioche with crispy fries 13.99

BLACKFINN CHICKEN WRAP

buttermilk brined roasted chicken, mixed greens, parmesan, roma tomatoes, pine nuts, red onions and housemade buttermilk parmesan dressing with steamed broccoli 13.99

SLIDERS

choose any of our slider styles, two sliders on potato rolls with crispy fries

BACON BBQ

all beef burger, cheddar, smoked bacon, crispy onion strings, BBQ sauce 10.99

BAMA BBQ

crispy chicken, alabama white bbq sauce, housemade pickles 10.99

BUFFALO CHICKEN

crispy chicken, buffalo sauce, onion, blue cheese 10.99

NASHVILLE CHICKEN

crispy chicken, double dipped nashville hot sauce, housemade pickles, apple slaw 10.99

CLASSIC CHEESEBURGER

all beef burger, american cheese, sautéed onions 9.99

BURGERS

choose any of our burger styles served on a local baked brioche, on a lettuce cup, or on a gluten free bun with crispy fries

ground beef — pan roasted chicken — housemade turkey

blackbean — veggie (beyond or impossible)

PUB BURGER*

american cheese, duke's mayo, shredded lettuce, fresh tomato, red onion, housemade pickles 13.99

CALI BURGER*

pepperjack cheese, chive aioli, bacon, sliced avocado, shredded lettuce, fresh tomato, housemade pickles 14.99

BOURBON STREET BURGER*

cast iron blackened with cajun spices, housemade buttermilk parmesan, herbed cream cheese, beer mustard braised onions, shredded lettuce, fresh tomato 14.99

HEATER*

pepperjack cheese, chipotle mayo, pickled jalapenos, shredded lettuce, fresh tomato 14.99

ULTIMATE BACON CHEDDAR*

aged cheddar, thick cut bacon, bbq glaze, fried onion strings 14.99

BLACKFINN®

AMERIPUB

MAINS

CRAB CAKE ENTREE

three lump crab and butter cracker cakes, with apple slaw, steamed broccoli and housemade remoulade 21.99

LIME SEARED SALMON*

fresh atlantic salmon, lime and peppercorn glaze, with veggie rice and green beans GF 20.99

CHICKEN FRIED CHICKEN

buttermilk breaded and seasoned with our chicken shake, with garlic roasted potatoes**, bacon brussels sprouts and black pepper gravy 17.99

SHRIMP & GARLIC LINGUINE

shrimp, spinach, roma tomatoes, and linguine in garlic basil butter with garlic bread 18.99

FILET MIGNON*

7 oz. chargrilled filet with garlic roasted potatoes and steamed broccoli GF 29.99

BBQ ROASTED PORK MAC & CHEESE

four cheese blend, corkscrew pasta, bacon, roma tomatoes and toasted bread crumbs, topped with BBQ roasted chicken 15.99

BLACKENED CHICKEN ALFREDO

buttermilk brined blackened chicken, cast iron blackened with cajun spices, corkscrew pasta, alfredo sauce, roma tomatoes, green and red onions with garlic bread 16.99

CHIPOTLE STEAK FRITES*

chargrilled skirt steak with garlic butter, crispy fries, baby kale and lemon oregano vinaigrette 20.99

LEMON CHICKEN

chicken cutlets, lemon caper sauce with veggie rice and steamed broccoli 17.99

PAN ROASTED CHICKEN

brined chicken, sweet and smoky spice blend, pan roasted with green beans, steamed broccoli and alabama white bbq sauce GF 17.99

BBQ RIBS

full rack of dry rubbed, bbq glazed baby back ribs, served with mac & cheese and coleslaw 23.99 *half rack* 17.99

FISH & CHIPS

beer battered haddock, with apple slaw, crispy fries and tartar sauce 16.99

STIR FRY

your choice of wok seared chicken or shrimp, broccoli, snow peas, red peppers, mushrooms, carrots, green onions, toasted sesame seeds and rice noodles GF 14.99 *combo* 17.99

KIDS MENU

CHOOSE ONE ITEM FROM ALL 3 SECTIONS 5.99

ENTREES

Kids Hamburger Sliders *add cheese* | Fried Chicken Sliders

Grilled Cheese Sandwich | Peanut Butter & Jelly

Fish Sticks | Chicken Fingers | Grilled Chicken

Kids Pasta *your choice of cheese, butter or alfredo sauce*

BEVERAGES

soda, milk, chocolate milk or lemonade

SIDES

french fries | cinnamon apple blossom with peanut butter | steamed broccoli

GREENS

GOAT CHEESE BEET AND BERRY

mixed greens, goat cheese, beets, fresh strawberries, apples, spiced pecans, dried apricots, sunflower seeds, carrots, and honey champagne vinaigrette V GF 12.99

*with pan roasted chicken or grilled salmon** GF 15.99

ROASTED CHICKEN AVOCADO

mixed greens, roasted chicken, avocado, bacon, roma tomatoes, cucumbers, carrots, fresh peppers, onions and green goddess dressing GF 14.99

HOUSE SALAD

mixed greens, shaved parmesan, kalamata olives, grape tomatoes, pine nuts, red onions, and buttermilk parmesan dressing V GF 11.99

*with pan roasted chicken or grilled salmon** GF 15.99

MANGO AVOCADO SHRIMP

mixed greens, sweet and spicy shrimp, avocado, mango, red onions, celery, cucumbers, red bell peppers and mango vinaigrette GFO 16.99

BBQ SALMON & SPINACH

baby spinach, bbq glazed salmon*, red peppers, red onions, chopped egg, carrots and balsamic vinaigrette GFO 17.99

BUFFALO WEDGE

crisp iceberg wedge, bacon, bleu cheese crumbles, roma tomatoes, red onions, bleu cheese dressing and buffalo chicken tenders 14.99

just the wedge 11.99

SKIRT STEAK SALAD*

mixed greens, bleu cheese crumbles, roma tomatoes, roasted red peppers, chargrilled steak, fried onion strings, and balsamic dressing GFO 18.99

SIDES

STEAMED BROCCOLI V GF | BACON BRUSSELS SPROUTS | MAC & CHEESE

GREEN BEANS V GF | GARLIC ROASTED POTATOES** GF

SIDE HOUSE SALAD | VEGGIE RICE | CRISPY FRIES

5.99 EACH

DESSERT

CHEESECAKE

with fresh strawberries and raspberry sauce 7.99

PEANUT BUTTER HOT CHOCOLATE

half baked fudge brownie, melted peanut butter center, whipped cream, vanilla ice cream, caramel sauce 7.99

FUNNEL FRIES

fairground style, served with raspberry, chocolate and caramel dipping sauces 6.99

DRINK LOCAL

BEER

ON TAP	STYLE	HOMETOWN	PINT
BLACKFINN PILS	<i>Pilsner</i>	Ashburn, VA	6
LOST RHINO RHINO CHASER	<i>Pilsner</i>	Ashburn, VA	7
PORT CITY OPTIMAL WIT	<i>Witbier</i>	Alexandria, VA	7
RAR GROOVE CITY	<i>Hefeweizen</i>	Cambridge, MD	7
LICKINGHOLE CREEK UPTOWN BLONDE	<i>Belgian Blonde</i>	Goochland, VA	7
OLD OX GOLDEN OX	<i>Belgian Pale Ale</i>	Ashburn, VA	7
DEVILS BACKBONE VIENNA LAGER	<i>Vienna Lager</i>	Roseland, VA	7
CENTER OF THE UNIVERSE BALD IRISHMAN	<i>Irish Red Ale</i>	Richmond, VA	7
RIGHT PROPER BREWING RAISED BY WOLVES	<i>American Pale Ale</i>	Washington, DC	7
CROOKED RUN RASPBERRY EMPRESS (6.0%)	<i>Sour IPA</i>	Sterling, VA	8
SOLACE SUNS OUT HOPS OUT	<i>Session IPA</i>	Ashburn, VA	7
ASLIN TRITE	<i>Session IPA</i>	Herndon, VA	7
DOGFISH HEAD 60 MINUTE (6.0%)	<i>American IPA</i>	Milton, DE	7.5
OLD OX HOPPY PLACE (6.5%)	<i>American IPA</i>	Ashburn, VA	7.5
LOST RHINO FACE PLANT (6.8%)	<i>American IPA</i>	Ashburn, VA	8
RAR NANTICOKE NECTAR (7.4%)	<i>American IPA</i>	Cambridge, MD	8.5
DC BRAU THE CORRUPTION (6.5%)	<i>American IPA</i>	Washington, DC	7
ARDENT IPA X (7.1%)	<i>Hazy IPA</i>	Richmond, VA	8
FLYING DOG THUNDERPEEL (6.2%)	<i>Hazy IPA</i>	Frederick, MD	8
SOLACE PARTLY CLOUDY (7.5%)	<i>Hazy IPA</i>	Ashburn, VA	8.5
VASEN BREWING NORSE (8.0%)	<i>Double IPA</i>	Richmond, VA	10
SOLACE LUCY JUICY (8.0%)	<i>Double IPA</i>	Ashburn, VA	10
PORT CITY PORTER (7.2%)	<i>Porter</i>	Alexandria, VA	8
BLUE MOUNTAIN DARK HALLOW (10%)	<i>Imperial Stout</i>	Afton, VA	9
BOLD ROCK VIRGINIA DRAFT (GF)	<i>Amber Hard Cider</i>	Nellysford, VA	7
VASEN BREWING DOUBLE BERRY (8.1%)	<i>Sour</i>	Richmond, VA	9

ON TAP	STYLE	HOMETOWN	PINT
ANGRY ORCHARD CRISP APPLE CIDER	<i>Cider</i>	Boston, MA	8
WYNDRIDGE CRAFTY CIDER	<i>Champagne Cider</i>	Dallastown, PA	8
MILLER LITE	<i>Light Lager</i>	Milwaukee, WI	6
BLUE MOON	<i>Witbier</i>	Golden, CO	7
TUCHER HELLES	<i>Hefeweizen</i>	Germany	8
STELLA ARTOIS	<i>European Pale Lager</i>	Belgium	8
HEINEKEN	<i>European Pale Lager</i>	Netherlands	8
YUENGLING	<i>American Amber</i>	Pottsville, PA	6.5
DOS EQUIS AMBAR	<i>Mexican Vienna Lager</i>	Mexico	7
SLOOP BREWING JUICE BOMB	<i>Hazy IPA</i>	Hopewell Junction, NY	7.5
VICTORY GOLDEN MONKEY (9.5%)	<i>Belgian Tripel</i>	Darnstown, PA	10
NEWCASTLE	<i>Brown Ale</i>	England	7
GREAT LAKES EDMUND FITZGERALD (6%)	<i>Porter</i>	Cleveland, OH	8
GUINNESS	<i>Irish Dry Stout</i>	Ireland	8
FOUNDER'S OATMEAL STOUT	<i>Nitro Stout</i>	Grand Rapids, MI	7

BOTTLES & CANS	STYLE	HOMETOWN	PRICE
SOPHIA (GF)	<i>Sparkling Rose</i>	Geyserville, CA	5
TRULY (GF)	<i>Hard Seltzer</i>	Boston, MA	6
BRAVAZZI (GF)	<i>Hard Soda</i>	Italy	6
OMISSION LAGER (GF)	<i>Gluten Free Pale Lager</i>	Portland, OR	6
OMISSION IPA (6.7%) (GF)	<i>Gluten Free IPA</i>	Portland, OR	6.5
HEINEKEN 0.0	<i>Zero Alcohol</i>	Netherlands	5
MICHELOB ULTRA	<i>95 Cal Lager</i>	St. Louis, MO	5
DOGFISH HEAD SLIGHTLY MIGHTY	<i>95 Cal IPA</i>	Milton, DE	6
BUD LIGHT	<i>Light Lager</i>	St. Louis, MO	5
COORS LIGHT	<i>Light Lager</i>	Golden, CO	5
CORONA PREMIER	<i>Light Lager</i>	Mexico	5
BUDWEISER	<i>Pale Lager</i>	St. Louis, MO	5
OSKAR BLUES DALE'S	<i>Pale Ale</i>	Longmont, CO	6
FOUNDERS RED'S	<i>Rye IPA</i>	Grand Rapids, MI	6

WINE

BUBBLES & WHITES

	STYLE	HOMETOWN	GLASS	BOTTLE
BELLE JARDIN	<i>Brut Champagne</i>	<i>France</i>	7.5	28
LA MARCA	<i>Prosecco</i>	<i>Italy</i>	9	34
MASO CANALI	<i>Pinot Grigio</i>	<i>Italy</i>	10	38
OYSTER BAY	<i>Sauvignon Blanc</i>	<i>New Zealand</i>	10	38
KENDALL JACKSON	<i>Chardonnay</i>	<i>California</i>	12	46

REDS & BLENDS

	STYLE	HOMETOWN	GLASS	BOTTLE
QUEEN OF HEARTS	<i>Pinot Noir</i>	<i>California</i>	9.5	36
DUCA D'ABRUZZO	<i>Montepulciano</i>	<i>Italy</i>	9	34
GASCON	<i>Malbec</i>	<i>Argentina</i>	10	38
CHARLES AND CHARLES	<i>Blend</i>	<i>Washington</i>	8.5	32
CAMP	<i>Cabernet Sauvignon</i>	<i>California</i>	12	46

COCKTAILS

SIGNATURES

RED PEACH SANGRIA

cabernet sauvignon, peach liqueur, brandy, orange, cranberry, pineapple, soda 10

WHITE CRAN SANGRIA

pinot grigio, apricot brandy, peach liqueur, white cranberry, lemonade, soda 10

FIELDS OF GOLD

japanese whiskey, fresh squeezed lemonade, honey, muddled orange 11

LEMON DROP MARTINI

lemon vodka, cointreau, fresh squeezed lemonade, sugar rim and a twist 11

ORANGE CRUSH

orange vodka, triple sec, fresh squeezed orange, lemon lime soda 10

LEMON BERRY COOLER

berry vodka, mint, fresh squeezed lemonade, soda 10

HIBISCUS PALOMA

tequila blanco, fresh squeezed grapefruit, hibiscus extract, fresh lime, soda 11

CLASSICS

OLD FASHIONED

NEGRONI

PISCO SOUR

MARGARITA

TEQUILA SUNRISE

MOJITO

CAIPIRINHA

MAI TAI

DARK & STORMY

MOSCOW MULE

COSMO

WHITE RUSSIAN

LONG ISLAND

BLOODY MARY

GREEN TEA

SOFT DRINKS

PEPSI BRANDS | FRESH SQUEEZED JUICES: *GRAPEFRUIT, ORANGE & LEMONADE* | HOUSE BREWED SWEET TEA
COFFEE | AQUAFINA WATER | SAN PELLEGRINO | GINGER BEER | RED BULL