



## SHAREABLES

### Crispy Calamari 10

Crispy fried calamari, marinara sauce

### Heirloom Tomato Salad [gf][v] 7

Cherry heirloom tomatoes plated over creamy goat cheese, basil, olive oil

### Roasted Cauliflower [gf][v] 9 \*

Lemon aioli, lemon vinaigrette, fried egg

### Roasted Brussels Sprouts 9

Bacon, garlic, parsley, lemon zest plated over a lemon aioli

### Crab Dip 15

Creamy crab dip, minced celery & carrot, topped with old bay and chives

### Hardware Fritters 10

Corn roasted cheese balls with spicy aioli

### Panzerotti 9

Crisp-fried pizza dough stuffed with gorgonzola, mozzarella and fontina cheese, marinara sauce

### Sautéed Wild Mushrooms [gf][v] 10

Earthy mushrooms, shallots, truffle butter, shaved parmesan cheese

### Wings 9

BBQ: Served with house coleslaw

Buffalo: Served with blue cheese dressing

### Charcuterie [n] 22

\*Chef's selection of cured meats and cheeses

Please ask your server

## FROM THE GARDEN

\* add chicken \$5/ shrimp \$7/ salmon \$9/ steak \$9

### House Salad [gf] 10

Mixed baby greens, scallions, celery, radish, grapefruit, tomatoes, with red wine vinaigrette

### Caesar Salad [gf][v] 10

Crispy romaine hearts, shaved parmesan cheese and olive oil croutons

### Rainbow Quinoa Salad [gf][v] 12

Chopped tomatoes, bell pepper, cucumber, mango, celery, feta cheese, avocado, red onion, with lemon confit vinaigrette

### Asian Steak Salad [gf] 18

Power blend lettuce, carrots, radish, shallots, cherry heirloom tomatoes, cucumber, green onion, mint, with spicy asian dressing

## POWER TOOLS

### Steak Frites 24 \*

Top sirloin served with french fries and herb butter

### Bacon Four Cheese Mac 14

Asiago, gouda, parmesan, cheddar

### Stuffed Chicken Breast 22

Free-range chicken breast stuffed with mushrooms, spinach, sun dried tomatoes, white truffle sauce, with saffron olive oil mashed potatoes and asparagus

### Duck Confit 26

Shredded duck leg between layers of white truffle mashed potatoes and parmesan crust, with roasted vegetables and balsamic glaze

### Pan Seared Salmon 24 \*

White wine sauce with saffron olive oil mashed potatoes, asparagus

## HAND TOOLS

### Hardware Burger 15 \*

Half-pound grass fed beef, hardware sauce, bib lettuce, cheddar, tomato, onions, brioche bun

### Avocado Burger 16 \*

Half-pound grass fed beef, hardware sauce, bib lettuce, avocado, fried egg, roasted heirloom tomatoes, white cheddar, brioche bun

### Cajun Chicken Sandwich 14

Grilled chicken breast, tomato, arugula, balsamic onions, white cheddar, ciabatta

## NUTS AND BOLTS

### Roasted Root Vegetables [gf] 7

(seasonal)

### Roasted Olives [gf] 6

seasoned with thyme, salt & pepper

### Sautéed Spinach and Garlic [gf] 6

### French Fries 4

### Grilled Asparagus [gf] 7

### Saffron Olive Oil Mashed Potatoes 5

with white truffle butter

### HAPPY HOUR

Monday - Friday | 4pm - 7pm

6 | Draft Cocktails & Slusky Cocktails

5 | Select Wine, Beer, & Rail Drinks

3 Off | All Shareables

gf = gluten free / v = vegetarian / n = nuts

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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# SIGNATURES

**Disconnect 13**

White Rum, Velvet Falernum, Passion Fruit, Lime

**Liquidated Damages 13**

Gin, Aquavit, Vermouth, Orange Bitters

**Screw Him 11**

Vodka, Lychee, Hibiscus, Lemon, Champagne, Marjoram

**Aisle 2915 12**

Rye Whiskey, Meletti, Pineapple, Lemon, Ginger

**Adjustable Wrench 13**

Bourbon, Rum, Vanilla, Chocolate Bitters

**Bright Idea 23**

Tequila, Lime, Grapefruit, Strawberry, Aperol, Sparkling Wine (a drink for two)

## DRAFT COCKTAILS

**Permit Denied 10**

Tequila, Watermelon, Lime, Agave, Mint

**Supply Run 10**

White Rum, Pineapple, Cucumber, Honey, Basil

## SLUSHY COCKTAILS

**Blueprint 10**

Rosé, Vodka, Cantaloupe, Lemon, Ancho Chile, Mint

**Nailed It 10**

Bourbon, Ango Bitters, Peach, Lemon, Rosemary

## CLASSICS

**Mint Julep 12**

Ango Bitters, Demerara Syrup, Bourbon

**Dark And Stormy 10**

Lime Juice, Ginger Syrup, Gosling's Rum

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# BOTTLES

**Lagunitas Lil Sumpin' Sumpin' 9**

Pale Wheat Ale  
Chicago, USA | 7.50%

**Wilson Hardware 8**

Vixen Red Irish Ale  
Warrenton, VA | 4.40%

**Old Bust Head Chukker 8**

Czech Style Pilsner  
Warrenton, VA | 5.30%

**Bell's Amber Ale 7.50**

Amber Ale  
Michigan, USA | 5.80%

**Guinness 9**

Stout  
Dublin, Ireland | 4.2%

**Goose IPA 6.50**

American IPA  
Chicago, USA | 5.90%

**Bud Light 6**

Light Lager  
Nevada, USA | 4.30%

**DBB Vienna Lager 8**

Vienna Lager Style  
Lexington, VA | 5.20%

**Guinness Blonde 8**

American Lager  
USA | 5%

**Flying Dog Raging Bitch 8**

Belgian IPA  
Frederick, MD | 8.30%

**Corona 6**

Pale Lager  
Mexico | 4.60%

**Heineken 6**

Lager  
Amsterdam | 5%

**Allagash White 9**

Belgian White Wheat  
Portland, USA | 5.10%

**Stella Artois 6**

Euro Pale Lager  
Belgium | 5%

**Union Craft Duckpin 7**

Pale Ale  
Baltimore, MD | 5.50%

**Bold Rock Apple Cider 6**

Virginia Apple Cider  
Nellysford, VA | 4.70%

**Michelob Ultra Light 6**

Light Lager  
Nevada, USA | 4.20%

**Bell's Two Hearted Ale 7**

IPA  
Michigan, USA | 7%

**Port City Optimal Wit 7**

Belgium Wheat Ale  
Alexandria, USA | 4.90%

# ON TAP

served by the glass or bottle

## VIN BLANC

**Kung Fu Girl, Charles Smith Wines 9/40**

Riesling | 2015 | Columbia Valley, USA

**Trencalos, Abanico Bodegas 9/40**

Sauvignon Blanc | 2016 | Tierra de Castilla

**Lake Chalice, Marlborough 13/62**

Sauvignon Blanc | 2015 | New Zealand

**The Hogue Chardonnay 10/45**

Chardonnay | 2015 | Columbia Valley, USA

**Hidden Crush 8/39**

Chardonnay | 2015 | California, USA

**10 Span Vineyards 8/39**

Pinot Gris | 2015 | California, USA

**Boschendal, Rose 8/39**

Pinot Noir | 2016 | South Africa

**Goldschmidt Vineyards 55**

Chardonnay | 2014 | Russian River Valley

**Domaine Christian Sancerre 65**

Sauvignon Blanc | 2016 | Loire Valley, France

## VIN ROUGE

**Imagenary 11/50**

Pinot Noir | 2016 | California, USA

**Gouguenheim 7/36**

Malbec | 2015 | Mendoza, Argentina

**Campellares, San Pedro Apostol 10/48**

Tempranillo | 2014 | Rioja, Spain

**Ravage Wines 9/40**

Cabernet Sauvion | 2016 | California, USA

**Drumheller Cellars 8/38**

Merlot | 2014 | Columbia Valley, USA

**Abadal 12/55**

Cabernet Franc & Tempranillo | 2016 | Spain

**Teorema 8/38**

Garnacha | 2012 | Aragon, Spain

**Cooper & Thief Cellarmasters 11/52**

Red Blend Bourbon Barrel Aged | 2014 | California, USA

**Banshee 65**

Pinot Noir | 2014 | Sonoma, USA

## SPARKLING

**Brut 9/40**

Marquis de la Tour | France N.V.

**Rose Brut 9/40**

Marquis de la Tour | France N.V.

**Prosecco 9/40**

Montelliana Prosecco Extra Dry | Italy