



GABRIEL ARCHER TAVERN

Gabriel Archer Tavern honors its namesake, Gabriel Archer—one of Jamestown’s most significant early leaders and co-captain of the Godspeed, the lead vessel of the 1607 expedition that founded the first permanent English settlement in the New World. Archer envisioned the colony at a site he called “Archer’s Hope,” land that today corresponds to Wessex Hundred farm. Though the settlement ultimately took shape on Jamestown Island, Archer’s original vision lives on here, where centuries of history are rooted in the land and the story of early Virginia continues to unfold.

In that spirit of place and legacy, the Tavern offers a European-inspired, farm-to-table dining experience designed to be savored. Our menu showcases thoughtfully prepared dishes, handcrafted cocktails, and award-winning wines that reflect the seasonal flavors of Coastal Virginia and the world-class bounty of the Commonwealth. Settle in, slow down, and enjoy a meal shaped by the land beneath your feet, the harvest of the season, and a deep respect for tradition.

APPETIZER

STEAMED MUSSELS

18

Saffron Tomato Broth, Sliced Baguette

Pair with Rkatsiteli

PEAR & ONION BRIE BOULE

15

Brie, Roasted Pears, Caramelized Onion Jam

Pair with Pear Necessities

CHEESE & CHARCUTERIE BOARD

27

Assorted Pickles & Jams, Sliced Baguette

Pair with Wessex Hundred Chardonnay or

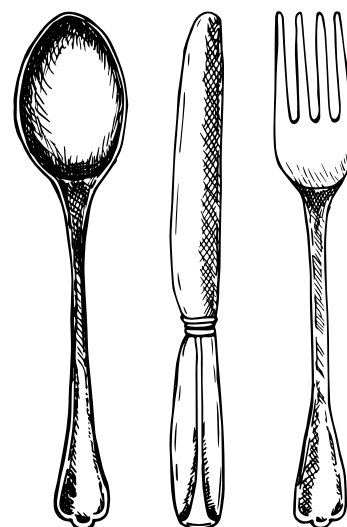
Wessex Hundred Petit Verdot

OYSTERS ON THE HALF* GF

15 / 30

Rosé Mignonette, Cocktail Sauce, Lemon

Pair with Wessex Hundred Albariño



20% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR LARGER.

GF = Gluten Free, V = Vegetarian *The Virginia Department of Health has asked us to kindly inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please ask your server if you need more information regarding our ingredients.



SOUPS & SALADS

SOUP OF THE DAY

Ask Server For Pairing Recommendation

12

FALL HARVEST SALAD V GF

15

Tender Kale, Radicchio & Cabbage Tumble, Roasted Pepita Seeds,
Crumbled Blue Cheese, Roasted Butternut, Cranberry Vinaigrette
Pair with Cranberry Sour

ARUGULA SALAD V

14

Roasted Mushrooms, Farro, Sherry Vinaigrette
Pair with Virginia Sauvignon Blanc

WESSEX HUNDRED SPINACH SALAD GF

15

Bacon, Crumbled Goat Cheese, Candied Pecans, Honey Champagne Vinaigrette
Pair with Virginia Stainless Steel Chardonnay

ADD TO ANY SALAD:

Sautéed Shrimp 12
Crab Cake^{GF} 14
Grilled Chicken 8
Pan Seared Salmon* 15

MAINS

CRAB CAKES GF

36

Roasted Acorn Squash, Fall Vegetable Hash, Mustard
Tarragon Cream
Pair with Wessex Hundred Albariño

6 OZ FILET* GF

MKT
Price

Sweet Potato Puree, Haricot Verts, Chimichurri Sauce
Pair with Petit Verdot Reserve

PAN SEARED SALMON*

30

Stewed Black Lentils, Roasted Root Vegetables,
Tarragon Beurre Blanc
Pair with Virginia Stainless Steel Chardonnay

CIDER BRINED PORK CHOP*

35

Bone-In Pork Chop, Sautéed Kale,
Savory Bread Pudding, Cranberry Apple Compote
Pair with Wessex Hundred Chardonnay

BROWN BUTTER MUSHROOM RAVIOLI

24

Roasted Root Vegetables, Kale,
Parmesan Cream Sauce
Pair with Sassaia Piemonte Chardonnay

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