



**GABRIEL ARCHER
TAVERN**
AT WESSEX HUNDRED

APPETIZERS

IMPEPATA DI COZZE	18
Steamed Mussels, Black Pepper, Calabrian Chili, Grilled Sourdough	
<i>Pair with A Midsummer Night's White</i>	
 MEATBALLS	
Crispy Brussel Sprouts, Nonna Zita's Tomato Sauce, Mozzarella	15
<i>Pair with Virginia Barrel Aged Claret</i>	
 CHEESE & CHARCUTERIE BOARD	27
Assorted Pickles & Jams, Toasted Baguette	
<i>Pair with Wessex Hundred Chardonnay or Virginia Cabernet Franc</i>	
 OYSTERS ON THE HALF* <small>GF</small>	15 / 30
Rosé Mignonette, Cocktail Sauce, Lemon	
<i>Pair with Wessex Hundred Albariño</i>	

SANDWICHES

<i>All sandwiches are served with a side salad. Substitute Chips \$2 or Soup \$4.</i>	
SEVEN HILLS FARM BURGER*	17
Local Ground Beef, Bibb Lettuce, Tomato, Red Onion, Pickle, Roasted Garlic Aioli, Brioche Bun	
Choice of Cheddar, Gouda, or Swiss Cheese	
<i>Pair with Virginia Cabernet Sauvignon</i>	
 CRAB CAKE SANDWICH	19
Bibb Lettuce, Tomato, Old Bay Aioli, Brioche Bun	
<i>Pair with Wessex Hundred Albariño</i>	
 REUBEN	18
House Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye Bread	
<i>Pair with Governor's White</i>	
 BLT	16
Bacon, Avocado Cream, Bibb Lettuce, Tomato, Roasted Garlic Aioli, Sourdough Bread	
<i>Pair with Virginia Merlot</i>	
 TURKEY & BRIE	17
Hickory Smoked Turkey, Brie, Apple, Lingonberry Preserves, Roasted Garlic Aioli, French Baguette	
<i>Pair with Wessex Hundred Dry Rosé</i>	
 MUSHROOM SANDWICH <small>V</small>	15
Soy Sauce Marinated Maitake Mushrooms, Pesto, Frisee, Crispy Shallots, Smoked Maple Aioli, Brioche Bun	
<i>Pair with Barrel Aged Claret</i>	

SOUPS & SALADS

PARSNIP SOUP	<small>V</small>	13
Black Garlic Oil, Rosemary Crumble		
<i>Pair with Virginia Stainless Steel Chardonnay</i>		
 BABY ARUGULA SALAD	<small>V GF</small>	14
Heirloom Cherry Tomatoes, Shaved Watermelon Radishes, Grated Parmesan, Lemon Dressing		
<i>Pair with Virginia Sauvignon Blanc</i>		
 BEET SALAD	<small>V GF</small>	16
Kale, Frisee, Toasted Pistachios, Goat Cheese, Beet vinaigrette		
<i>Pair with Wessex Hundred Petit Verdot</i>		
 SPINACH SALAD	<small>GF</small>	16
Cinnamon Fermented Pears, Avocados, Bacon, Honey & Champagne Vinaigrette		
<i>Pair with Virginia Stainless Steel Chardonnay</i>		

ADD TO ANY SALAD:

Sautéed Shrimp 12
Crab Cake 13
Grilled Chicken Breast 8

MAIN COURSES

SEASONAL TACOS	17
Ask Your Server for Selection & Suggested Wine Pairing	
 CAVATELLI PASTA <small>V</small>	18
Butternut Squash Sauce, Sage Brown Butter, Comete Cheese, Toasted walnuts	
<i>Pair with Wessex Hundred Petit Verdot</i>	
 QUICHE OF THE DAY	14
Side Salad, Balsamic Vinaigrette	
<i>Ask your server for wine pairing</i>	
 FLATBREAD	18
Virginia Country Ham, Caramelized Onions, Creme Fraiche & Mozzarella Cheese, Honey	
<i>Pair with Virginia Sauvignon Blanc</i>	



Executive Chef Riccardo Rinaldi & Sous Chef Henry Hagerty

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.