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.

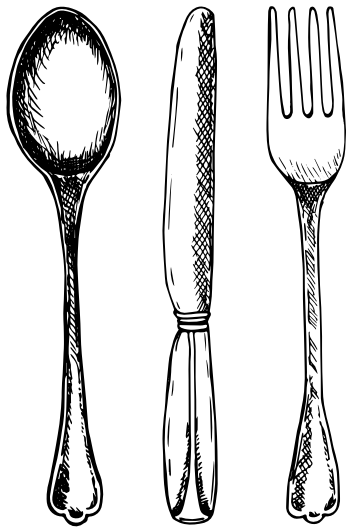
APPETIZER

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 12
Ask Server For Pairing Recommendation

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

PEAR SALAD 14
Arugula, Kale, Spinach, Sliced Pears, Toasted Pine Nuts,
Parmesan Cheese, Pear 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 Breast 8
Pan Seared Salmon* 15

SANDWICHES

All sandwiches are served with a side salad.
Substitute Chips $2 or Soup $4.

WESSEX FARM BURGER* 17
Local Ground Beef, Bibb Lettuce, Tomato, Red Onion, Pickle,
Roasted Garlic Aioli, Brioche Bun
Choice of Cheddar, Gouda, or Swiss Cheese
Pair with Virginia Cabernet Franc

SHAVED LAMB SANDWICH* 19
Shaved Leg Of Lamb, Tomato Jam, Goat Cheese Yogurt Sauce,
Arugula, Baguette
Pair with Virginia Syrah

CARVED APPLEWOOD SMOKED HAM 17
Sliced Smoked Ham, Port Cherry Compote, Honey Dijon Aioli,
Sharp Cheddar Cheese, Arugula, Baguette
Pair with Virginia Petit Manseng

BREAKFAST BLT* 18
Bacon, 2 Eggs, Sliced Avocado, Bibb, Tomato,
Garlic Aioli, Toasted Wheatberry Bread
Pair with Virginia Merlot

TURKEY & BRIE 17
Hickory Smoked Turkey, Brie, Apple, Lingonberry Preserves,
Roasted Garlic Aioli, French Baguette
Pair with Wessex Hundred Dry Rosé

MUSHROOM SANDWICH V 15
Soy-Marinated Mushroom Sandwich, Black Garlic Maple Aioli,
Arugula, Brioche Bun.
Pair with Sassaia Monferrato Rosso

MAINS

SHRIMP & GRITS GF 18
Sautéed Shrimp, Virginia Stone Ground Grits,
Tasso Ham Cream Sauce
Pair with Midsummer's Night White

GABRIEL'S BREAKFAST* 15
Two Eggs Your Way, Home Fries, Wheatberry Toast
Choice of Bacon or Breakfast Sausage
Pair with Virginia Petit Manseng

QUICHE OF THE DAY 14
Served with a Petite Mixed Greens Salad &
House Balsamic Vinaigrette
Ask Server For Pairing Recommendation

CRAB & HAM BENEDICT* 18
Toasted English Muffin, Virginia Country Ham,
Pan Seared Crab Cake, Poached Eggs, Hollandaise,
Served with a Side Salad & House Balsamic Vinaigrette
Pair with Virginia Sauvignon Blanc

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.