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.

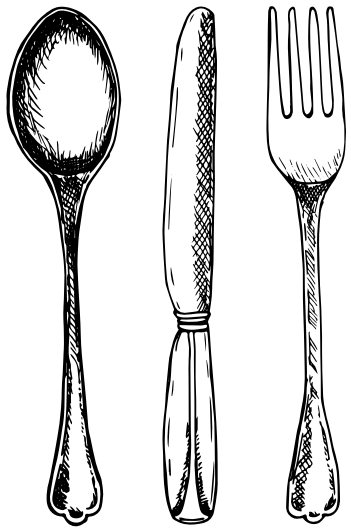
APPETIZER

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 V GF 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 8
Pan Seared Salmon* 15

MAINS

CRAB CAKES GF 36
Roasted Acorn Squash, Fall Vegetable Hash, Mustard
Tarragon Cream
Pair with Wessex Hundred Albariño

PAN SEARED SALMON* 30
Stewed Black Lentils, Roasted Root Vegetables,
Tarragon Beurre Blanc
Pair with Virginia Stainless Steel Chardonnay

BROWN BUTTER MUSHROOM RAVIOLI 24
Roasted Root Vegetables, Kale,
Parmesan Cream Sauce
Pair with Sassaia Piemonte Chardonnay

6 OZ FILET* GF MKT Price
Sweet Potato Puree, Haricot Verts, Chimichurri Sauce
Pair with Virginia Syrah

CIDER BRINED PORK CHOP* 35
Bone-In Pork Chop, Sautéed Kale,
Savory Bread Pudding, Cranberry Apple Compote
Pair with Wessex Hundred Chardonnay

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