

Mussels

Only fresh, Prince Edward Island mussels are served.
2 Pounds—18.99 1 pound—9.99

Garlic-Herb Mussels steamed in Belgian wit beer with garlic, butter and herbs.

Smoked Gouda & Bacon Mussels sautéed in a smoked gouda and bacon cream sauce.

Starters and Shareables

Bavarian Pretzel

Imported from Germany this GIANT pretzel is big enough for two or more to share and is perfect with beer! Served with sweet Bavarian mustard. 7.99

Sausage and Cheese Plate

Our Bavarian pretzel served with a selection of cold sausages, meats, cheeses, fresh fruits and Bavarian mustard. 19.99

Virginia Oysters

Local oysters tossed in cornmeal then sautéed and set atop wilted spinach and Jamestown ham then finished with a roasted garlic and white bean sauce. 10.99

Deviled Eggs	Fresh local eggs hard boiled and deviled with an old family recipe then topped with spiced Chesapeake Crab 6.99
Crab Cakes	Pan-seared crab cakes served with roasted corn sauce then topped with sweet potato straws. 11.99
Fried Green Tomatoes	Green tomatoes dusted in cornmeal then fried crisp and finished with crumbled goat cheese and a spicy Harrisia aioli. 7.99
Spiced Virginia Peanuts	Local Virginia peanuts roasted and tossed with a blend of savory spices. 4.99

Sausage Fritters

Crisp fritters of sausage, smoked bacon, gruyere cheese and our special sauerkraut with a tangy horseradish sauce. 8.99

Rauchbier Cheese Dip

Aged cheddar and German smoked beer form a rich cheese dip, served with warm pretzel bread. 9.99

Fried Pierogies

Fried potato and onion pierogies topped with applewood smoked bacon bits, melted havarti cheese and herb sour cream. 8.99

Fried Cheese Curds

Brown ale battered and fried cheese curds served with a spicy ancho chili sauce 8.99

Calamari

Lightly breaded and fried calamari tossed with a roasted corn salsa and drizzled with cilantro aioli. 9.99

Fries

Our signature fries served Belgian-style tossed with fresh herbs and your choice of smoked or cabernet salt then served with a selection of our special Belgian-style flavored mayonnaises. 7.99

Sweet Potato Fries

Fried sweet potatoes served with ancho chili sauce or our house pomegranate barbecue sauce 9.99

Wings

Dry-rubbed and oven-roasted large chicken wings finished with a habanero pale ale sauce OR cider-mahogany glaze. Served with celery and garlic bleu cheese dressing for dipping. 10.99

Sunday Late Night Appetizer Specials

Each Sunday from 9 pm—Closing

\$1.99

Sausage Fritters, Spiced
Virginia Peanuts and
Fried Pierogies.

\$2.99

Fried Green Tomatoes, Fried
Cheese Curds and Calamari.

\$3.99

Fries, Deviled Eggs and
Bavarian Pretzel.

\$4.99

Rauchbier Dip, Wings and
Sweet Potato Fries

Soups and Salads

Ale House Salad

A medley of fresh greens topped with petite tomatoes, cucumber radish confetti and crisp pretzel chips with your choice of dressing. 3.99

Add chicken for an additional 3.99. Add shrimp or our fish of the day for an additional. 5.99

White Chicken Chili

Made in house from fresh, all white chicken breast meat, cannellini beans and fresh jalapeños. 5.99

The Capital Cobb Salad

Crisp greens topped with hard boiled eggs, diced ham, our signature grilled chicken, roasted tomatoes, crumbled bleu cheese and our pretzel chips. 10.99

Ruby Beet Salad

Marinated ruby beets on a bed of arugula topped with crumbled goat cheese, toasted pistachios and our special preserved orange and chive vinaigrette. 8.99

Fresh Soup of the Day

Our soups are made for the season 3.99

Monday: Maryland Crab

Tuesday: Greek Chicken Orzo

Wednesday: Italian Wedding

Thursday: Minestrone

Friday: Seafood Chowder

Saturday & Sunday: Chef's choice

Virginia Spinach Salad

Baby spinach tossed in a honey and Smithfield ham dressing then finished with diced eggs, red onions and toasted pecans. 5.99

With a grilled chicken breast 9.99

Atlantic Salmon Salad

Atlantic salmon with our select BBQ dry rub, grilled and served on baby spinach tossed with golden corn relish, sliced mushrooms, Pickled red onion and lime buttermilk dressing. 11.99

Salad Dressings Available:

Balsamic Vinaigrette, Garlic Bleu Cheese, Buckwheat Honey and Smithfield Ham, Preserved Orange and Chive Vinaigrette, and Lime Buttermilk, and Low-Fat Green Goddess.

Sandwiches

All sandwiches come with a choice of fries served Belgian style with flavored mayonnaise or mixed greens with our orange chive vinaigrette. Substitute sweet potato fries for an additional \$.99.

The Admiral

Our bigger and better take on the Richmond classic, the Sailor. A split and grilled knackwurst atop a half pound of thinly sliced pastrami with sauerkraut, sweet mustard, and melted gruyere cheese all grilled between fresh marble-rye bread. 12.99

Stuffed Pretzel

A split and grilled kielbasa with melted Havarti cheese, sauerkraut and sweet mustard served between soft pretzel bread. 9.99

Capital Club

Smoked turkey, hickory smoked bacon, shaved ham, cheddar cheese, and stout beer mustard on a toasted pretzel roll form a unique club sandwich. 9.49

Richmond Chicken Sandwich

Basil marinated breast of chicken grilled and served on sourdough with red pepper mayonnaise, lettuce, tomato and Virginia peanut slaw. 9.99

Catfish Po Boy

Fresh filet of catfish cornmeal fried or blackened served on a toasted baguette with spicy red pepper aioli and chow chow. 9.99

The Cuban

Hot roast pork, ham, Havarti cheese and dill pickles on Cuban bread with a chipotle pepper mayonnaise. 9.59

Prime Rib Sandwich

Hot, thinly sliced prime rib on a soft onion poppy seed roll. Topped with Havarti cheese, horseradish sauce and au jus for dipping. 12.99

Smokehouse Chicken

A grilled chicken breast basted with our house red eye BBQ sauce then topped with smoked gouda cheese, two slices of applewood smoked bacon, lettuce, tomato and fried shoestring onions on a fresh bun. 9.99

Grilled Vegetable Bruschetta

Grilled and chilled fresh eggplant, squash and portabella mushrooms with caramelized onions on a toasted baguette with basil, goat cheese and balsamic vinaigrette. 8.99

* Items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Burgers

All burgers come with a choice of fries served Belgian style with flavored mayonnaise or mixed greens with our orange chive vinaigrette. Substitute sweet potato fries for \$.99.

*Ale House Burger

Our seasoned and grilled burger, topped with lettuce, ripe tomatoes and onions on a fresh bun. 7.99

*Ale House Cheese Burger

Our Ale House Burger with two slices of aged cheddar cheese. 8.49

*Lamb Burger

Seasoned ground lamb grilled and topped with caramelized onions, feta cheese, and house made pomegranate BBQ sauce on a sourdough bun. 11.99

*Ring of Fire

A chili and habañero rubbed patty topped with pineapple salsa, applewood smoked bacon, fresh jalapenos, melted jalapeno jack cheese and ancho chili sauce. 10.99

*Bacon, Black & Bleu

Cajun seasoned and grilled burger topped with applewood smoked bacon, a creamy Gorgonzola bleu cheese sauce, lettuce, ripe tomatoes and onions on a fresh bun. 9.99

*The German

Our 8 oz. burger topped with sauerkraut, melted Havarti cheese and a split and grilled bratwurst. Served on a pretzel bun with a side order of warm German potato salad and red cabbage. 12.99

*Smokehouse Burger

A burger basted with our house red eye BBQ sauce then topped with smoked gouda cheese, two slices of applewood smoked bacon, lettuce, tomato and fried shoestring onions on a fresh bun. 9.99

Two great vegetarian choices:

Portabella Burger

Thick portabella mushroom seasoned and grilled then finished with lettuce, tomato, caramelized onions, roasted garlic pesto and a fresh bun. 9.59

Black Bean

A vegan patty made of black beans and roasted red peppers, topped with cilantro-lime slaw and ancho-chili sauce. 9.59

Burger Night Menu

Every Monday night beginning at 4:00 pm!

*Ale House Burger

Our seasoned and grilled burger, topped with lettuce, ripe tomatoes and onions on a fresh bun. 2.00

*Ale House Cheese Burger

Our Ale House Burger with two slices of aged cheddar cheese. 2.50

Black Bean

A vegan patty made of black beans and roasted red peppers, topped with cilantro-lime slaw and ancho-chili sauce. 2.00

Other Toppings

Add one or more of the following toppings for an additional charge:

Applewood Smoked Bacon 1.59

Cheeses: Gorgonzola, Smoked Gouda, Gruyere, Havarti, Cheddar-Jack, Pepper Jack 1.00

Other toppings: Fried Shoestring Onions, Jalapenos, Pineapple Salsa 1.00

Just a couple rules:

Dine-in only. Beverage purchase required. Parties of 8 or more will be charged a non-discretionary 20% gratuity. Gratuity will be added before the daily special discounts are applied.

* Items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Winter Specials

Starters

Swiss Barley Soup

Hearty barley and beans slowly cooked with chicken stock, cream and Swiss blünderfleisch to form a warming winter soup. 4.99

Asian Glazed Pork Shanks

Tender and crisp demi pork shanks finished with a sesame-soy glaze and served with a crunchy eastern style slaw. 8.99

Entrées

* Filet of Salmon

Pan seared and finished with a smoky caramelized onion and bacon butter and served with asparagus and red flannel hash. 16.99

Chicken with Cranberry Pecan Compote

A marinated breast of chicken, pan-seared and topped with a compote of Turkish apricots, candied garlic and toasted pecans. Served with asparagus, creamy potato gratin and an orange-rosemary sauce. 14.99

Shepherd's Pie

A rich stew of tender lamb, mushrooms, pearl onions and stout gravy baked under a chive infused potato crust. 16.99

Dessert

Caramel Pumpkin Cake

Served with French vanilla ice cream and warm caramel sauce. 7.99

Entrées

Roasted Chicken Breast

Tender, roasted breast of chicken served with butternut squash, a green bean and pecan medley, sweet mustard dressing and rosemary-mushroom gravy. 14.99

*Braised Beef Short Rib

Fork-tender 11 ounce braised short rib finished with a hard cider glaze then served on creamy polenta with shaved gouda cheese and asparagus. 19.99

*Pork Chop

Grilled, center-cut pork chop topped with a crab, tomato, and asparagus compote. Served on southern greens with parmesan roasted potatoes and tarragon sauce. 16.99

Pan Fried Trout

Fresh, boneless Rainbow Trout filled with wild mushrooms and herbs served with creamed garlic spinach, spaetzle and applewood bacon sauce. 17.99

Brat & Knack Plate

Knackwurst and bratwurst served with sauerkraut, braised red cabbage and house made German potato salad. 14.99

Jagerschnitzel

Breaded and fried pork loin cutlets topped with mushroom gravy. Served with sauerkraut, braised red cabbage and house made German potato salad. 15.99

*Flat Iron Steak

A Certified Angus Beef Flat Iron Steak seasoned with our special spice rub and grilled to your liking then finished with a stout glaze. Served with gratin potatoes and creamed garlic spinach. 18.99

Pumpkin Ravioli

Pumpkin ravioli topped with diced, roasted butternut squash and tender, braised short ribs finished with a honey-cider glaze. 17.99

Fish-N-Chips

Pale ale battered cod fried crisp and served with Belgian style fries, brown ale tartar sauce and cilantro lime slaw. 16.99

Capital Mac-N-Cheese

Rigatoni pasta tossed with a blend of cheddar, gouda, and gruyere cheeses then baked golden brown. 12.99
Add on Jamestown ham, wild mushrooms, or spinach 13.99 Add lump crab meat or lobster 18.49