



# Wines

House Choice of White  
g-6.25  
b-24.00

House Choice of Red  
g-6.25  
b-24.00

Williamsburg Winery  
J. Adlum Chardonnay  
g-7.00  
b-28.00

Firestone  
Chardonnay, CA  
g-7.00  
b-29.00

William Hill  
Chardonnay, CA  
g-7.50  
b-30.00

Pascual Toso  
Sauvignon Blanc, Argentina  
g-8.50  
b-32.00

Senorio  
Albariño, Spain  
g-8.50  
b-32.00

Jekel  
Riesling, CA  
g-7.50  
b-29.00

Main Street Winery  
Cabernet Sauvignon, CA  
g-7.00  
b-29.00

Main Street Winery  
Merlot, CA  
g-7.00  
b-29.00

Williamsburg Winery  
J. Andrews Merlot  
g-7.00  
b-28.00

Pascual Toso  
Malbec, Argentina  
g-8.50  
b-32.00

Apothic Red  
Red Grape Blended, CA  
g-7.50  
b-29.00

# Starters

## Crab Parmesan Dip - 8.99

A savory blend of jumbo lump crab meat, crawfish, cream cheese, topped with Parmesan cheese and baked until golden, served with pita chips

## Fried Ravioli - 8.99

Our portobello stuffed ravioli fried to golden perfection with a balsamic reduction and dipping sauce

## Fiery Lobster Bites - 9.99

Lightly breaded and deep fried lobster bites tossed in a creamy, spicy sauce

## Loaded Nachos - 8.99

Tri-color tortilla chips topped with house-made black bean chili, cheddar, Monterey Jack, shredded lettuce, black olives, pico de gallo, and sour cream

## Chicken Wings - 8.99

Eight breaded jumbo wings tossed in your choice of Buffalo, BBQ sauce, or sweet chili; served with ranch or blue cheese for dipping

## Quesadillas

Each filled with Monterey Jack, cheddar, smoked gouda, and tomatoes

### Pulled Pork - 8.99

Tender pork  
and BBQ sauce

### Chicken - 7.99

with caramelized onions,  
bacon, and BBQ sauce

### Seafood - 9.99

Lump crab, crawfish tail  
and cream cheese

### Cheese - 6.99

with caramelized onions  
and BBQ sauce

# Soups

## Black Bean Chili - 4.99

Our house made beef and black bean chili topped with diced red onion and cheddar cheese

## Vegetable: Cup - 3.49 Bowl - 3.99

Our house made soup topped with Parmesan cheese curls

## Chef's Daily Soup: Cup - 3.49 Bowl - 3.99

Ask your server about our daily soup selection

# Greens

Grilled chicken or salmon may be added to any salad for 3.99

## 415 Salad - 8.95

Romaine and mesclun greens topped with pecans, sun dried cranberries, goat cheese, and balsamic dressing

## Garden Salad - 6.99

Romaine and mesclun greens tossed with tomatoes, cucumbers, red onion, black olives, shredded carrots, and house made croutons

## Caesar Salad - 6.99

Tender Romaine hearts tossed in a creamy parmesan dressing, topped with house made croutons and parmesan cheese curls

## Southwest Chicken Salad - 9.99

Romaine and mesclun greens, tomatoes, cheddar and Monterey Jack cheese, tortilla chips, topped with corn salsa, grilled chicken, and spicy ranch dressing

## Black & Blue Salad - 11.99

Romaine and mesclun greens, topped with blackened Sirloin medallions, blue cheese crumbles, red onion, carrots and blue cheese dressing

# Signature Cocktails

**Pretty In Pink**  
orange and mango  
fusion vodka,  
peach schnapps,  
coconut rum,  
and pineapple juice

**Bad Apple**  
Absolut Vodka,  
sour apple pucker,  
melon schnapps,  
apple juice, and  
splash of lime

**Lemon Drop**  
Absolut Citron,  
triple sec, and  
muddled lemons

**Cherry Martini**  
Three Olives Cherry Vodka,  
triple sec, sour mix, Sprite,  
garnished with cherries

**Deep Blue**  
Smirnoff Vodka,  
Blue Curacao, Sprite,  
sours, over  
Creme de Cassis

**Health Potion**  
Bacardi Rum, Amaretto,  
Grenadine, lime juice,  
with a splash of club soda

**Drive Off The Tea**  
Firefly Sweet Tea Vodka,  
Absolute Citron,  
splash of sours, and Sprite

*Ask your server for  
a complete martini  
and cocktail menu.*

*Or, suggest your  
favorite with which  
we can experiment!*

## Hooves

**The Newport\*** - 26.99  
8oz filet mignon  
stuffed with crab meat  
with a blue cheese & green  
onion risotto, and balsamic glaze

**Tribe-Eye\*** - 22.99  
12oz Ribeye  
with loaded garlic mashers  
and vegetable of the day

**Governor's Filet\*** - 25.99  
8oz filet mignon  
with loaded garlic mashers  
and vegetable of the day

**Continental Chop\*** - 19.99  
8oz apple glazed Bone-in Pork Chop  
with garlic mashers  
and vegetable of the day

### Bar B Que Ribs

**Full Rack** - 19.99 **1/2 Rack** - 13.99  
Fall-off-the-bone pork ribs  
with french fries and vegetable of the day

**Rib & Steak Combo\*** - 25.99  
1/2 rack of ribs and sirloin  
with garlic mashers  
and vegetable of the day

**BBQ Combo** - 22.99  
1/2 rack, house made pulled pork  
with french fries and  
vegetable of the day

## Fins and Feathers

**Chesapeake Crabcake\*** - 20.99  
Jumbo lump crab and crawfish  
with dirty rice, vegetable of the day  
and house made tartar sauce

**Baked Salmon\*** - 18.99  
Crusted with a house made  
honey mustard & fried onions  
With a Surry VA sausage risotto

**Chef's Catch\*** - Market  
Ask your server for  
details about our daily  
seafood special!

**Fish & Chips\*** - 15.99  
Flaky white cod hand battered and fried  
served with french fries, malt vinegar,  
and house made tartar sauce

**415-on-Bleu\*** - 14.99  
Chicken Breast stuffed with  
smoked gouda, pesto stuffing,  
wrapped in bacon  
topped with a mushroom ragout  
with garlic mashers and  
vegetable of the day

**Smokehouse Chicken\*** - 13.99  
Grilled chicken breast smothered  
with BBQ,  
ham, and Swiss cheese  
with garlic mashers and  
vegetable of the day

## Noodles

All pasta entrees are served with toasted pesto bread  
and your choice of a house salad or caesar salad

**Grown Up Mac & Cheese** - 11.99  
Penne Pasta tossed in a creamy sharp cheddar,  
Parmesan, white American, cheddar, blue cheese,  
topped with crispy bacon and fresh tomato

**Steak Alfredo** - 14.99  
Penne pasta, Sirloin medallions,  
tossed in Alfredo sauce topped  
with blue cheese and  
a balsamic reduction

**Baked Parmesan Penne** - 13.99  
Chicken, bacon, mushrooms, spinach,  
topped with bread crumbs  
all baked in a creamy Alfredo sauce

**Mushroom Ravioli** - 11.99  
Portobello filled ravioli in a  
creamy Parmesan and sundried tomato sauce

\*Consuming raw or undercooked meats, hamburgers, seafood, or chicken  
may increase your risk of food-borne illness, especially if you have a medical condition

# Cold Beer

## Draft Beer

Bud Light  
Sam Adams Seasonal  
Shock Top  
Yuengling Lager

We proudly serve local!  
Ask your server about  
rotating local, micro,  
and macro draft brews

## Bottled Beer

### Domestic Bottles

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Sam Adams  
O'Douls

### Imported Bottles

Amstel Light  
Heineken  
Corona Extra  
Guinness Draught  
Smirnoff Ice

# Burgers

All burgers are served with choice of fresh fried kettle chips, french fries, or onion rings with lettuce, tomato, red onion, and pickle

**Hospitality House Burger\***: Naked - 8.99, With Cheese - 9.49  
8oz Angus burger grilled to perfection

### **Smokey BBQ\*** - 9.99

Topped with smoked Gouda cheese, bacon, and a sweet BBQ sauce

### **Southern\*** - 9.99

House made white cheddar pimento cheese over smokey bacon

### **Shroom\*** - 9.99

with A-1 steak sauce, sauteed mushrooms, and Swiss cheese

### **Surf - N - Turf\*** - 11.99

Topped with our famous crab mix and cream cheese

### **415 Sliders\*** - 9.99

Three fire grilled mini burgers topped with cheddar cheese and grilled onions, served with french fries

### **Porto** - 9.99

Balsamic marinated portobello mushroom topped with sweet pimentos, swiss cheese, and grilled until tender

# Sandwiches

All sandwiches are served with choice of fresh fried kettle chips, french fries, or onion rings with exception of the W&M Triple Play & Market Lunch

### **Pulled Pork Sliders** - 9.49

Tender braised pulled pork with our house made BBQ sauce topped with grilled onions

### **Crab Cake Sandwich** - 13.99

Lump crab and crawfish cake served on a Kaiser roll with leaf lettuce, tomato, red onion, and a house made tartar sauce

### **Country Grilled Cheese** - 8.99

Our house made white cheddar pimento cheese with VA country ham and grilled tomato all toasted between two thick slices of bread

### **Philly Style Cheesesteak** - 9.49

Thinly shaved ribeye steak, sauteed onions, and white American cheese served on a toasted sub roll

### **Reuben Sandwich** - 9.49

Corned beef and sauerkraut piled high between marble rye bread and melted Swiss cheese

### **Blackened Chicken Caesar Wrap** - 8.99

Grilled blackened chicken breast, romaine lettuce, Parmesan cheese, and Caesar dressing all wrapped in a flour tortilla

### **Tribe Club** - 9.99

Smoked ham, roasted turkey, Swiss, bacon, lettuce, and tomato on a toasted country white bread

### **William & Mary Triple Play** - 9.49

A complete lunch consisting of half of a Tribe Club, a cup of vegetable soup, and a mixed green salad with your choice of dressing

### **Market Lunch** - 8.99

Our house made chicken salad with sliced fruit breads on a platter with yogurt and fresh fruit

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# Weekly Specials

## Monday

1/2 Price Draft Beers  
Appetizer Sampler  
4pm-9pm

## Tuesday

1/2 price appetizers  
served from 4pm-9pm

## Wednesday

1/2 price burgers  
4pm-9pm

## Thursday

Fifty Cent Wing Night  
we serve jumbo wings!

## Friday

Karaoke/DJ  
10pm-2am

## Saturday

Karaoke/DJ  
10pm-2am

*Ask your bartender  
or server about  
daily happy hour  
specials from  
6pm to 9pm*

# Sweet Tooth

## **Fried Bread Pudding - 6.99**

Creamy cinnamon bread pudding lightly fried for a golden crunch topped with Edy's vanilla bean ice cream and cinnamon apples

## **Peanut Butter Chocolate Torte - 7.99**

Better than a peanut butter cup, rich flourless chocolate cake layered with peanut butter mousse, enrobed in a creamy chocolate ganache

## **Fried Cheesecake - 7.99**

Creamy banana caramel cheesecake fried crispy on the outside served with vanilla bean ice cream with cinnamon sugar

## **Granny's Apple Crumb Cake - 7.99**

Sweet Granny Smith apples layered with walnuts and raisins baked in a sugar cookie crust

## **FUNnel Cake Fries - 5.99**

Inspired by childhood, warm funnel cake sticks fried to golden perfection, dusted with powdered sugar and served with a raspberry dipping sauce

## **Chef's Choice of Cheesecake - 6.99**

Ask your server about our daily featured cheesecake

# Dessert Cocktails

## **Candy Bar**

Ice cream, Frangelico hazlenut liqueur, and dark creme de cacao all blended to smooth perfection

## **Mudslide**

Ice cream, Bailey's Irish cream, vodka, and coffee liqueur topped with whipped cream and chocolate sauce

## **Strawberry Shortcake**

Strawberries and ice cream blended with Amaretto di Saronno

# Coffee Creations

## **Colonial Coffee**

Kahlua and Brandy with our mild house coffee topped with whipped cream

## **The Angry Monkey**

Creme de Banana and Cacao with a splash of coffee topped with whipped cream

## **Roman Rasta Coffee**

Myers Dark Rum and Sambuca anise liquer warmed by our coffee with whipped cream

## **Traditional Irish Coffee**

Jameson Irish Whiskey topped with coffee and whipped cream