



BRUNCH DRINKS

Grapefruit Juice or Orange Juice 3.75

Texas Tornado pineapple, orange juice, grenadine & a splash of sprite 3.75

Mimosa orange juice & Prosecco 8

Grand Mimosa oj, Grand Marnier & Prosecco 9.25

Boathouse Bloody Mary

Gordon's vodka, tomato juice, Worcestershire, horseradish & spices 7

Texas Bloody Mary

Tito's Handmade Vodka from Austin, Texas 8.75

Sparkling Punch Malibu Mango Rum, mango puree, lemon & strawberries 9.25

STARTERS

Fresh Berries & Mascarpone Cream (GS) 5

Hot Spinach & Artichoke Dip Reggiano parmesan, jack cheese & warm corn tortilla chips 12

Blue Crab & Shrimp Fritters with roast corn salsa and lobster ginger sauce 13

Lobster Bisque 8

Community Bread Basket*...choice of Ozzie rolls, Best Buns bread or an assortment of each...served with honey butter

**\$1 of each bread order will be contributed to fight food insecurity in our community.*

SANDWICHES

Grilled Chicken & Havarti Cheese (GS) chicken with arugula, roasted peppers & mustard mayo on grilled ice box bread w. fries 14

Cheddar Cheese Burger* (GS) Certified Angus Beef®, lettuce, pickle, ketchup, mustard mayo & fries 15

Hickory Burger* (GS) Certified Angus Beef®, Tillamook, Havarti, hickory BBQ sauce & fries 15

Bacon Cheeseburger* (GS) Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce & fries 16

Brunch Burger* (GS) Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce, a fried egg & fries 17

Jumbo Lump Crab Cake with remoulade sauce on a brioche bun with fries 21

SIDES

Homemade Biscuits 3

Smoked Bacon (GS) 3

Home Fries 4

Sweet Potato Fries (GS) 4

Great American Shoestring Fries (GS) 4

Jumbo Asparagus Spears (GS) 4

KIDS UNDER 12...choice of fries, unsweetened applesauce or carrots & soda, milk, juice or lemonade

French Toast & fruit 5

Scrambled Eggs (GS) 5

Waffle & fruit 5

Pasta & Red Sauce (GS) 5

Chicken Fingers 6

Cheeseburger (GS) 6

* May contain raw or undercooked ingredients.
Written information is available on request.

SMALL SALADS

Field Greens (GS) red grape tomatoes, dates, sun dried cranberries, garlic croutons & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1 7

Traditional Caesar (GS) romaine & baby greens, garlic croutons & Reggiano parmesan 8

Chopped Salad (GS) mixed greens, fresh corn, tomatoes, scallions, Cabot aged white cheddar, croutons & buttermilk herb dressing 8

Iceberg Wedge (GS) bacon, tomatoes, onion & blue cheese dressing 8

Warm Goat Cheese & Spiced Pecan Salad (GS) field greens, sun dried cranberries, dates, tomatoes, croutons & champagne vinaigrette 10

SALAD PLATES

Mango Chicken & Spiced Pecans (GS) mixed greens, red grapes, mint, sun dried cranberries & toasted almonds with ginger vinaigrette 16

Roasted Chicken (GS) field greens, fresh corn off the cob, sun dried cranberries, grape tomatoes, pine nuts, dates, garlic croutons, Laura Chenel goat cheese & champagne vinaigrette 16

Blackened Chicken & Caesar (GS) 17

Short Smoked Grilled Salmon Salad* asparagus, grape tomatoes, garlic croutons, field greens & champagne vinaigrette, Laura Chenel goat cheese, add \$1 21

Waldorf Steak Salad* (GS) field greens, walnuts, apples, celery, dried cranberries & blue cheese with champagne vinaigrette 22

LARGE PLATES

Bubble & Squeak crispy pan fried chicken breast, poached eggs* & low country gravy with homemade biscuits 14

BBBC Brioche French Toast in granola crumbs with fresh fruit and drizzled yogurt 13

BBBC Brioche French Toast & Eggs smoked bacon, scrambled eggs and home fries 17

Chicken & Waffles spicy southern fried chicken with a pitcher of maple-bacon-bourbon syrup 17

Squibnocket Scrambled Eggs (GS) applewood smoked bacon, wild mushrooms, caramelized onions, new potatoes & Tillamook cheddar with a homemade biscuit 14

Sauteed Jumbo Lump Crab Cakes scrambled or poached eggs* & hollandaise with homemade biscuits 21

Grilled Filet Mignon & Eggs* (GS) scrambled eggs, home fries & bearnaise 29

Short Smoked Salmon Filet* scrambled eggs, home fries and bearnaise 21

Crispy Chicken Tenders with shoestring fries, cole slaw and honey mustard dipping sauce 13

DESSERTS

Hot Fudge Sundae (GS) homemade vanilla ice cream and candied pecans 8

Deep Dish Apple Pecan Pie with homemade vanilla ice cream 8

Warm White Chocolate Bread Pudding vanilla ice cream & caramel 8

Warm Flourless Chocolate Waffle (GS) with homemade vanilla ice cream and almond cookie 8

Jordan's Homemade Ice Cream (GS) 5
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GS=Gluten Sensitive or can be modified to be Gluten Sensitive. Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure an exceptional dining experience.

Our breads are baked in our bakery, Best Buns Bread Co. in Shirlington

Reservations now available at ArtiesVA.com or please phone ahead.

Jordan Lanier, Executive Chef
Adriana Naylor, Managing Partner



DRAFTS

- Artie's Pale Ale** 6.75
- Artie's Lager** 6.75
- Heavy Seas Loose Cannon IPA** 7.25
- Stella Artois** 7.50
- Solace Partly Cloudy IPA** 7.25

BOTTLES

- Blue Moon Belgian White Ale** 7.25
- Budweiser** 6.50
- Bud Light** 6.50
- Miller Lite** 6.50
- Corona** 7.25

COCKTAILS

House Spirits - Bacardi, Sauza Blanco, Gilbey's London Dry Gin, Gordon's Vodka & Jim Beam

Moscow Mule...Tito's Hand made Vodka, Fever Tree Ginger Beer & fresh muddled lime 9.50

Classic Mojito...Cruzan Rum, fresh muddled mint & lime 9.00

Mango Martini...Malibu Mango Rum, Licor 43 & a splash of pineapple 9.00

Bourbon Smash...Maker's Mark, muddled lemon & mint 11.75

Artie's Old Fashioned...Maker's Mark, muddled orange & macerated plums 11.25

Great American Classic Martini...
Gilbey's gin or Gordon's vodka 7.50
Absolut or Tito's 9.75

Classic Margarita...
Sauza Blanco & Gran Gala 8.75

Sweetwater Perfect Margarita...
Hornitos Resposado & Citronge 9.75

Sparkling Punch...Prosecco, Malibu Mango Rum, mango, lemon & strawberries 9.25

Carlyle Cosmopolitan...Absolut Citron, Cointreau & a splash of cranberry 10.25

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We card everybody under 26. It's a great idea and it's the law. If we forget, your dessert is free.

Please ask for a manager.

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SPARKLING WINE & WHITE WINE

Our wines by the glass are available in 6 oz and 9 oz pours.

Prosecco, Zardetto, NV, Italy	8.25	31
Sparkling, Mumm, NV Brut, Napa, 90W&S		42
Sparkling, Roederer Estate, Brut NV, Mendocino, 92WS		47
Champagne, Perrier-Jouët, Brut NV, France, 90WS		62
Champagne, Moët & Chandon Brut, Grand Vintage, France, 93WS		94
Riesling, Dr. Loosen, 2020 Dr. L, Germany	8.25	12 ... 31
Pinot Grigio, Stella, 2020, Umbria	6.75	10 ... 25
Pinot Grigio, Attems, 2019, Venezia		39
Chenin Blanc, Ken Forrester, 2018, South Africa		36
Sauvignon Blanc, Yealands, 2020, New Zealand	8.25	12 ... 31
Sauvignon Blanc, Kim Crawford, 2020, Marlborough	10.75	16 ... 42
Sauvignon Blanc, Cloudy Bay, 2020, Marlborough, 93WS		52
Conundrum, Caymus, 2016, California		39
Viognier, Horton, 2017, Virginia		39
Rosé, Chateau St. Jean, 2019, Sonoma	7.35	11 ... 27
Chardonnay, Chateau Ste. Michelle, 2018, Columbia Valley	8.25	12 ... 31
Chardonnay, Kendall Jackson, 2019, California, 92WE	9.75	14 ... 37
Chardonnay, Ferrari Carano, 2019, Sonoma		44
Chardonnay, Sonoma-Cutrer, 2019, Russian River Valley		45
Chardonnay, Patz & Hall, 2017 Dutton Ranch, Sonoma, 92WA		57
Chardonnay, Cakebread, 2018, Napa, 90WA		59

RED WINE

Pinot Noir, MacMurray Ranch, 2018, Central Coast, 90WE	10.25	15 ... 38
Pinot Noir, Meiomi, '18, Monterey-Sonoma-Santa Barbara	10.75	16 ... 42
Pinot Noir, La Crema, 2018, Sonoma, 90WE		46
Pinot Noir, Paul Hobbs, 2017 Crossbarn, Sonoma, 91WA		49
Pinot Noir, Cristom, 2017 Mt. Jefferson, Willamette Valley, 91WA		56
Malbec, Tilia, 2017, Mendoza	7.35	11 ... 27
Malbec, Trapiche, 2015 Broquel, Mendoza		36
Malbec, Don Miguel Gascon, 2017 Reserva, Mendoza		47
Merlot, Columbia Crest, 2016, Columbia Valley	8.75	13 ... 33
Syrah, Waterbrook, 2015, Columbia Valley		34
Shiraz, Yangarra, 2014, S.E. Australia, 90WS		38
Chianti Classico, Castello D'Albola, 2018, Tuscany, 92WS		38
Zinfandel, St. Francis, 2016, Sonoma, 90WS		42
Zinfandel, Seghesio, 2018, Sonoma, 91WS		44
Cabernet Sauvignon, Louis Martini, 2018, California	8.75	13 ... 33
Cabernet Sauvignon, Chateau Ste. Michelle, 2017, Columbia Valley		38
Cabernet Sauvignon, Raymond, '17 Sommelier Selection, North Coast		39
Cabernet Sauvignon, Catena, 2017, Mendoza, 90WA		40
Cabernet Sauvignon, Avalon, 2018, Napa		42
Cabernet Sauvignon, Duckhorn, 2018 Decoy, Sonoma	12.75	19 ... 46
Cabernet Sauvignon, Girard, 2017, Napa, 90WA		52
Cabernet Sauvignon, Stonestreet, 2017, Alexander Valley, 92WA		59
Cabernet Sauvignon, Hess, 2016 Lion Tamer, Napa, 91WA		64
Zinfandel-Cabernet-Petite Sirah, The Prisoner, 2019, Napa		66
Cab. Sauv.-Malbec-Merlot, Chalk Hill, '16 Estate Red, Sonoma, 92WA		85

95-100 Extraordinary | 90-94 Outstanding

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

THE ART

John Gable of Woolwich, Maine created the four original paintings in the Boathouse and Bar. The watercolor is of Mark Mason's boathouse on Lake Winnepesaukee, N.H. Mark thrilled us with rides on Baby Bootlegger, Miss Columbia & Typhoon in October, 2000.

The large color photographs of Baby Bootlegger and Miss Columbia are from Robert Bruce Duncan's Cutwater.

The boat models were built for us by Keith Holm in Wisconsin (Baby Bootlegger), Jack Kipfer in Ontario (Miss Columbia), John Campbell in Texas (Dixie II), Frederick Harris in England (Miss England III), David Hollingsworth and Martin Field in England (Miss America X and Baby Horace III). Typhoon and the smaller models were supplied by Nat Hammond of Maine.