

THE BLACKSBURG TAVERN



RESTAURANT, BAR, & PRESERVATION PROJECT

Welcome to The Blacksburg Tavern! We are located in the oldest house, circa 1892, on Main Street within the town's original Sixteen Squares. When this home was built Main Street was a dirt road where horses pulled wagons and picket fences kept milk cows from roaming. Virginia Tech was then known as Virginia Agricultural and Mechanical College with a total student enrollment of 135.

During April of 2007 while living in California I decided to take on a project in my hometown of Blacksburg. I found this property for sale with a description that indicated if no buyer were willing to preserve the house then it would be demolished. Eventually I moved back to Blacksburg to buy the property and to convert the old home into The Blacksburg Tavern, a restaurant tribute to Blacksburg, Virginia Tech, and the New River Valley.

We offer a traditional regional farmer's menu, much like the original family who lived in this house would have prepared: chicken, beef, ham, vegetables, biscuits, apple butter, cobbler, as well as a full bar with beer, wine, and mixed drinks with a special emphasis on bourbon. The Blacksburg Tavern features Appalachian and other music with live performances whenever possible.

Art at The Blacksburg Tavern depicts local history and landscapes. Our wall murals were hand-painted by Virginia McLaughlin, my great-aunt, at the age of 91 assisted by her son Salyer. She has painted similar murals at George Washington's Mount Vernon estate and at various other historic places: www.virginiajacobsmlaughlin.com. Paintings by local artists and our collection of early Blacksburg and Virginia Tech photographs cover our remaining walls.

Your patronage supports our operating and preservation expenses. Thank you for joining us at The Blacksburg Tavern!

Daniel Riley, tavern owner,
a descendant of Maryland tavern owner Eliphaz Riley (1689-1760)

APPETIZERS

COUNTRY HAM BISCUITS

Traditional Virginia salt-cured ham on our warm buttermilk biscuits. Two 6, Four 11

BEEF BRISKET BISCUITS

Sliced smoked beef brisket on our warm buttermilk biscuits. Two 6, Four 11

SALADS

CHICKEN & BRISKET SALAD

Fried chicken and smoked beef brisket on top of spring mix with cherry tomatoes, red onions, cucumbers, cheddar cheese, and bacon, biscuit or cornbread. Choice of dressing. 12

GARDEN SALAD

Spring mix, cherry tomatoes, red onions, cucumbers, cheddar cheese, biscuit or cornbread. Choice of dressing. Dinner Salad 8, Side Salad 3

Ranch, blue cheese, raspberry vinaigrette, oil & vinegar

- BEVERAGES -

COKE, DIET COKE,
DR. PEPPER, SPRITE,
GINGER ALE, LEMONADE,
FRESH BREWED ICED TEA
(SWEET OR UNSWEET),
HOT TEA, COFFEE

2.5

BOWLS

THE HUNGRY HOKIE

Meatloaf topped with mashed potatoes, gravy, green beans and a sprinkle of mac & cheese, biscuit or cornbread. 8

THE GOBLER

A big bowl of our tasty pinto beans, biscuit or cornbread. 6

SOUPS & SANDWICHES

CHILI

Bowl of home-style ground beef slow simmered with tomatoes, onions, and pintos topped with cheddar cheese, biscuit or cornbread.
Bowl 5, with side salad 8

VEGETABLE SOUP

Bowl made with fresh vegetables including green beans, tomatoes, onions, pintos, and seasonal vegetables, biscuit or cornbread.
Bowl 5, with side salad 8

MEATLOAF SANDWICH

Slice of our old-fashioned slow cooked meatloaf on a grilled brioche bun served with pimento macaroni and cheese or your choice of one side. 9

BRISKET SANDWICH

Sliced smoked beef brisket on a grilled brioche bun served with mashed potatoes and gravy or your choice of one side. 9

PLATES

FRIED CHICKEN

Our signature dish! Marinated in buttermilk and hand-battered with our crispy breading served with pimento macaroni & cheese and cole slaw or your choice of two sides, biscuit or cornbread. 12

MEATLOAF

Old-fashioned slow cooked meatloaf served with mashed potatoes & gravy and green beans or your choice of two sides, biscuit or cornbread. 12

COUNTRY HAM

Traditional Virginia salt-cured ham. Served with baked apples and potato salad or your choice of two sides, biscuit or cornbread. 12

SMOKED BEEF BRISKET

Sliced smoked beef brisket served with pinto beans and seasonal vegetable or your choice of two sides, biscuit or cornbread. 12

VEGETARIAN

Your choice of three sides, biscuit or cornbread.

7.5

Additional sides. 2.5

- SIDES -

PIMENTO MAC & CHEESE

GREEN BEANS

BAKED APPLES

MASHED POTATOES & GRAVY

PINTO BEANS

POTATO SALAD

SEASONAL VEGETABLE

COLE SLAW

FAMILY-STYLE*

Family-style is served on platters and in bowls at each table for sharing. All guests per table must agree to order family-style. Includes biscuits and cornbread.

Our famous FRIED CHICKEN comes with each order. Then choose MEATLOAF, SMOKED BEEF BRISKET, and/or COUNTRY HAM, plus THREE SIDES:

TWO MEATS 15

THREE MEATS 16

FOUR MEATS 17

VEGETARIAN (THREE SIDES) 10

KIDS TEN TO SIX 8

KIDS FIVE AND UNDER FREE

Additional Sides 2.5

*TAKE HOME CHARGE APPLIES TO ALL REFILLS

DESSERTS

COBBLER & ICE CREAM

Seasonal fruit baked with a floured crust. Served with a scoop of vanilla bean ice cream. 3

FRESH FRUIT & ICE CREAM

Fresh sliced fruit served with a scoop of vanilla bean ice cream. 3

VANILLA BEAN ICE CREAM

Scoop of vanilla bean ice cream. 2

SIGNATURE DRINKS

AUNT GINNY

(Jim Beam & ginger ale)

In honor of our muralist and great-aunt of the owner who through the age of 96 drinks one Jim Beam and ginger ale every evening

UNCLE DON

(Old-fashioned)

Beloved late husband of Aunt Ginny, career CIA officer, family patriarch, and expert maker of the old-fashioned cocktail

GENERAL LYNN

(Double Maker's Mark)

The official drink of our tough-love, no-nonsense co-founder, southern food and bourbon aficionada, Lynn Epperly

FLIGHTS

WHISKEY 101

Wild Turkey
Jim Beam
Jack Daniels
Maker's Mark

VIRGINIA BOURBON

Bowman Brothers
Filibuster
Bare Knuckles
Church

MOONSHINE

Ole Smoky
Midnight Moon
Georgia Moon
Virginia Lightning

WINE

Barboursville
PINOT GRIGIO
Barboursville, Virginia

Evolution
PINOT NOIR
Oregon

Mondavi Bourbon Barrel
CHARDONNAY
California

Mondavi Bourbon Barrel
CABERNET SAUVIGNON
California

Benzinger
SAUVIGNON BLANC
Oregon

The Show
MALBEC
Argentina

BEER

Deschutes Black Butte
PORTER
Roanoke, Virginia

New Holland Dragon's Milk
BOURBON BARREL STOUT
Michigan

Alewerks Tavern
BROWN ALE
Williamsburg, Virginia

New Belgium Fat Tire
AMBER ALE
North Carolina

Lexington Brewing Kentucky
BOURBON BARREL ALE
Kentucky

Parkway Brewing Get Bent
AMERICAN IPA
Salem, Virginia

Bell's Two Hearted
AMERICAN IPA
Michigan

Parkway Brewing Majestic Mullet
GOLDEN ALE
Salem, Virginia

Lagunitas Little Sumpin'
WHEAT ALE
California

Port City Optimal Whit
WHITE ALE
Alexandria, Virginia

Miller Lite
PALE LAGER
Wisconsin

Angry Orchard Crisp Apple
HARD CIDER
New York