

# Appetizers

**Crispy Calamari** <sup>GF</sup>  
Chipotle aioli...\$9

**Hummus**  
Cucumbers, diced tomatoes, red onion, feta crumbles, crisp pita points...\$9

**Spicy Hummus**  
Sweet pickles, red onion, feta crumbles, crisp pita points...\$9

**Chips & Salsa**.... \$5

**Spinach & Artichoke Dip** <sup>GFO</sup>  
Crisp pita points...\$8

**Beer Cheese Tots** <sup>GFO</sup>  
Tater tots topped with Legend Brown Beer Cheese, bacon, and scallion...\$8

**Thai Pork Skewers** <sup>GF</sup>  
House-braised crispy pork belly, garlic cilantro chili sauce....\$8

**Shrimp Corn Dogs**  
Jumbo shrimp, house corn batter, honey mustard dipping sauce....\$9

**Lemon Rosemary Chicken Skewers** <sup>GFO</sup>  
Tomato chutney.....\$8

**Coconut Shrimp** <sup>GF</sup>  
Coconut beer battered shrimp, chipotle aioli....\$9

**Popkin Big Wings** <sup>GF</sup> \*Ask about Daytona Style\*  
Drumsticks only- Hot, mild, sweet chipotle, BBQ, spicy vindaloo curry, or spicy garlic and cilantro....Five for \$6 or Ten for \$12

**Soup of the Day-** Ask Your Server  
Cup.....\$3 Bowl.....\$5

# Sandwiches

Choice of fries or tots – upgrade to parmesan truffle fries/ tots \$1  
Substitute other sides additional \$.75

All sandwiches available without bun for Gluten Free or Low Carb Option

**Honeymooner**  
Sliced turkey, bacon, mozzarella, honey mustard , grilled sourdough....\$9

**Pulled Pork**  
House-roasted pork, BBQ sauce, artisan bun.....\$10

**Banh Mi**  
Braised crispy pork belly, pickled carrots, cucumber, cilantro, spicy chili sauce, artisan roll.....\$11

**Tenderloin Chimichurri**  
Grilled tenderloin, chimichurri sauce, smoked gouda, roasted peppers, artisan roll.....\$13

**Coconut Shrimp Po’Boy**  
Coconut shrimp, lettuce, tomato, onion, chipotle aioli, artisan roll.....\$12

We proudly serve locally baked artisan bread from The Flour Garden

# Salads


**Avocado Mango** <sup>GF</sup>  
Romaine, pine nuts, bacon, blue cheese, avocado slices, mango, lime vinaigrette...\$10

**Santa Fe Chicken** <sup>GF</sup>  
Mixed greens , grilled chicken breast, green onions, avocado, black beans, corn, bell peppers, cheddar crispy tortilla strips, avocado ranch...\$12

**Chicken Caesar** <sup>GFO</sup>  
Crisp romaine hearts, grilled chicken breast, roasted garlic croutons, fresh grated parmesan...\$10

**Steak and Blue Cheese** <sup>GF</sup>  
Grilled tenderloin, mixed greens, blue cheese, candied pecans, tomato, red onion, lime vinaigrette...\$14

**Greek Salad** <sup>GF</sup>  
Olives, red onion, feta, bell peppers, tomato, cucumber, house Greek vinaigrette...\$9 Add Chicken \$4 Add Shrimp \$6

 GF= Items that are Gluten Free

GFO= Items that can be prepared Gluten Free

# Tacos

All tacos come with flour tortillas  
Available without tortillas for a low carb, gluten free option

**Tacos Al Pastor**  
Slow-roasted pork, grilled pineapple, red onion, cilantro....\$3.00 / each

**Baja Fish**  
Sauteed tilapia, mango chipotle salsa, lettuce...\$3.50 / each

**Chipotle Chicken**  
Sweet and spicy chipotle marinade, lettuce, pepper jack, lettuce....\$3.00 / each  
  
Add side of chips and salsa or black beans and Spanish Rice with any taco for only \$1.

# Pizzas

**\$10**  
**Choose Sauce**  
Classic tomato, Florentine, BBQ, Alfredo

**Choose Any Two**  
Mushroom, Grilled Pineapple, Onion, Bell Peppers, Parmesan, Romano, Goat Cheese, House-Smoked Pork, Pepperoni, House Italian Sausage, Chicken, Basil, Garlic, Feta

**Add Additional Toppings.....\$1 veggies / \$2 meats**

# Burgers\*

Choice of fries or tots – upgrade to parmesan truffle fries/ tots \$1  
Substitute other sides additional \$.75

Choice of:  
House Ground Beef, Local all-natural buffalo (\$1.50), Turkey, Bacon Burger (\$1.50), House black bean (-\$1)

**Bacon Cheddar**  
Caramelized onion, cheddar, bacon...\$10

**Pub**  
Choice of cheese...\$9

**Papa J Melt**  
Swiss, bacon, caramelized onions, sourdough...\$11

**Country Burger**  
Roasted garlic mayo, gruyere, house bacon and scallion....\$12

**Cowboy Burger**  
Caramelized onion, cheddar, BBQ, bacon, jalapenos....\$10

All burgers served on locally baked artisan bun unless otherwise noted

# Entrees

**Blue Cheese Alfredo**  
Linguine, blue cheese, parmesan cream sauce, grilled chicken...\$13

**Pasta Marinara**  
Linguine, house marinara, parmesan \$10 Add chicken or sausage....\$4 Add shrimp...\$6

**Fish and Chips** <sup>GF</sup>  
Thyme and beer battered Pacific Butterfish, malt vinegar and tarragon infused aioli...\$13

**Cajun Chicken Pasta**  
Blackened chicken breast, pasta, peppers, asiago cheese, onions, cheddar...\$13

**5oz. Tenderloin** <sup>GF</sup>  
Grilled tenderloin, choice of two sides...\$13 Add Shrimp...\$6

**Parmesan Crusted Tilapia** <sup>GF</sup>  
Tilapia filet, lemon parmesan crust, choice of side...\$12

**Barnyard Burger\*** <sup>GFO</sup>  
Everything on the farm - grilled turkey, burger patty, house bacon, house duck prosciutto, choice of cheese and a medium fried egg. Served with choice of side...\$19

**Sides:** Fries, Tots, Spanish Rice, Black Beans, Side Salad, Side Caesar Salad, Mixed Veggies

**Popkin Tavern Uses Trans Fat Free Oil**

— An 20% Gratuity Will Be Added To Parties Of 6 Or More. We Are A Non-Smoking Establishment

\*Items may be cooked to order. The Virginia Board Of Health has declared that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.