Weekend reservations accepted for parties of 7-8 guests. Call to inquire about dining for groups larger than 8 guests.



AT WEAVER HOUSE ON MAIN

7144 MAIN ST ★ CLIFTON, VA

We are a laptop-free zone on weekends and on weekdays during peak hours.

CELEBRATIONS ★ HIGH TEA

PRIVATE EVENTS ★ CATERING

STARTERS

SEASONAL SOUP

Chef's house-made special with fresh, seasonal ingredients

NANA'S PEPPERONI DIP 7

Our delicious dipping sauce, served w/ artisan bread

HUMMUS PLATE 8 - V

Served with fresh baked lavash chips

MEZZE BOARD 14

Olive oil & sea salt foccacia, hummus, red onion, marinated olives, tomatoes, fire roasted red peppers, feta cheese

TRIPLE CRÉME SPINACH & ARTICHOKE DIP 9 - V

Our house-made dip with mascarpone, Parmesan & goat cheeses, served with fresh baked rosemary lavash chips

LAMB MEATBALLS EN COCOTTE 9

Our house-made lamb and pork meatballs in tomato-basil sauce, served with artisan bread

ARTISANAL CHEESE PLATE 12 - V/GF

Fresh seasonal berries, dried apricots, Medjool dates, honey, organic jam, artisanal cheeses



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SAVORY CREPES Add a house side salad for +4 (with goat cheese +1) or add any of our seasonal side

JULIE'S FETISH 7.5 - V

Spinach and feta cheese (with grilled chicken +3)

RANDY'S RIGHTEOUSNESS 9.5

Black Forest Ham, Swiss, grilled onions and dijonnaise

SILVA'S SAVORY 10

Grilled chicken, cheddar, guacamole and mango salsa

SPICY CHICKEN GUACAMOLE 12

Grilled chicken, cheddar, guacamole, jalapeños, black beans and salsa

MATT'S MEATLESS MISTAKE 10 - V

Artichokes, house-made olive spread, cheddar, peppers, tomatoes, sautéed mushrooms and onions

BITTNER'S BLISS 10

Goat cheese, spinach, artichokes, lemon aioli and grilled chicken

MELISSA'S GOAT & DATES 11

Chopped dates, candied pecans, goat cheese, spinach and grilled chicken

EVAN'S EXOTIC EQUATION 11

Pesto aioli, grilled chicken, spinach, feta cheese and tomatoes

CHIPOTLE SMOKED PULLED PORK 14

Smoked pulled pork with chipotles in adobo sauce, tomatoes, caramelized onions, guacamole and sour cream

DAN'S BARBARIAN BEEF 11

Roast beef, Havarti, onions, sautéed mushrooms, jalapenos, tomatoes and dijonnaise

THE ITALIAN MOB 13

Prosciutto, ham, Provolone, spinach, artichokes, house-made olive spread and tomatoes

CHORIZO AND SWEET CORN FRICASEE 15

Roasted corn, spicy chorizo sausage, tomatoes and Gouda

SVEN'S SWINGIN' SALMON 15

Smoked salmon, capers, feta, spinach, tomatoes, onion and sautéed mushrooms

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SANDWICHES Served with your choice of side districted salad +4 or a side of fresh berries and bananas +3) Served with your choice of side dish. (Substitute a house

MEDITERRANEAN SHAVED CHICKEN 9

Feta, house-made olive spread, tomato, greens

TURKEY, HAVARTI & GUACAMOLE 9

Tomato, greens

BLACK FOREST HAM, ROAST BEEF & SWISS 10.5

Red onion, roasted red pepper, tomato, greens, dijonnaise

PORTUGUESE MEATBALL SANDWICH 11

House made lamb and pork meatballs, lemon-basil greens, and Provolone cheese on ciabatta, served with sea salt kettle chips

NORWEGIAN SMOKED SALMON SANDWICH 13

Red onion, chevre, tomato, lemon-basil mixed greens on focaccia

LOADED VEGGIE & GOUDA 10 - V

Hummus, guacamole, roasted red pepper, mushroom, tomato, greens

SAVORY SIDE DISHES

HOUSE SIDE SALAD - V 5 with goat cheese +1

WHEATBERRY SALAD - V 4

HUMMUS & FRESH BAKED

LAVASH CHIPS - V 3.5

CHILLED CORN, SUNDRIED **TOMATO & EDAMAME SALAD** in

white balsamic vinaigrette - V 4

SEASONAL SIDE DISH 4

SALADS

TOASTED PECAN, CHEVRE & DATE 12

With tomatoes and poppy seed dressing (grilled chicken +3)

LISA'S MEDITERRANEAN CHICKEN 14

Tomatoes, artichokes, feta, roasted red peppers, hummus, citrus basil dressing, spinach

SOPER'S SALMON 15

Norwegian smoked salmon, tomatoes, red onion, feta, capers, citrus balsamic dressing

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ALL DAY BRUNCH

The Oia Plate 8 - GF
Greek yogurt, honey, granola, fresh berries

The Thira Plate* 12

Fresh Norwegian smoked salmon, feta, tomatoes, olive spread, capers, artisan bread

Qia & Thira Plate Duo 18

BRUNCH SIDES

TWO SAUSAGE PATTIES 4

TOASTED BAGEL 3.5 with butter, jam or cream cheese

CROISSANTS, DANISH, MUFFINS

SMOKED SALMON 5.5

TOAST 2.5 with jam or butter

FRESH BERRIES & SLICED BANANAS 4

Brunch Crêpes

KATHY'S KOSHER REBELLION 7.5

Diced ham, cheddar (Add onions, tomato, mushrooms, red pepper +0.75 each)

ALLI'S STUFFED FRENCH TOAST 9 - V

Homemade blintz cheese, cinnamon, fresh strawberries, powdered sugar, maple syrup

THE HUNGRY CANADIAN 9.5

Canadian bacon, fried egg, cheddar

SAUSAGE SUPREME 9

Two sausage patties, fried egg, cheddar, onions, tomato

MEAT LOVERS 13

Canadian Bacon, sausage, diced ham, fried egg, tomatoes, cheddar

HANNAH'S DENVER 9.5

Diced ham, cheddar, tomatoes, mushroom, onions, peppers (Add fried $egg^* + 1$)

AUSTIN'S ATOMIC JALAPEÑO 8.5

Diced ham, cheddar, jalapeños, hot sauce

CHESAPEAKE CRAB B.L.T. 15

Lump and claw crab meat, Old Bay and lemon-pepper aioli, chopped bacon, greens and tomato, served with our spicy Bloody Mary sauce

ALASKAN ADVENTURE* 14

Smoked salmon, cream cheese, capers, tomato

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SWEET CRÊPES

DRIED APRICOTS & APRICOT PRESERVES 6

Topped with powdered sugar

DORIS' DANISH 6

Melted butter, powdered sugar and white chocolate

CRÊPE SUZETTE 6

Granulated organic sugar and fresh squeezed lemon

CLAUDIA'S CLASSIC NUTELLA 7

Nutella, fresh bananas, and powdered sugar (Add Frangelico +4)

ANI'S NUTTY BANANABERRY 8.5

Nutella, fresh bananas, seasonal fresh berries and powdered sugar

ERIN'S ECLECTIC BERRY 7

Seasonal fresh berries, whipped cream and powdered sugar

JENN'S JOY 7.5

Fresh strawberries and bananas, whipped cream and powdered sugar

DON'S DELIGHT 7.5

Peanut butter, bananas, chocolate and powdered sugar

BLAIR'S BUMBLE BEE 7.5

Peanut butter, banana, honey and powdered sugar

SARA'S SWEET CHOCOBERRY 8.5

Seasonal fresh berries, strawberry jam, powdered sugar and white & dark chocolate

LEAH'S BERRY BLINTZ 9.5

Seasonal fresh berries, house-made blintz cheese, cinnamon, powdered sugar and whipped cream

ALEX'S BLUEBERRY-RHUBARB BUTTER 10

House-made blintz cheese with cinnamon and clove blueberry-rhubarb butter and powdered sugar

Spirited Sweet Crêpes

Served with alcohol. 21+ please.

LE GRAND MARNIER 11

Belgian chocolate, Grand Marnier infused custard, oranges and organic sugar with cinnamon and a Grand Marnier cordial

NUTTY MONKEY 12

Bananas, Frangelico, caramel, Nutella, toasted pecans, blintz and powdered sugar with whipped cream and a Frangelico cordial

AMARETTO-STRAWBERRY CHEESECAKE 11

Strawberries, cream cheese, powdered sugar and organic strawberry purée with whipped cream and a Disaronno cordial