

# Traditions

TRADITIONAL FOODS. MODERN FLAVORS.

Whether you hope to recreate traditions or start new ones, Traditions is the place to be. Enjoy a gourmet twist on traditional American fare in our comfortable and classic environment that makes all our guests feel at home.

## Lunch

### Chef's Soup Creation

\$7.95

### Spring Onion Bisque

Confit Sweet Onion Relish \$7.95 GF/V

### Salads

#### Blackened Chicken Caesar Salad

Romaine Lettuce, Baby Kale, Cornbread Croutons, Shaved SarVecchio Parmesan, Roasted Garlic Dressing \$12.95 GF

#### Shrimp Salad

Cucumber, Shredded Carrot, Hard Cooked Egg, Romaine, Baby Kale, Creamy Buttermilk Dressing \$12.95 GF

#### Baby Golden Beets

Candied Walnuts, Marinated Fennel, Blood Orange, Fried Goat Cheese, Manakintowne Greens, Lemon Vinaigrette \$11.95 GF/V

#### Fresh Snipped Greens

Candied Pecans, Apples, BellaVitano Cheese, Molasses Vinaigrette \$10.95 GF/V

#### \*Atlantic Salmon

Shredded Carrot, Radicchio, Cucumber, Romaine, Baby Kale, Crushed Peanuts, Benne Seed Ginger Dressing \$14.95 GF

### Sandwiches

Choice of Fries, Fruit, or Chips

#### Crab Cake

Bibb Lettuce, Tomato, Dill Remoulade, Sourdough Bun \$14.95

#### \*Traditions Burger

7oz Beef Patty, Bibb Lettuce, Tomato, Hooks 3 Year Aged Cheddar, Peppercorn Bacon, Herb Mayonnaise, Sourdough Bun \$16.95 GF/V  
Black Bean Patty 2 Turkey Patty 3

#### \*Grilled Skirt Steak

Our Garden Herb Olive Oil Dressing, SarVecchio Parmesan, Sesame Bread \$16.95 GF

#### Surry County Pulled Pork

Spicy Mustard, Virginia Ham, Pimento Cheese Spread, BBQ Spiced Sweet Potato, Artisan Sesame Bread \$13.95 GF

#### Farm Stand

Salt Roasted Carrots, Herb Goat Cheese, Manakintowne Greens, Roasted Pepper Mayonnaise, Artisan Sprout Bread \$12.95 GF/V

#### \*Virginia Coastal Tuna Sandwich

Roasted Vegetable Relish, Bibb Lettuce, Roasted Pepper Mayonnaise, Sourdough Bun \$14.95 GF

#### Chicken Club

Deli Sliced Chicken, Hooks 3 Year Aged Cheddar Cheese, Peppercorn Bacon, Tomato, Bibb Lettuce, Old Stitch Aioli, Sourdough Bread \$13.95 GF

#### House Corned Beef

Southern Slaw, Comeback Sauce, Swiss Cheese, Rye Bread \$13.95 GF

## Lunch Entree

#### Farmers Omelet

Roasted Mushrooms, Caramelized Onion, Spinach, Cheddar Cheese, Baby Greens Salad \$15.95 V/GF

#### \*Pan Seared Salmon

Hoppin John, Salt Roasted Carrots, Tarragon Emulsion \$18.95 GF

#### Herb Fried Chicken Cutlet

Spring Vegetables, Bourbon Pepper Gravy \$15.95

#### Warm Quinoa Salad

Sautéed Spring Vegetables, Toasted Almonds, Strawberry Ramp Vinaigrette \$14.95 GF/V

#### Crab Cake

Sautéed Baby Vegetables, Surry Sausage, Parmesan Cream \$18.95

#### Shrimp & Grits

Seared Shrimp, Heritage Bacon Ragu, Byrd Mill Grits \$15.95 GF

GF - Can be prepared gluten free V - Can be a vegetarian option

\* Hamburgers, Steaks, Salmon, and Tuna will be cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of food borne illness.

## Alcoholic Beverages

Top Shelf Bloody Mary.....	10.95
Kettle One, Tomato Juice, Horseradish, Salt, Pepper, Worcestershire, Tabasco, Celery, Olives, Lemon	
Mimosa.....	9.95
Simonet Vin Mousseux, Orange Juice	
Bellini.....	8.95
Maschio Prosecco, Peach	

## Non-Alcoholic Beverages

Perrier.....	3.00	Fanta Orange.....	3.25
Coke.....	3.25	Lemonade.....	3.25
Diet Coke.....	3.25	Sweet Tea.....	3.50
Coke Zero.....	3.25	Unsweetened Tea.....	3.50
Sprite.....	3.25	Hot Tea.....	3.50
Mr. Pibb.....	3.25	Coffee.....	3.50
HC Fruit Punch.....	3.25	Juice.....	3.50

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