

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS.

Soups and Salads

Fall Vegetable Stew

Butternut Squash, Celery Root, Parsnip, Kale, Hazelnut, Shiitake Mushroom, Northern White Beans, Savory Broth
Cup \$6/Bowl \$8 V

Chicken Noodle Soup

Roasted Carrot, Pearl Onion, Celery, Ditalini Pasta, Lemon Oil, Poultry Essence
Cup \$7/Bowl \$9

Caesar Salad

Chopped Romaine, Arugula, Croutons, Parmesan, Caesar Dressing
\$7 Petite Side/\$10 Full GF, V

Snipped Greens

Crumbled Feta, Toasted Walnut, Gala Apples, Apple Cider Vinaigrette
\$8 Petite Side/\$11 Full GF, V

Cobb Salad

Winter Greens, Boiled Eggs, Black Pepper Bacon, Heirloom Tomato, Crumbled Gorgonzola, Citrus Buttermilk Dressing
\$9 Petite Side/\$12 Full GF

Add Grilled Chicken \$5 or Shrimp \$7 to any salad

Entrees

Shrimp and Grits

Byrd Mill Cheddar Grits, Mushroom Bacon Ragu, Scallions \$19 GF

*Pan Seared Atlantic Salmon

Citrus Scented Farro, Roasted Butternut Squash, Grilled Winter Endive, Tarragon Vinaigrette
\$23 GF, V

Harvest Bowls

Garden Harvest

Herb Marinated Portabella, Roasted Sweet Potato, Snow Peas, Pickled Radish, Baby Kale, Curry Spiced Chickpeas, Warm Quinoa, Cilantro Lime Dressing \$14 GF, V

Lemon Grilled Chicken

Salt Roasted Carrot, Red Cabbage Slaw, Edamame, Toasted Walnut, Baby Beet, Anson Mills Gold Rice, Cranberry Vinaigrette \$16 GF

Sandwiches

All Traditions Sandwiches Come with Fries, Terra Chips, or Fresh Fruit

*Traditions Burger

7oz. Angus Beef, Aged Cheddar, Pepper Bacon, Whole Grain Mustard Aioli, Lettuce, Tomato, Onion, Brioche Bun \$16 GF

Traditions Club

Sliced Turkey, Aged Cheddar, Pepper Bacon, Lettuce, Tomato, Whole Grain Mustard Aioli, Country White Bread \$14 GF

GF- Can be prepared gluten free

V- Can be a vegetarian option

*Hamburgers and Salmon will be cooked to order. Consuming raw or undercooked meat or seafood may

Increase your risk of food-borne illness. Gluten Free items are prepared in an open kitchen where gluten is used.

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Italian Toastie

Mortadella, Genoa Salami, Pepperoni, Pepperoncini, Melted Havarti, Malt Vinegar Aioli, Olive Tapenade, Shredded Lettuce on a Hoagie Roll \$15 GF

London Broil Dip

Sautéed Mushrooms, Swiss Cheese, Rosemary Pesto, Horseradish Cream on a Hoagie Roll with Caramelized Onion au Jus \$17 GF

Fried Portabella Panini

Crumbled Feta, Arugula, Basil Aioli, House Pickled Onion on Whole Grain Bread \$13 V

Grilled Chicken and Ranch

Herb Grilled Chicken, Roasted Red Pepper, Bibb Lettuce, House Pickles, Buttermilk Ranch, Cheddar Cheese on Whole Wheat Bread \$15 GF

Beverages from the Bar

Beer By The Bottle

Budweiser \$4.95
Bud Light \$4.95
St. Georges IPA \$4.95
Raleigh Tavern Pale Ale \$4.95
Miller Lite \$4.95
Coors Light \$4.95
Michelob Ultra \$4.95
Heineken \$5.95
Corona \$5.95
Amstel Light \$5.95
New Castle Brown Ale \$5.95

Wine By The Glass

Ava Grace, Pinot Grigio \$8.95
Dr. Loosen, Sparkling Riesling \$8.95
Chateau Souverain, Chardonnay \$8.95
13 Degrees, Sauvignon Blanc \$10.95
Chloe Rose \$9.95
Crane Lake, White Zinfandel \$8.95
Maschio, Prosecco \$9.95
Barboursville, Cabernet \$8.95
Leese Fitch, Merlot \$8.95
Leese Fitch, Zinfandel \$8.95
10 Span, Pinot Noir \$9.95
Leese Fitch, Cabernet \$8.95