



Sweet Tea & Barley Patio Menu

3pm-8pm Friday-Sunday

To Place an Order call 757-220-7688 or Lodge Ext. 7688

Starters

Soup of the Day 5

Classic Caesar V, GF

Romaine, Croutons, Parmesan, Caesar Dressing 6

Roasted Garlic Hummus GF

Seasonal Veggies, Toasted Pita Bread 5

Chicken Fried Chicken Wings

Celery and Blue Cheese 10

Choice of Sauce: House Hot Sauce, Parmesan Garlic, Mango Habanero, Bourbon BBQ, and House BBQ

Sandwiches

*Sandwiches served with choice of Fingerling Potatoes, Chips, or Fresh Fruit

Turkey Club GF

Sliced Turkey, Bacon, Cheddar, Lettuce, Tomato, Duke's Mayonnaise, White Bread 11

The Rooster GF

Pickle Brined Chicken, House Hot Sauce on the side, Dukes Mayo, Sweet Pickle, Lettuce, Tomato, Brioche Bun, Served Fried or Grilled 11

The Sweet Tea Burger GF

7oz Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Onion, Dukes Mayo, Brioche Bun 13

The Impossible Burger V

Cheddar, Lettuce, Tomato, Onion, Basil Pesto, Brioche Bun 13

Supper

Country Fried Chicken

Roasted Fingerling Potatoes, Seasonal Vegetables, Chicken Gravy, Buttermilk Biscuits & Jam 17

BBQ Roasted Meatloaf

Sweet BBQ Sauce, Seasonal Vegetables, Roasted Fingerling Potatoes, Buttermilk Biscuits & Jam 17

Roasted Wild Mushroom Pappardelle Pasta V

Seasonal Vegetables, Basil Pesto 14

Desserts

Pecan Pie

Vanilla Whipped Cream 5

Chocolate Cake 5

GF- Can be prepared gluten free

V- Can be prepared vegetarian

*Burgers, Shrimp, and Steak are cooked to order

*Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of foodborne illness

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Family Style Meals To Go

From Your Favorite CW Resort Restaurants

Dinner Specials Available Nightly After 5pm

Nightly

Country Fried Chicken

Roasted Fingerling Potatoes, Seasonal Vegetables,
Chicken Gravy, Buttermilk Biscuits & Jam

Meal for 2-\$23, Meal for 3-\$29, Meal for 4-\$35

Tuesday

Christiana Campbell's Crab Cake Dinner

Rice Pilaf, Vegetable of the day,
Fennel Remoulade

Meal for 2-\$35, Meal for 3-\$41 Meal for 4-\$65

Wednesday

Huzzah's Slow Smoked Brisket

Roasted Fingerling Potatoes, Baked Beans, Pickled Vegetables, Corn
Bread, Nashville BBQ Sauce

Meal for 2-\$22, Meal for 3-\$30, Meal for 4-\$40

Thursday

Williamsburg Inn Grilled Thick Cut Pork Chop

Crispy Potato, Vegetable of the day,
House Apricot Mustard

Meal for 2-\$25, Meal for 3- \$31, Meal for 4\$45

Friday

Chowning's Tavern Fish Fry

Fish and Chips
Vegetable of the Day
House Tartar Sauce

Meal for 2-\$20, Meal for 3= \$27, Meal for 4-\$35

Saturday

King's Arms Prime Rib

Rosemary Garlic Crusted, Whipped Potatoes,
Vegetable of the Day, Red Wine Demiglace

Meal for 2-\$35, Meal for 3=\$42, Meal for 4\$60

*Individual Meals Available Upon Request

Family Style Soup & Salad To Go

Caesar Salad

Romaine, Parmesan, Caesar Dressing
Small \$10, Large \$18

Snipped Green Salad

Garden Greens, Boiled Egg, Pecans, Tomatoes, Cheddar
Small \$10, Large \$18

Soup of the Day

Quart \$12

Bottled Beverages for the Family

King's Arms Tavern Ginger Ale, \$2.50

Chowning's Tavern Root Beer, \$2.50

Boylan Black Cherry Soda, \$2.50

Boylan Crème Soda \$2.50

Boylan Orange Soda \$2.50

Boylan Grape Soda \$2.50

Perrier Mineral Water \$2.50

Canned Coke Products \$1.75

Dasani Bottled Water \$2.00

White Wine by the Bottle

Chardonnay

Concannon, CA 20

La Terre, CA 20

Sauvignon Blanc

Concannon, CA 20

Pinot Grigio

Ca'Lunghetta, Italy 20

Red Wine by the Bottle

Cabernet Sauvignon

Concannon, CA 20

10 Span, CA 25

Merlot

Ava Grace, CA 20

Pinot Noir

Concannon, CA 20

Beers by the Bottle

BTL/6Pack

Raleigh Tavern Pale Ale 4.95/16

St. George IPA 4.95/20

Bold Rock Hard Cider 5.95/20

Old Stitch Brown Ale 5.95/20

Budweiser 4.95/16

Bud Light 4.95/16

Beers by the Can

Can/4 Pack

Elbow Patches 6/16

Sly Clyde Cider 7/21

Bold Rock Hard Cider 6/16

El Guapo IPA 6/16

Larry's Hard Lemonade 6/16

Alewerk's Weekend Lager 6/16

Take Home Cocktails

Take a Mason Jar of Your Favorite Cocktail To Go

*When you get home fill a glass with ice and
Pour your jar into the glass for an awesome cocktail*

Tipsy Tea

Blood Orange Vodka, Grand Marnier, Cointreau, Sweet Tea
8oz-\$9

Pineapple Ginger Mojito

Rum, Ginger, Pineapple, Lime
8oz-\$9

Strawberry Lemonade

Bourbon, Strawberries, Lemon
8oz-\$9