



## Starters

### Chesapeake Crab Soup

Chive Oil, Lemon Crouton \$8/\$10

### Smoked Hominy and Collard Stew v, GF

\$6/\$8

### Southern Caesar v, GF

Chopped Romaine, Arugula, Cornbread Croutons, Parmesan, Roasted Garlic Dressing \$9

### Garden Snipped v, GF

Pickled Shallots, Crumbled Feta, Heirloom Tomatoes, Avocado, Almonds, Green Goddess Dressing \$10

-Add Grilled Chicken or Shrimp to any Salad for \$6-

### Roasted Garlic Hummus GF

Grilled Scallion Chermoula, Crumbled Feta, Cucumbers, Baby Carrots, and Grilled Pita \$11

### Pimento Cheese Dip

Bacon Peppercorn Jam, Scallions, Lavash \$10

### Country Fried Shrimp

Cocktail Sauce and Lemon \$10

### Chicken Fried Chicken Wings

Celery and Blue Cheese

Choice of Sauce: House Hot Sauce, Parmesan Garlic, Mango Habanero, Bourbon BBQ, and House BBQ \$14

## Sandwiches

\*Sandwiches served with choice of Fries, Fresh Fruit, or House Made Chips

### Turkey Club GF

Sliced Turkey, Bacon, Cheddar, Lettuce, Tomato, Mayonnaise, White Bread \$14

### The Rooster GF

Pickle Brined Chicken Served Fried or Grilled, House Hot Sauce, Mayonnaise, Sweet Pickles, Lettuce, Tomato, Brioche Bun \$14

### The Sweet Tea Burger GF

7oz Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Onion, Dukes Mayo, Brioche Bun \$16

### The Dixie Stacker GF

North Carolina Pulled Pork BBQ, Roasted Red Pepper Slaw, Fried Green Tomato, Sweet Pickles, Brioche Bun \$16

## Supper (Available Daily After 5pm)

### Chicken Fried Chicken and Waffles

Buttermilk Waffle, Snipped Greens, Sweet Pickled Vegetables, Southern Pepper Gravy \$25

### Grilled Filet of Beef GF

Parsnip Mashed Potatoes, Sautéed Market Vegetables, Smoked Mushroom Butter, Au Jus \$32

### Mushroom Pappardelle Pasta v

Roasted Tomatoes, Shredded Parmesan, Basil Pesto \$21

### Shrimp and Grits GF

Roasted Tomato Ragu, Black Pepper Bacon, Anson Mills Cheddar Grits \$26

## Desserts

### Southern Pecan Pie

Vanilla Chantilly \$6

### American Heritage Chocolate Torte

Bourbon Custard, Macerated Berries \$8

### The Mason Dixon

NY Cheesecake, Southern Spice Cake, Candied Walnut, Cream Cheese Icing \$8

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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## Champagne and Sparkling

Simonet Vin Mousseux, Blanc de Blanc, France 8.95/40  
 Maschio Prosecco, Italy 9.95/45  
 Dr. Loosen Sparkling Riesling, Germany 8.95/40  
 Chloe Rose, Central Coast, CA 8.95/40

## White Wine

### Chardonnay

Chateau Souverain, California 8.95/40  
 Williamsburg Winery "Acte 12", Virginia 11.95/55

### Sauvignon Blanc

Les Petits Roucas, France 8.95/40  
 13 Degrees Celsius, New Zealand 10.95/50

### Pinot Grigio

Ca'Lunghetta, Italy 8.95/40  
 Barboursville, Virginia 50

### Rose

Crane Lake White Zinfandel, California 8.95/40

## Red Wine

### Cabernet Sauvignon

Leese-Fitch, California 8.95/40  
 Barboursville, Virginia 10.95/50  
 Louis Martini, California 10.95/50

### Malbec

Gascon, Argentina 9.95/45

### Merlot

Leese-Fitch, California 8.95/40  
 Charles Krug, California 11.95/55

### Pinot Noir

10 Span, California 9.95/45  
 Imagery, California 11.95/55

### Zinfandel

Leese-Fitch, California 8.95/40

## Draught Beers

### Legend Lager

Light Bodied German Style Lager,  
 Legend Brewery, Richmond, VA 6.95

### Superb IPA

American IPA, Alewerks Brewery,  
 Williamsburg, VA 6.95

### Wild Basin Seltzer

Lime Hard Seltzer, Oskar Blues Brewery,  
 Longmont, CO 6.95

### Oktoberfest Bier

Seasonally Brewed Oktoberfest, Billsburg Brewery,  
 Williamsburg, VA 7.95

### Fly Away IPA

Craft American IPA, Billsburg Brewery,  
 Williamsburg, VA 6.95

### Saving Daylight

American Citrus Wheat Ale, Virginia Beer Company,  
 Williamsburg, VA 6.95

## Beers by the Bottle

Raleigh Tavern Pale Ale	4.95
St. George IPA	4.95
Bold Rock Hard Cider	5.95
Old Stitch Brown Ale	5.95
Budweiser	4.95
Bud Light	4.95
Michelob Ultra	4.95
Heineken	5.95
New Castle Brown Ale	5.95
Corona	5.95
Amstel Light	5.95

## Hand Crafted Cocktails

<b>Fig Dark &amp; Stormy</b>	\$11
Bourbon, Fig, Lemon, Ginger Beer	
<b>Pumpkin White Russian</b>	\$11
Vodka, Kahlua, Pumpkin, Spiced Cream	
<b>Autumn Cocktail</b>	\$10
Gin, Apple Cider, Lime, Honey	
<b>Cinnamon Pineapple Margarita</b>	\$11
Cinnamon Infused Tequila, Pineapple, Citrus	
<b>Pear Thyme Sparkler</b>	\$10
Gin, Pear, Thyme Syrup, Sparkling Wine	
<b>Vodka Cranberry Seltzer</b>	\$12
Vodka, Lime, Honey, Oskar Blues Lemon Lime Seltzer	

## Mocktails

<b>Apple Cinnamon</b>	\$5
Cinnamon, Soda Water, Apple	
<b>Sparkling Cranberry Lemonade</b>	\$5
Cranberries, Lemon, Soda Water	
<b>Pear Thyme Fizz</b>	\$5
Pear, Ginger, Thyme	

## Non-Alcoholic Beverages

Coffee	\$3.25
Iced Tea/ Hot Tea	\$3.25
Fountain Soda	\$3.25
Perrier	\$3.50
Dasani Bottled Water	\$3.25
King's Arms Ginger Ale	\$3.50
Chowning's Tavern Root Beer	\$3.50