



Starters

Chesapeake Crab Chowder

Corn Relish, Crispy VA Pork \$8/\$10

Smoked Hominy and Collard Stew v, GF

\$6/\$8

Southern Caesar v, GF

Chopped Romaine, Fried Okra Croutons, Parmesan, Roasted Garlic Dressing \$9

Garden Snipped v, GF

Mixed Greens, Pickled Blueberries, Feta Cheese, Honey Roasted Peanuts, Ramp Vinaigrette \$10

-Add Grilled Chicken or Shrimp to any Salad for \$7-

Roasted Garlic Hummus GF

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

Pimento Cheese Dip

Bacon Peppercorn Jam, Scallions, Lavash \$10

Cajun & Garlic Sautéed Shrimp

Spring Vegetable Succotash, Dill Aioli, Scallions \$14

Chicken Fried Chicken Wings

Celery and Blue Cheese

Choice of Sauce: House Hot Sauce, Parmesan Garlic, Mango Habanero, Bourbon BBQ, and House BBQ \$15

Sandwiches

*Sandwiches served with choice of Fries or Fresh Fruit

The Original GF

7oz Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Pickle, Onion, Roasted Garlic Aioli, Brioche Bun \$16

Substitute an Impossible Burger patty for an additional \$2 charge

The Fried Yard Bird GF

Buttermilk Fried Chicken Thigh, Lettuce, Tomato, Pickles, Roasted Garlic Aioli, Brioche Bun \$15

Available: Plain, Hot, or Nashville Hot

The Southern Throw Down

7oz Angus Beef, Pimento Cheese, Bacon Jam, Fried Green Tomato, Brioche Bun \$18

The Dixie Stacker GF

North Carolina Pulled Pork BBQ, Creamy Slaw, Horseradish Pickles, Brioche Bun \$16

Supper

(Available Daily After 5pm until 9pm)

Southern Veggie Bowl

Warm Quinoa Base Topped with Warm Tofu, Herbed Chickpeas, Pickled Green Beans, Cucumber Moons, Heirloom Cherry Tomatoes Halves, Avocado, Watercress, Roasted Peanuts, Benne Seeds, and Honey Mustard Vinaigrette \$21

Grilled Filet of Beef GF

Horseradish Whipped Potatoes, Seasonal Vegetables, and Demi \$38

Shrimp and Grits GF

Sautéed Shrimp, Creamy Smoked Seafood Ragù, Cheddar Stoneground Grits, Smoked Bacon, Scallions \$27

Grilled Airline Chicken

Horseradish Whipped Potatoes, Summer Vegetable Fricassee, Pickled Vegetables, Red Pepper Oil \$25

Daily Specials

(Available After 5pm to 9pm)

Tuesday

Christiana Campbell's Crab Cake Dinner

Rice Pilaf, Vegetable of Day, and Fennel Remoulade \$27

Wednesday

Huzzah's Slow Smoked Beef Brisket

Roasted Fingerling Potatoes, Baked Beans, Pickled Vegetables, Cornbread, Nashville BBQ Sauce \$29

Thursday

Honey Mustard Glazed Grilled Pork Chop

Sautéed Greens, Creamy Green Apple Gnocchi Fricassee \$27

Friday

Fish Fry Friday

Fish and Chips, Vegetable of Day, House Tartar Sauce, Hush Puppies \$23

Saturday

King's Arms Tavern Prime Rib

Rosemary Garlic Crusted, Horseradish Whipped

Potatoes, Vegetable of Day, Red Wine Demiglace \$38

Desserts

Spiced Bread Pudding

Bread Pudding, Caramel, Salted Candied Pecans, Vanilla Ice Cream \$8

Apple Crumble

Fresh Apples, Molasses Oat Crisp, Gingerbread Ice Cream \$8

Mudslide Jar

Chocolate Chunk Brownie, Bourbon Caramel, Spiced Mousse \$8

Orange Cardamom Cream Brule

Creamy Orange Custard, Cranberry Compote, Gingersnap Cookie \$10

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

Classic Lager

Virginia- American-Style Lager, Billsburg Brewery, Williamsburg, VA 6.95

Free Verse IPA

Tropical unfiltered IPA made with Azacca and Chinook Hops, Virginia Beer Company, Williamsburg, VA 7.95

Inkjet Cider

Blackberry Mint Cider, Blackberry Mojito Masquerading as a Cider, Sly Clyde Ciderworks, Hampton, VA 7.95

The Love Wheat Beer

Unfiltered Wheat Beer (Hefeweizen), Light Body, Fruity Aroma, and Crisp Finish, Star Hill Brewery, Crozet, VA 6.95

Voodoo Ranger IPA

Tropical aromas, juicy fruit flavors from Mosaic and Amarillo hops, perfectly bitter with a refreshing, sublime finish. New Belgium, Asheville, NC 6.95

Saving Daylight

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

Beers by the Bottle

The Palace Pale Ale	5.95
St. George IPA	5.95
Bold Rock Seasonal 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

Mocktails

Apple Cinnamon	\$6
Apple Cider, Cinnamon Syrup, Sparkling Water	
Cranberry Lemon Sparkler	\$6
Cranberry, Lemongrass Simple Syrup, Soda Water	
Orange Tea	\$5
Sweet Tea, Orange, Mint	

Non-Alcoholic Beverages

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

Hand Crafted Cocktails

Good Old Fashioned	\$14
Bullet Rye, Brown Sugar, Bitters	
Fig Dark & Stormy	\$13
Myer's Rum, Fig, Lemon, Gosling's Ginger Beer	
Pumpkin White Russian	\$13
Vodka, Kahlua, Pumpkin, Cream	
The Forager	\$13
Tanqueray Rangpur, Mint, Lemon	
Tipsy Tea	\$12
Sky Blood Orange, Grand Marnier, Cointreau, Citrus	
Orange Cinnamon Margarita	\$13
Cinnamon Infused Tequila, Citrus Sours	