



## Sweet Tea & Barley Curbside Takeout Menu

2pm-8pm Daily

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

### Starters

#### Chesapeake Crab Chowder

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

#### Parsnip Apple Bisque v, GF

Candied Ginger \$6/\$8

#### 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

#### Mobjack Bay Sammie

Cornmeal Fried Fresh Catch, Mobjack Remoulade, Carolina Vinegar Slaw, Hoagie Roll \$15

#### The Fried Yardbird GF

Buttermilk Fried Chicken Thigh, Southern Hot Honey, Dill Aioli, Watercress, Tomato, Brioche Bun \$14

#### The Sweet Tea Burger GF

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

\*Substitute an Impossible Burger patty for no additional charge\*

#### The Dixie Stacker GF

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

### Dessert

#### Bourbon Apple Cake

Spiced Hazelnut \$8

#### The Mason Dixon

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

#### American Heritage Chocolate Torte GF

Bourbon Custard, Berries \$8

### Supper (Available Daily After 5pm)

#### Chicken Fried Chicken and Waffles

Chicken Pepper Gravy, Southern Hot Honey, Buttermilk Waffle, House Pickles, and Greens \$25

#### Grilled Filet of Beef GF

Root Vegetable Pave, Carrot Confit, Roasted Shallot, Natural Au Jus, Smoked Mushroom Butter \$32

#### Mushroom Pappardelle Pasta v

Roasted Tomato Ragu, Shredded Parmesan, Basil Pesto \$21

#### Shrimp and Grits GF

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

### Daily Specials (Available After 5pm)

#### Sunday

##### Country Fried Chicken

Roasted Fingerling Potatoes, Seasonal Vegetables, Chicken Gravy, Biscuits & Jam \$20

#### Monday

##### Chesapeake Fresh Catch

Chef's Choice of Catch, Sides, and Vegetable \$25

#### Tuesday

##### Christiana Campbell's Crab Cake Dinner

Rice Pilaf, Vegetable of Day, and Fennel Remoulade \$25

#### Wednesday

##### Huzzah's Slow Smoked Beef Brisket

Roasted Fingerling Potatoes, Baked Beans, Pickled Vegetables, Cornbread, Nashville BBQ Sauce \$27

#### Thursday

##### Pork Chop Milanese

Homemade Pasta Tossed in Olive Oil and Black Pepper, Vegetable of the Day, Arugula and Cherry Tomato Salad with Dijon Vinaigrette, Lemon Capers Butter Sauce \$24

#### Friday

##### Fish Fry Friday

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

#### Saturday

##### King's Arms Tavern Prime Rib

Rosemary Garlic Crusted, Whipped Potatoes, Vegetable of Day, Red Wine Demiglace \$30

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

\*Nightly Family Style Dinner Specials Available After 5pm\*

### Sunday

#### Country Fried Chicken

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

Meal for 2-\$26, Meal for 3-\$35, Meal for 4-\$42

### Monday

#### Sweet Tea & Barley's Chesapeake Fresh Catch Dinner

Chef's Choice of Catch, Chef's Choice of Side and Vegetables

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

### Tuesday

#### Christiana Campbell's Crab Cake Dinner

Rice Pilaf, Vegetable of the day,  
Fennel Remoulade

Meal for 2-\$34, 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-\$33, Meal for 3-\$39, Meal for 4-\$45

### Thursday

#### Pork Chop Milanese

Homemade Pasta Tossed in Olive Oil and Black Pepper, Farmers  
Vegetables, Arugula and Cherry Tomato Salad with a Dijon  
Vinaigrette, Lemon Caper Butter Sauce

Meal for 2-\$30, Meal for 3- \$36, Meal for 4-\$45

### Friday

#### Chowning's Tavern Fish Fry

Fish and Chips  
Vegetable of the Day  
House Tartar Sauce

Meal for 2-\$30, Meal for 3= \$36, Meal for 4-\$42

### Saturday

#### King's Arms Prime Rib

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

Meal for 2-\$40, Meal for 3=\$48, Meal for 4-\$60

\*Individual Meals Available Upon Request

## 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

## 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