

Curbside Takeout Lunch Menu

Traditions Lunch-11am-2pm, Sweet Tea & Barley Dinner 2pm-8pm, Daily
To Place an Order call 757-220-7688 or Lodge Ext. 7688

Starters

Chesapeake Crab Chowder

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

Smoked Hominy and Collard Stew v, GF
\$6/\$8

Parsnip Apple Bisque

Candied Ginger \$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 v, GF

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

Chicken Fried Chicken Wings

Celery and Blue Cheese

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

Brunch

Avocado Toast

Meyer Lemon Conserve, Pickled Radish, Black Pepper Burrata, Watercress,
Multigrain Bread, served with Exotic Fruits \$14

Winter Harvest Omelet

Roasted Butternut Squash, Caramelized Onion, Oyster Mushrooms, Feta Cheese
Served with Mixed Green Salad \$15

Rise & Shine Burger

Over Hard Duck Egg, Black Pepper Slab Bacon, 7oz. Angus Burger, Red Onion Jam, Dukes Mayo,
Watercress, Virginia Sharp Cheddar, Carter's Everything Bagel \$17
Served with your choice of Mixed Green Salad or Fruit

Sandwiches

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

Turkey Club GF

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

The Fried Yardbird

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

The Dixie Stacker GF

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

Desserts

Pecan Pie

Brown Butter Caramel \$8

Bourbon Apple Cake

Spiced Hazelnut \$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

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