



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, Horseradish Pickles, 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

Desserts

Southern Pecan Pie

Brown Butter Caramel Sauce \$6

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 until 9pm)

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 to 9pm)

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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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

Mocktails

Apple Cinnamon Rose

Rosemary & Cinnamon Syrup, Soda Water, Apple Cider

\$5

Sparkling Cranberry Limeade

Cranberries, Lemon, Soda Water

\$5

Pear Thyme Fizz

Pear, Ginger, Thyme Syrup

\$5

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

Hand Crafted Cocktails

Cinnamon Rosemary Old Fashioned

Four Roses Bourbon, Cinnamon & Rosemary Syrup, Bitters

\$12

Pumpkin White Russian

Vodka, Kahlua, Pumpkin, Spiced Cream

\$11

Pomegranate Mule

Vodka, Ginger Beer, Lime, Pomegranate

\$10

Spiced Apple Cider Rita

Cinnamon Infused Tequila, Apple Cider, Citrus

\$11

Pear Thyme Sparkler

Gin, Pear, Thyme Syrup, Sparkling Wine

\$10

Vodka Cranberry Seltzer

Vodka, Lime, Honey, Oskar Blues Lemon Lime Seltzer

\$12