



## Starters

### Chesapeake Crab Chowder

Corn Relish, Crispy VA Pork \$11/\$13

### Smoked Hominy and Collard Stew V, GF

\$9/\$11

### Southern Caesar V, GF

Chopped Romaine, Fried Okra Croutons, Parmesan, Roasted Garlic Dressing \$10

### Garden Snipped V, GF

Mixed Greens, Pickled Blueberries, Feta Cheese, Honey Roasted Peanuts, Ramp Vinaigrette \$12

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

### Roasted Garlic Hummus GF

Basil Pesto, Crumbled Feta, Cucumbers, Baby Carrots, and Lavash \$12

### Pimento Cheese Dip

Bacon Peppercorn Jam, Scallions, Lavash \$12

## 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 \$18

\*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 \$17

Available: Plain, Hot, or Nashville Hot

### The Southern Throw Down

7oz Angus Beef, Pimento Cheese, Bacon Jam, Fried Green Tomato, Brioche Bun \$19

### 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, Watercress, Roasted Peanuts, Benne Seeds, and Honey Mustard Vinaigrette \$23

### Shrimp and Grits GF

Sautéed Shrimp, Creamy Smoked Seafood Ragù, Cheddar Stoneground Grits, Smoked Bacon, Scallions \$29

## Daily Specials

**(Available After 5pm to 9pm)**

### Tuesday

Christiana Campbell's Crab Cake Dinner

Rice Pilaf, Vegetable of Day, and Fennel Remoulade \$44

### Wednesday

Huzzah's Slow Smoked Beef Brisket

Roasted Fingerling Potatoes, Baked Beans, Pickled Vegetables, Cornbread, Nashville BBQ Sauce \$36

### Thursday

Honey Mustard Glazed Grilled Pork Chop

Sautéed Greens, Creamy Green Apple Gnocchi Fricassee \$35

### Friday

Fish Fry Friday

Fish and Chips, Vegetable of Day, House Tartar Sauce, Hush Puppies \$32

### Saturday

King's Arms Tavern Prime Rib

Rosemary Garlic Crusted, Horseradish Whipped

Potatoes, Vegetable of Day, Red Wine Demiglace \$45

## Desserts

### White Chocolate Raspberry Bread Pudding

Cream De Coco and Cinnamon Laced Bread pudding, White Chocolate, Fresh Raspberries, Raspberry Coulis, Vanilla Ice cream \$10

### Banana Pudding Jar

Vanilla Wafers, Banana Pudding, Caramelized Banana, Caramel Sauce \$9

### Summer Berry Cobbler

Mixed Berry Compote, Sweet Butter Streusel, Vanilla Ice cream \$10

### Tiramisu Jar

Mascarpone Cheese Mousse, Coffee Scented Wafers, Chocolate Sauce, Coco Powder \$9

### Orange Cardamom Creme Brulé

Creamy Orange Custard, Cranberry Compote, Gingersnap Cookie \$15

### The Mason Dixon

NY Cheesecake, Southern Spice Cake, Candied Walnut, Cream Cheese Icing \$13

### Chocolate Hazelnut Torte

Chocolate Cake, Chocolate Hazelnut Mousse, Hazelnut Crunch \$12

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

## 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

Chloe Rose, Central Coast, CA 8.95/40

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

**Superb IPA-** American IPA with Notes of Mango & Passion Fruit, Alewerks Brewery, Williamsburg, VA 7.95

**Bold Rock Sangria-** Subtle berry and apple aromatics along with citrus and pear, combine for a marriage of flavors that captures a sparkling sangria taste, Bold Rock Hard Cider, Nellysford, VA 7.95

**Planet 4 Red Ale-** Irish Red Ale, Billsburg Brewery, Williamsburg, 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

**Grapefruit Strawberry Soda** \$6

Grapefruit, Strawberry Syrup, Sparkling Soda 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

**Rosé All Day** \$13

Rose Vodka, Rose Wine, Strawberries

**The Forager** \$13

Tanqueray Rangpur, Mint, Lemon

**Tipsy Tea** \$12

Sky Blood Orange, Grand Marnier, Cointreau, Citrus

**Pineapple Mule** \$14

Bourbon, Pineapple, Lime, Gosling's Ginger Beer

**Grapefruit Strawberry Paloma** \$14

Tequila, Strawberry Syrup, Citrus