



## 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-

### House Fried Shrimp

Cocktail Sauce and Mobjack Remoulade \$14

### Roasted Garlic Hummus GF

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

### Pimento Cheese Dip

House Bacon Jam, Scallions, Lavash \$12

### Chicken Fried Chicken Wings

Celery and Blue Cheese

Choice of Sauce: House Hot Sauce, Parmesan Garlic, Mango Habanero, Bourbon BBQ, and House BBQ \$20

## 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 5pm to 9pm**

### Southern Veggie Bowl v, GF

Warm Quinoa Base Topped with Fried Tofu, Herbed Chickpeas, House Pickles, Cucumber, Cherry Tomatoes, 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

### Grilled Filet of Beef GF

Roasted Garlic Whipped Potatoes, Seasonal Vegetables, and Demi \$45

### Smoked Grilled Airline Chicken GF

Roasted Garlic Whipped Potatoes, Vegetable Fricassee, House Pickled Vegetables, Red Pepper Oil \$29

## Daily Specials

**Available Daily 5pm to 9pm**

### Tuesday

#### Taco Tuesday GF

Two Chef Inspired Tacos, Rice and Beans, Mexican Street Corn, Sliced Limes \$27

### Wednesday

#### Huzzah's Slow Smoked Platter GF

Smoked Brisket, Chicken, and Sausage, Baked Beans, Potato Salad, Coleslaw, Jalapeno Cheddar Cornbread, Sorghum Butter, House Pickles, Nashville BBQ Sauce \$40

### Thursday

#### Christiana Campbell's Crab Cake Dinner

Two Crab Cakes, Rice Pilaf, Vegetable of Day, Citrus Butter Sauce, and Mobjack Remoulade \$47

### Friday

#### Fish Fry Friday

Fish and Chips, Fried Shrimp, Coleslaw, Hush Puppies House Cocktail and Mobjack Remoulade \$32

### Saturday

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

Offered in two sized cuts: 10oz or 8oz

Smoked Prime Rib, Roasted Garlic Whipped Potatoes, Vegetable of Day, Compound Butter, Crispy Fried Onions, Horseradish Cream, and choice of Red Wine Demiglace, or Au Poivre \$45/37

## 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 GF

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

Dough, Oregon 9.95/45  
 Imagery, California 11.95/55

### Zinfandel

Leese-Fitch, California 8.95/40

## Hand Crafted Cocktails

### Good Old Fashioned

Bullet Rye, Brown Sugar, Bitters \$14

### Rosé All Day

Rose Vodka, Rose Wine, Strawberries \$13

### The Forager

Tanqueray Rangpur, Mint, Lemon \$13

### Tipsy Tea

Sky Blood Orange, Grand Marnier, Cointreau, Citrus \$12

### Pineapple Mule

Bourbon, Pineapple, Lime, Gosling's Ginger Beer \$14

### Grapefruit Strawberry Paloma

Tequila, Strawberry Syrup, Citrus \$14

## 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

Grapefruit, Strawberry Syrup, Sparkling Soda Water \$6

### Cranberry Lemon Sparkler

Cranberry, Lemongrass Simple Syrup, Soda Water \$6

### Orange Tea

Sweet Tea, Orange, Mint \$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
Sprecher Root Beer, Glendale, WI	\$3.50