



## Starters

### Chesapeake Crab Chowder

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

### Smoked Hominy and Collard Stew v, GF

\$6/\$8

### Southern Caesar v, GF

Chopped Romaine, Fried Okra Croutons, Parmesan, Roasted Garlic Dressing \$9

### Garden Snipped v, GF

Mixed Greens, Pickled Blueberries, Feta Cheese, Honey Roasted Peanuts, Ramp Vinaigrette \$10

-Add Grilled Chicken or Shrimp to any Salad for \$6-

### Roasted Garlic Hummus GF

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

### Pimento Cheese Dip

Bacon Peppercorn Jam, Scallions, Lavash \$10

### Cajun & Garlic Sautéed Shrimp

Spring Vegetable Succotash, Dill Aioli, Scallions \$12

### 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 or Fresh Fruit

### The Original

7oz Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Pickle, Onion, Roasted Garlic Aioli, Brioche Bun \$16

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

### The Fried Yard Bird GF

Buttermilk Fried Chicken Thigh, Lettuce, Tomato, Pickles, Roasted Garlic Aioli, Brioche Bun \$14

Available: Plain, Hot, or Nashville Hot

### The Southern Throw Down GF

7oz Angus Beef, Pimento Cheese, Bacon Jam, Fried Green Tomato, Brioche Bun \$17

### The Dixie Stacker GF

North Carolina Pulled Pork BBQ, Creamy Slaw, Horseradish Pickles, 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)

### Southern Veggie Bowl

Warm Quinoa Base Topped with Warm Tofu, Herbed Chickpeas, Pickled Green Beans, Cucumber Moons, Heirloom Cherry Tomatoes Halves, Avocado, Watercress, Roasted Peanuts, Benne Seeds, and Honey Mustard Vinaigrette \$21

### Grilled Filet of Beef GF

Horseradish Whipped Potatoes, Seasonal Vegetables, and Demi \$32

### Shrimp and Grits GF

Sautéed Shrimp, Creamy Smoked Seafood Sauce, Cheddar Stoneground Grits, Green Onions \$26

### Grilled Smoked Airline Chicken

Horseradish Whipped Potatoes, Summer Vegetable Fricassee, Pickled Vegetables, Red Pepper Oil \$25

## Daily Specials

(Available After 5pm to 9pm)

### 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 Caper Butter Sauce \$24

### Friday

Fish Fry Friday

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

### Saturday

King's Arms Tavern Prime Rib

Rosemary Garlic Crusted, Horseradish 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 with Notes of Mango & Passion Fruit,  
 Alewerks Brewery, Williamsburg, VA 6.95

### Inkjet Cider

Blackberry Mint Cider, Blackberry Mojito Masquerading  
 as a Cider, Sly Clyde Ciderworks, Hampton, VA 7.95

### The Love Wheat Beer

Unfiltered Wheat Beer (Hefeweizen), Light Body, Fruity  
 Aroma, and Crisp Finish, Star Hill Brewery, Crozet, VA  
 6.95

### Loose Cannon IPA

Notes of Grapefruit, Herbs, & Pine, Heavy Seas Beer,  
 Halethorpe, MD 6.95

### Saving Daylight

American Citrus Wheat Ale, Virginia Beer Company,  
 Williamsburg, VA 6.95

## Beers by the Bottle

The Palace Pale Ale	4.95
St. George IPA	4.95
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

<b>Watermelon Agua Fresca</b>	\$5
Watermelon, Lemongrass Simple, Citrus, Sparkling Water	
<b>Strawberry Basil Lemonade</b>	\$5
Strawberry, Basil, Lemon, Soda Water	
<b>Blue Pineapple</b>	\$5
Blueberry, Pineapple, Soda Water	

## 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

<b>Good Old Fashion</b>	\$13
Bullet Rye, Brown Sugar, Bitters	
<b>Watermelon Fresca</b>	\$13
Teremana Tequila, Watermelon, Lemon Grass, House Fresh Squeezed Sours	
<b>Pineapple Tiki</b>	\$12
Malibu, Meyer's Dark Rum, Pineapple	
<b>The Forager</b>	\$12
Tanqueray Rangpur, Mint, Lemon	
<b>Tipsy Tea</b>	\$12
Sky Blood Orange, Grand Marnier, Cointreau, Citrus	
<b>Southern Mule</b>	\$12
Virginia Bourbon, Lime, Gosling's Ginger Beer	