



## Soups and Salads

### Chesapeake Crab Chowder

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

### Three Sisters Soup V, GF

Butternut Squash Bisque, Corn, Green Beans, Fried Leeks \$9/\$11

### Grilled Caesar V, GF

Grilled Romaine, Anchovies, Ciabatta Croutons, Parmesan, Roasted Garlic Dressing \$10

### Autumn Mixed Green Salad V, GF

Mixed Greens, Roasted Fennel, Blood Orange Segments  
Toasted Pumpkin Seeds, Sliced Pears, Shaved Marissa Cheese,  
Blood Orange Vinaigrette \$16

### Fall Cobb Salad

Mixed Greens, Roasted Butternut Squash, Dried Cranberries, Toasted Pecans, Hard Boiled Egg, Diced Apples, Crumbled Blue Cheese \$17

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

## Shareables

### Sweet Potato Dip V, GF

Sunflower Seeds, Everything Seasoning, Cucumbers, Baby Carrots,  
Grilled Pita Bread \$12

### Pimento Cheese Dip

Bacon Peppercorn Jam, Scallions, Grilled Pita Bread \$12

### Kale and Artichoke Dip, V

Baby Kale, Artichoke Hearts, 3 Cheese Blend, Ciabatta Crostini \$12

## Sandwiches

\*Sandwiches served with choice of Fries or Fresh Fruit

### Griddled Turkey and Brie

Roasted Turkey, Brie, Cranberry Mayo, Sliced Apple, Whole Grain Bread \$20

### The Original

7oz Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Pickles, Onion,  
Roasted Garlic Aioli, Brioche Bun \$18

\*Substitute an Impossible Burger patty for an additional \$2 upcharge\*

### The Fried Yardbird GF

Buttermilk Fried Chicken Thigh, Lettuce, Tomato, Pickles, Roasted Garlic Aioli, Brioche Bun \$17  
Available: Plain, Hot, Nashville Hot

### Tuna Melt

Tuna Salad, Capers, Herb Roasted Tomatoes, Havarti Cheese,  
Sourdough Bread \$15

### Portobello Toastie

Marinated Grilled Portobello Mushrooms, Havarti Cheese,  
Roasted Tomatoes, Arugula, Garlic Aioli, Balsamic Reduction,  
Sourdough Bread \$16

### The Club

Sliced Roasted Turkey, Applewood Smoked Bacon, Cheddar, Lettuce,  
Tomato, Mayonnaise, Country White Bread \$19

### The Southern Monte Cristo

Sliced VA Ham, Smoked Cheddar Cheese, House Apple Butter,  
Sourdough Bread, Fried to Perfection \$19

### Fried Green Tomato CLT

Pimento Cheese, Fried Green Tomatoes, Baby Kale,  
Smoked Carrot "Bacon", Whole Grain Bread \$16

### Fish-n-Chips Sammie

Cornmeal Crusted Catfish, Cajun Remoulade, Lettuce, Tomato,  
Horseradish Pickles, Served with House Made Potato Chips \$19

## Desserts

### Chocolate Hazelnut Torte

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

### Banana Pudding Jar

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

### Tiramisu Jar

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

### Orange Cardamom Cream Brule

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

### The Mason Dixon

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

GF- Can be prepared gluten free

V- Can be a vegetarian option

\*Hamburgers and Salmon will be cooked to order. Consuming raw or undercooked meat or seafood may increase your risk of food-borne illness. Gluten Free items are prepared in an open kitchen where gluten is used.

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