



Soups and Salads

Chesapeake Crab Chowder
Corn Relish, Crispy VA Pork \$11/\$13

Smoked Hominy and Collard Stew V, GF
\$9/\$11

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

Snipped Citrus Salad V, GF
Mixed Greens, Cucumber, Avocado, Toasted Walnuts, Pickled Red
Onions, Orange and Grapefruit Segments, Fennel Poppy Seed Dressing
\$14

Spring Cobb Salad

Mixed Greens, Roasted Asparagus, Cherry Tomatoes, Toasted Pecans,
Sliced Egg, Sliced Radishes, Blueberries, Crumbled Goat Cheese,
Collard Green Vinaigrette \$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, Lavash \$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

Seafood Salad Croissant

Shrimp and Crawfish Salad, Bibb Lettuce, Toasted Croissant \$20

The Club

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

The Cuban

N.C. Style Pulled Pork, Pitt Ham, Dill Pickles, Sliced Swiss Cheese,
Garlic Aioli, Cajun Honey Mustard, Hoagie Roll \$16

The Pimento Cheese Steak

Sliced House Smoked Prime Rib, Spicy Pimento Cheese, Horseradish
Pickles, Chipotle Aioli, Hoagie Roll \$20

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 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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