

MOUNT VERNON INN

RESTAURANT

MENU

APPETIZERS

SKILLET CORNBREAD 3

With honey vanilla bean butter

SKILLET BAKED MAC & CHEESE 5

A blend of Gouda, cheddar, Parmesan cheeses and breadcrumbs

Add Bacon 1

FRIED GREEN TOMATOES 10

With red pepper coulis and feta cheese

HUMMUS TRIO 10

Black bean, roasted pepper and sesame hummus served with grilled pita, celery and carrots

FRIED BRIE 10

Freshly breaded with almonds and served with strawberry chutney and crackers

COLONIAL HOECAKE 12

Corn cake topped with country ham, sautéed crabmeat and hollandaise sauce

CRAB CAKE 14

4oz. jumbo lump crab cake served over remoulade

+FRUIT AND CHEESE BOARD 16

Served with crackers and bread

CHARCUTERIE 20

Sliced dry-aged meats, olives, Boursin cheese, toast points, crackers, dried fruit and tomatoes

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT & CHESTNUT SOUP

With roasted peanuts and water chestnuts

Cup 5 Bowl 7

BUTTERNUT SQUASH SOUP

With spiced cream and candied pecans

Cup 5 Bowl 7

SALADS

Homemade dressings: blue cheese, ranch, Caesar, balsamic vinaigrette, horseradish dressing, or oil & vinegar

Add to any entrée salad: grilled or fried chicken 4, salmon 6, shrimp 7 or crab cake 10

GARDEN SALAD

Mixed greens, diced egg, shredded carrots, cherry tomatoes and garlic Parmesan croutons

Side 5 Entrée 9

CAESAR SALAD

Crisp romaine, shaved Parmesan, garlic Parmesan croutons and homemade Caesar dressing

Side 6 Entrée 10

+WEDGE SALAD 10

Classic iceberg wedge topped with diced tomatoes, diced bacon, blue cheese dressing and blue cheese crumbles

CRISPY BRUSSEL SPROUTS SALAD 12

Mixed greens topped with shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

+ROASTED BEET SALAD 14

A mix of beets, arugula, goat cheese crumbles, toasted almonds, red onion and balsamic vinaigrette

+CHICKEN WALDORF SALAD 14

Dressed white meat chicken breast over mixed greens with walnuts and grapes

+STEAK SALAD 18

Grilled sirloin served with arugula, sliced red onions, cherry tomatoes, bell peppers, cucumbers, feta cheese and horseradish dressing

+ Indicates reduced gluten items. Please inform your server of any allergies before placing your order.

* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please kindly remove your hat while dining.

SANDWICHES (until 4pm)

SOUP AND SANDWICH 12

One-half of a Traditional Club sandwich with a choice of cup of soup

BBQ PORK SANDWICH 12

Served with coleslaw and Mount Vernon house made chips

PORTABELLA SANDWICH 14

Marinated and grilled with lettuce, smoked Gouda, sautéed onions on ciabatta bread

TRIPLE DECKER CLUB SANDWICH 14

Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce and tomato on white toast served with Mount Vernon house made chips

CHICKEN SANDWICH 16

Marinated grilled chicken breast with bacon jam, provolone cheese, lettuce, tomato and avocado served with Mount Vernon house made chips

CRAB CAKE SANDWICH 18

Seared crab cake with lettuce, tomato and remoulade sauce served with Mount Vernon house made chips

STUFFED MEATLOAF 20

Bacon wrapped meatloaf stuffed with Gruyere and spinach topped with tomato demi and served with Yukon Gold mashed potatoes

*BROILED SALMON 22

8 oz. fresh-broiled salmon topped with dill butter served with roasted poblano and corn hash

PORK CHOP 24

10oz. Duroc pork chop served with bacon jam and Yukon Gold mashed potatoes

TOP BUTT SIRLOIN 25

Au poivre served with Yukon Gold mashed potatoes and french green beans

+ROAST DUCK 26

One-half Long Island duckling marinated for 24 hours, slow-roasted and finished with apricot glaze and served with mashed sweet potatoes and french green beans

+FILET MIGNON 28

7 oz. served with sundried tomato compote, Yukon Gold mashed potatoes and french green beans

CRAB CAKE DINNER 30

Two seared jumbo lump crab cakes with roasted poblano and corn hash and french green beans

+*FISH OF THE DAY *Market Value*

Fresh fish of the day grilled, broiled or blackened with Yukon Gold mashed potatoes and french green beans topped with your choice of red pepper coulis, hollandaise, or chimichurri

ENTREES

Add a side garden or Caesar salad to any entrée 3

*GEORGE WASHINGTON'S CHEDDAR BURGER 14

8 oz. all natural Black Angus beef patty served with french fries

Add bacon 1.50

FRESHLY BAKED TURKEY PIE 15

Roasted turkey and mixed vegetables topped with a flakey crust

VEGETABLE LASAGNA 16

Layers of fresh garden vegetables, cheese, herbs and homemade marinara

SHRIMP & GRITS 18

Jumbo shrimp sautéed in white wine, shallots, garlic, tomato, and basil served over George Washington's Gristmill Grits

JAMBALAYA 18

A spiced mixture of chicken and andouille sausage, vegetables and rice topped with Cajun seasoned shrimp

CHICKEN AND WAFFLES 20

Semi-boneless fried half chicken over a freshly-made waffle topped with garlic cream sauce, served with honey cayenne butter and bourbon maple syrup

CHARRED BEEF BRISKET 20

Topped with chimichurri served with coleslaw and french fries

SIDES

+Yukon Gold mashed potatoes 3

+Sweet mashed potatoes 3

French fries 4

+French green beans 5

Collard greens 5

Crispy maple bacon Brussel sprouts 5

BEVERAGES

Voss sparkling *Sm 4.50 Lg 5.50*

Voss still *Sm 4.50 Lg 5.50*

Bottled root beer 4

Sparkling apple cider 4

Iced tea, soft drinks, or milk 3

Cappuccino 5

Espresso 4

Coffee 3

Specialty teas by the pot 3