APPETIZERS
SKILLETT CORNBREAD 3
With honey vanilla bean butter

SKILLETT 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

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

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

* 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

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 flaky 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

STUFFED MEATLOAF 20
Bacon wrapped meatloaf stuffed with Gruyere and spinach topped with tomato demi and served with Yukon Gold mashed potatoes

*ROASTED SALMON 22
8 oz. fresh-roasted salmon topped with dill butter served with roasted poblano and corn hash

PORK CHOP 24
10 oz. 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

SIDES

+Yukon Gold mashed potatoes 3
+Sweet Gold 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