

MOUNT VERNON INN

RESTAURANT

DINNER

APPETIZERS

SKILLET BAKED MAC & CHEESE

A blend of Gouda, cheddar, Parmesan cheeses and breadcrumbs

Plain *Sm 5* *Lg 7*

Add Bacon to small + \$1 large + \$2

SKILLET CORNBREAD 5

With honey vanilla bean butter

FRIED GREEN TOMATOES 10

With fresh mozzarella, balsamic glaze, arugula and fresh basil

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

CHICKEN WAFFLE SKEWERS 10

Freshly made Belgian waffles and hand-battered chicken bites served with bourbon maple syrup, topped with garlic cream sauce and scallions

COLONIAL HOECAKE 12

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

CALAMARI 12

Marinated and freshly battered served with remoulade

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT & CHESTNUT SOUP

With roasted peanuts and water chestnuts

Cup 5 Bowl 7

ROASTED TOMATO BISQUE

Served with crème fraiche and chives

Cup 5 Bowl 7

BUTTERNUT SQUASH SOUP

With spiced cream and candied pecans

Cup 5 Bowl 7

SOUP TRIO 8

A sampling of our peanut and chestnut, roasted tomato bisque and butternut squash soups

SALADS

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

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

GARDEN SALAD

Crisp romaine lettuce diced egg, julienne 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 BRUSSELS SPROUT SALAD 12

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

+SPINACH AND STRAWBERRY SALAD 12

A mixture of spinach and strawberries over crème fraiche, topped with candied pecans and balsamic glaze

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 14

Roasted turkey and mixed vegetables topped with a flakey crust

STUFFED MEATLOAF 18

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

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

VEGETABLE SCAMPI 20

With asparagus, cherry tomatoes, bell peppers, mushrooms, shallots and spinach in a garlic butter white wine sauce over fettucine

Choice of add-ons chicken 4, salmon 6, or shrimp 7

PORK SHANK 20

Braised served with pan sauce, apple slaw, and Yukon Gold mashed potatoes

*CITRUS CRUSTED SALMON 20

8 oz. fresh-broiled salmon topped with citrus cream sauce served with Yukon Gold mashed potatoes and garlic sautéed spinach

FRIED CHICKEN 22

Southern-style and freshly battered served with Yukon Gold mashed potatoes and roasted carrot confit

+ROAST DUCK 24

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

CRAB CAKE DINNER 25

Seared jumbo lump crab meat with succotash and sautéed garlic spinach

+*FILET MIGNON 26

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

+*PRIME RIB 30 (*Upon Availability*)

14 oz. prime rib with horseradish sauce, Yukon Gold mashed potatoes, french green beans and au jus

+*FISH OF THE DAY *Market Value*

Fresh fish of the day with Yukon Gold mashed potatoes and garlic sautéed spinach, topped with your choice of chimichurri or hollandaise

SIDES

+Yukon Gold mashed potatoes 3

+Sweet mashed potatoes 3

French fries 3

House made chips 3

+Garlic sautéed spinach 4

+French green beans 5

+Roasted carrot confit 5

+Grilled asparagus 5

Crispy 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

+ 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.