

# MOUNT VERNON INN

## RESTAURANT

### LUNCH

#### 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

##### MORNAY CHIPS 6

Topped with diced bacon, diced tomatoes and chives

##### FRIED GREEN TOMATOES 10

With fresh mozzarella, balsamic glaze, arugula and fresh basil

##### HUMMUS TRIO 10

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

##### CHICKEN WAFFLE SKEWERS 10

Freshly-made Belgian waffles and hand-battered chicken bites served with bourbon maple syrup and 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

##### CRAB CAKES 14

Two small jumbo lump crab cakes served with remoulade

##### +FRUIT AND CHEESE BOARD 16

Served with crackers and bread

#### 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

#### SIDES

Mount Vernon house made chips 3

+Yukon Gold mashed potatoes 3

+Garlic sautéed spinach 4

French fries 4

Crispy Brussels sprouts 5

+French green beans 5

#### BEVERAGES

Voss sparkling *Sm* 4.50 *Lg* 5.50

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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.

## 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 with shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

### +SPINACH AND STRAWBERRY SALAD 12

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

### +CHICKEN WALDORF SALAD 14

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

### +\*STEAK SALAD 18

Tenderloin medallions served with arugula, feta cheese, tomatoes and cucumbers topped with homemade horseradish dressing

## SANDWICHES

### SOUP & SANDWICH 12

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

### \*GEORGE WASHINGTON'S CHEDDAR BURGER 14

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

*Add bacon 1.50*

### PORTABELLA SANDWICH 14

Sautéed sundried tomatoes, bell peppers, spinach and smoked Gouda on ciabatta served with Mount Vernon house made chips

### TRIPLE DECKER CLUB SANDWICH 14

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

### BUTTERMILK FRIED CHICKEN SANDWICH 15

Buttermilk-marinated chicken thighs battered and fried with shredded iceberg lettuce, sliced tomato and spicy ranch served with Mount Vernon house made chips

### GRILLED CHICKEN SANDWICH 16

6 oz. chicken breast served with arugula, tomato, citrus aioli and sliced brie on ciabatta served with Mount Vernon house made chips

### \*TENDERLOIN SANDWICH 16

Seared beef tenderloin with arugula, tomato, horseradish mayonnaise and blue cheese crumbles on ciabatta served with Mount Vernon house made chips

### FRENCH DIP 16

Slow-roasted and shaved prime rib with caramelized onions and au jus served on a sub roll with Mount Vernon house made chips

### SMOKED SALMON CLUB 18

With lettuce, tomato, avocado and dill spread 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*

### BAKED TURKEY PIE 14

Roasted turkey and mixed vegetables topped with a flakey crust

### HERB CRUSTED CHICKEN 16

Half chicken marinated with rosemary, pan-seared and served with french green beans and Yukon Gold mashed potatoes

### 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 with George Washington's Gristmill Grits

### JAMBALAYA 18

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

### \*CITRUS CRUSTED SALMON 20

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

### \*PRIME RIB 24 *(Upon Availability)*

Grilled 8oz. prime rib with horseradish sauce and au jus served with Yukon Gold mashed potatoes

### +\*FILET MIGNON 26

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

### +FISH OF THE DAY *Market Price*

Choice of hollandaise or chimichurri sauce served with Yukon Gold mashed potatoes and garlic sautéed spinach