



TERRACE ROOM

Welcome to the Terrace Room
of the Williamsburg Inn.

Food and wine is our passion.
We have created dishes with the inspiration of local
Virginia products which we have crafted into
complementary flavors and textures using the freshest of
ingredients. You are invited to sample terrific wines and
delectable dishes from our menu; Chef's favorite Wagyu
beef burger to the Virginia inspired Cobb salad or perhaps
our world famous Williamsburg Inn crab cakes, a time
tested recipe. Savor the classics freshly presented a la
minute by our outstanding kitchen brigade accompanied
by exceptional service. Enjoy!

Travis Brust
Executive Chef

Scott Watson
Sous Chef

Bill Berning
Sous Chef

*To assure the dining pleasure of all our guests, please be kind enough
to turn off cellular phones and refrain from smoking*

Your patronage of Colonial Williamsburg hotels and restaurants supports the educational mission of the Colonial Williamsburg Foundation, the not-for profit organization that operates the Historic Area. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of the colonial Williamsburg Fund, The Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776

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STARTERS



Terrace Tapas Trio	12
Tomato and Mozzarella on Brioche Olive Tapenade Crostini, Garlic Hummus, and Pita	
Jumbo Lump Crab Cocktail	13
Cocktail Sauce, Pickled Lemon Zest	
Jumbo Lump Shrimp Cocktail	16
Cocktail Sauce, Pickled Lemon Zest	
Virginia Ham Pâté	11
Roasted Nut Chutney, French Baguette	
Half Dozen Local Oysters on the Half Shell	⌘ Priced Daily
Freshly Shucked Local Mid-Atlantic Oysters Pickled Beets and Horseradish, Ginger Mignonette	
Truffled Yukon Potato Wedges	10
Fresh Herbs, Sea Salt, Cracked Black Pepper	
Chef's Soup Creation	7
Farm Raised Venison Chili	12
House-pickled Jalapeños, Aged Hook's Cheddar, Sour Cream	
Petite Terrace Salad	7
Mesclun Greens, Grape Tomato, Cucumber Spun Carrots, Choice of Dressing	

⌘ Food items identified are available cooked to order. Consuming raw or undercooked meats, poultry, beef, pork, seafood, oysters or eggs increase your risk of food-borne illness, especially if you have certain medical conditions.

HAND-TOSSED



Caesar Salad 🌿 11
Crisp Romaine, Parmesan Cheese, Croutons
Terrace Caesar Dressing

Roasted Beet and Herb Chèvre Medallion Salad 15
Mesclun Greens, Crispy Fennel, Pistachio Dust
Truffled-Honey Vinaigrette

Terrace Cobb Salad 15
Chef's Greens and Romaine, Edwards Farms Bacon
Roasted Turkey Breast, Avocado, Tomato, Red Onion
Aged Hook's Cheddar, Dressing of Choice

Salad Enhancements

Grilled Chicken Breast 6

Seared Crabcake 12

Chilled Poached Shrimp 14

SANDWICH BOARD



The Restoration Club 15
Black Forest Ham, Oven-roasted Turkey
Sugar-cured Bacon, Herb Mayonnaise, Crispy Terra Chips

Prosciutto, Chèvre, and Fig Panini 16
Maple Grain Mustard, Crispy Terra Chips

Corned Beef or Smoked Turkey Reuben 14
Sauerkraut, House-made Dressing, Potato Wedges

GRILL AND SAUTÉ

   **Williamsburg Inn Crab Cake** 25

Roasted Fingerling Potato Succotash
Crispy Tobacco Onions and Grain Mustard Rémoulade

Wagyu Beef Burger 🍴 17

Caramelized Red Onion and Tomato Relish

Terrace Burger 🍴 18

Poached Pear, Gorgonzola, Crisp Bacon, Candied Pecans

Crab Crusted Atlantic Salmon 🍴 24

Truffled Whipped Potatoes, Asparagus
Lemon Buerre Blanc, Balsamic Syrup

Seared Berkshire Pork Belly 🍴 19

Creamy Farro “Risotto,” Poached Egg

Roasted Chicken Pot Pie 16

Fresh Vegetables, Classic Velouté

Cavatappi Pasta and Artisanal Cheese Sauce 13

Finished with Fresh Tomato, Parmesan Cheese and Herbs

Add Virginia Ham 3

  
Available After 6 p.m.

Grilled Mushroom-dusted Filet of Beef 🍴 40

Fingerling Château Potato, Asparagus
Caramelized Shallot, Sauce Bordelaise

Pan-roasted Ashley Farms Chicken Breast 🍴 28

Truffled Potato Purée, Roasted Vegetable Mélange
Caramelized Crimini Cream

White Marble Farm Pork Schnitzel 🍴 30

Grain Mustard Spätzle, Braised Red Cabbage, Brown Butter