

THE WILLIAMSBURG LODGE

SOUPS

She Crab Soup

Spanish Sherry Crème Fraiche Chive Oil 7.5

Roasted Sweet Corn & Sausage Chowder

Crispy Virginia Ham 6.5 / GF

FLATBREADS

Grilled Flatbread Verde

Spinach, Arugula, Basil, Feta and Serifina Cheese 8

Flatbread ala Firenze

Italian Sausage, Caramelized Onions, Roasted Tomatoes, Mozzarella Cheese 8

AMERICAN ARTISAN CHEESE BOARD

\$13 / \$3 each

All cheeses served with Tomato Conserve, Virginia Wildflower Honey & Focaccia Toast Points

Sartori Espresso Dusted Bellavitano

Wisconsin, Cow's Milk, Creamy Flavor reminiscent of Cheddar and Parmesan

Tony Hooks 5yr Cheddar

Wisconsin, Cow's Milk, Defined Acidity, Full Sharp Cheddar Flavor

Carr Valley Cave Aged Marisa

Wisconsin, Sheep's Milk, Aged 9 Months, Complex Sweet Earthiness Flavor

Carr Valley Aged Gouda

Wisconsin Cow's Milk, Firm Cream Body, Rich and Nutty Full Flavor

GF – CAN BE PREPARED GLUTEN FREE

STARTERS

Chilled Shrimp Tower

Tomato Confit, Horseradish Aioli, Lemon Oil 12.5 / GF

Eastern Shore Oysters *

Aged Sherry Mignonette, House Brined Horseradish 10.5 / GF

“BLT”

Fried Green Tomato, House Pepper Rolled Bacon, Goats R'Us Herb Cheese 7.5

Spinach and Frisée Salad

Feta Cheese, Apples, Toasted Walnut Vinaigrette 6 / GF

New World Caesar

Baby Arugula, Romaine Lettuce, Pepato Cheese, White Sicilian Anchovy, Garlic Crostini 8.5 / GF

Golden Beet Salad

Serifina Cheese, Grapefruit, Roasted Red and Golden Beets, Herb Vinaigrette 6 / GF

Chesapeake Lump Crab Cake

Gremoulata Aioli, Crispy Capers 10

Low Country Shrimp N' Grits

Braised Pork Belly, Cheddar Stone Grits, Roasted Tomato and Onion Ragu 7.5

Butternut Squash Risotto

Roasted Duck Confit, SarVecchio Parmesan Veal Jus 7.5 / GF

**Consuming raw seafood may increase your risk of food borne illness.*

*All income from 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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MAIN DISH

CATCH OF THE DAY*
Market Price

CHESAPEAKE LUMP CRAB CAKE

Cheddar Stone Ground Grits, Collard Greens, Crispy Virginia Ham,
Gremoulata Aioli, Crispy Capers 27.5

SURRY-ANO HAM CRUSTED ATLANTIC SALMON

Wild Mushroom Ragu, Red Wine Stewed Pearl Onions
/ GF 22

FENNEL CRUSTED SCALLOP AND SHRIMP

Cracked Black Pepper Papperdelle, Crispy House Bacon, Bellavitano Cheese
/ GF 24

HERB AND GARLIC ROASTED HALF CHICKEN

Caramelized Onion Farro, Collard Greens
Lemon Thyme Chicken Jus / GF 20

MAPLE GRILLED PORK PORTERHOUSE*

Whole Grain Mustard Butter, Beer Battered Onion Rings / GF 26

CHAR GRILLED NEW YORK STRIP*

Bacon Confit Baby Potatoes, Peppercorn Butter, Red Wine Jus / GF 28.5

HEREFORD BEEF TENDERLOIN*

Parsnip Potato Puree, Porcini Mushroom Butter, Madeira Jus / GF 29

* Beef Tenderloin, New York Strip, Pork Chop, Catch of the Day and Hamburgers will be cooked to order. Consuming raw or undercooked meat may increase your risk of food borne illness.

SANDWICHES

THE CAPITAL BURGER*

Artisan Cheddar Cheese, Applewood
Smoked Bacon, Beer Battered Onion
Rings, Herb Mayonnaise / GF

SOUTH OF VIRGINIA

BURGER*

Farmers Fried Egg, Green Chili Queso
Fried Green Tomato, Garden Greens
Cilantro Aioli, Shoestring Fries / GF

Burgers are available with
American Beef \$13 or Waygu Beef \$19

SIDES 3

Caramelized Onion Farro

Bacon Confit Baby Potatoes / GF

Collard Greens / GF

Parsnip Mashed Potatoes / GF

Beer Battered Onion Rings / GF

Shoestring Fries / GF

Seasonal Vegetables / GF

Cheddar Grits / GF

GF - CAN BE PREPARED GLUTEN FREE