

STARTERS

Fried Oysters

Cornmeal-Fried Oysters/Bacon-Anise Aioli/
Spinach-Anise Crema/15.95

Raclette

Roasted Marble Potatoes/Surry Sausage/Pickled
Shishito Peppers/11.95

Virginia Ham Pâté

Virginia Nut Chutney/Grilled Baguette/12.95

Shrimp Cocktail

Cocktail Sauce/Pickled Lemon Zest/15.95

Charcuterie*

Chef's Selection of Meats/Old Stitch Mustard/Pickles/
Grilled Artisan Bread/14.95

House Fries

Truffle Oil/Herbs/Italian Sea Salt/Cracked Pepper/10.95

Terrace Salad

English Cucumber/Herb-tossed Artichokes/
Roasted Tomatoes/Grana Padano/
Tarragon-Whole Grain Mustard Dressing/6.95

BOWLS

Chef's Soup Selection

Chef-Inspired Garnish/7.95

Award-winning Colorado Venison Chili

Pickled Jalapeño/Hook's Cheddar/Sour Cream/13.95

Chicken and Dumplings

Roasted Chicken Broth/Fresh Dumplings/10.95

PANTRY

Self-Inspired Chopped Salad

Create Your Own Salad From the Following Choices:
Chef's Greens/Romaine/Smoked Bacon/Turkey/Egg/
Avocado/Tomato/Onion/Cheddar/Mozzarella/
Croutons/Candied Pecans/Choice of Dressing/15.95

Caesar Salad

Parmesan Cheese/Croutons/
Tarragon Caesar Dressing/11.95

Beet and Duck

Crispy Pickled Beets/ Buttermilk Fried Duck Confit/
Toasted Walnuts/Beet Vinaigrette /13.95

SALAD ENHANCEMENTS

Herb-Marinated Grilled Chicken Breast/7.95
Williamsburg Inn Signature Pan-Seared Crab Cake/13.95
Citrus-Poached Chilled Jumbo Shrimp/15.95
Quinoa and Hummus Cake/ 7.95
Seared Salmon/13.95

SANDWICHES

Williamsburg Inn Crab Cake BLT Sandwich

Buttered Kaiser Roll/Arcadian Greens/Pancetta/
Citrus-Tomato Jam Aioli/House-Cut Fries/25.95

Restoration Sandwich

Sugar Ham/Roasted Turkey/Smoked Bacon/
Lettuce/Tomato/Country White Bread/
Garlic Herb Mayonnaise/Terra Chips/16.95

Grilled Cheese

Braised Short Rib/Maple-smoked Cheddar/Tomato-Onion Relish/
Arugula/Thick Sliced Country Bread/House-Cut Fries/19.95

Reuben Sandwich

House-Made Corned Beef/Marble Rye/Thousand Island Dressing/
Swiss Cheese/Braised Red Cabbage/House-Cut Fries/17.95

Smoked Salmon Croissant Sliders*

Boursin Cream/Avocado/Tomatoes/Charred Onion/
Farmer's Lettuces/17.95

RANGE

Surf and Turf

Seared Crab Cake/Braised Short Rib Hash/Collard Greens/32.95

Terrace Bistro Steak*

Chili-pepper-rubbed Petite Filet/Pickled Vegetables/Garden
Greens/Pepper Bacon/Pesto/29.95

Fish and Chips

Irish Oat and Williamsburg Brown Ale Battered Rockfish/House
Cut Fries/Malt Vinegar Aioli/24.95

Steak Frites*

Grilled 10-ounce New York Strip/House-Cut Fries/32.95
Enhance Your Fries With Truffle Oil/3.95

Terrace Wagyu Burger*

Port Pear Marmalade/Pancetta/Saint-André Brie/
House-Cut Fries/22.95
Enhance Your Fries With Truffle Oil/3.95

Thyme-Scented Chicken Pot Pie

Slow-Roasted Root Vegetables/Peas/Velouté/
Crispy Puff Pastry/17.95

Baked Macaroni and Cheese

Artisan Cheese Sauce/Ditalini Pasta/Bacon Butter
Bread Crumbs/14.95

Southern Sampler:

Thyme-Scented Chicken Pot Pie
Baked Macaroni and Cheese
Award-winning Colorado Venison Chili/22.95

*Items indicated may be cooked to order.

Consuming raw, undercooked or cured meats, seared or smoked salmon, steak, and Wagyu Burger increases your risk of food borne illness, especially if you have certain medical conditions.

FEATURED COCKTAILS

The Conservative

Stolichnaya Gold/Catoctin Creek Gin/Orange Liqueur/
Lemon/Tomato Conserve/10.95

Normandy Fashioned

Calvados Apple Brandy/Maple Syrup/Apple Bitters/ 12.95

Whiskey Cocktail

Jameson Irish Whiskey/Cointreau/Ginger Syrup/Orange
Bitters/10.95

Bornstein Cocktail

Dry Sack Sherry/Whiskey/Cointreau/Lemon/Orange/ 12.95

WINES BY THE GLASS

White

William Hill Chardonnay 12.95

Leese Fitch Chardonnay 8.95

Max Richter "Zeppelin" Mosel Reisling 13.95

3 Brooms Sauvignon Blanc 12.95

Barboursville Pinot Grigio 11.95

Sparkling

Segura Vidas Brut Cava 13.95

Tocco Prosecco 10.95

Moet et Chandon Brut "Imperial" split 27.95

Red

William Hill Cabernet Sauvignon 12.95

Leese Fitch Cabernet Sauvignon 8.95

Leese Fitch Merlot 8.95

William Hill Pinot Noir 14.95

Loire Valley Chinon 13.95

Juan Benegas Malbec 11.95

The Stump Jump Shiraz 13.95

Borsao Garnacha 9.95

Blush

Coastal Vines White Zinfandel 8.95

Chateau Routas Rose de Provence 11.95

BEER SELECTION

Budweiser 5.95

Bud Light 5.95

Miller Lite 5.95

Michelob Ultra 5.95

Corona 6.95

Heineken 6.95

Guinness 6.95

Amstel Light 6.95

St. Pauli Girl (N/A) 6.95

Williamsburg Inn Brown Ale 6.95

Raleigh Tavern Pale Ale 6.95

Old Stitch Brown Ale 6.95

Dear Old Mum Spiced Wheat Ale 6.95

St. George English IPA 6.95

Starr Hill Grateful Pale Ale 6.95

Hardywood Park Pilsner 6.95

Legend Lager 6.95

Hardywood Park Singel Belgian Ale 6.95

Bold Rock Virginia Draft Cider 6.95

Alewerks Seasonal Selection 6.95

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale 3.25

CW Bottled Ginger Ale, Root Beer 5.25

Perrier (10oz) 3.25

Coffee, Hot Tea, Hot Cocoa 4.50

Mojito Mocktail

Soda Water/ Fresh Mint/ Lime/ Strawberry/ Simple Syrup/ 6.95

Apple-Ginger Kick

Gosling's Ginger Beer (N/A)/ Apple/ Fresh Mint/ 6.95

Tiki Punch

Orange/ Pineapple/ Lime/ Grenadine/ Ginger Ale/ 5.95

Cucumber-Basil Cooler

Soda Water/Cucumber/ Basil/ Lime/ 6.95