ALL DAY



STARTERS

Soup Du Jour Always fresh, Always hot Bowl \$6	\$5.00
Crab Stuffed Portabella Mushroom Whole portabella mushroom stuffed with our "signature" crab cake baked with provolone cheese	\$9.00
Mama Mia Polpettine Four home-made Italian meatballs served with shredded mozzarella and fresh basil	\$8.00
Cheese Stacker Fried monterey jack cheese sticks with marinara sauce	\$7.00
Six Buffalo Chicken Wings Hot, mild, garlic or barbeque. Served with a choice of ranch or bleu cheese dressing Thirteen for \$12.00	\$7.00
Chicken Tenders Battered chicken strips. Served with honey mustard sauce	\$7.00
SALADS	
Traveler's Triple Favorite Scoop of chicken salad and tuna salad served on a bed of greens with a fruit salad cup, toast point and crackers	\$9.00
Traditional Caesar Salad Crisp romaine lettuce tossed with shredded parmesan cheese, Caesar dressing and home-made croutons Add grilled, blackened or jerk chicken \$6.00	\$6.00
House Salad Fresh organic spring mix served with cherry tomato, carrot, cucumber and onion. Your choice of dressing Add salmon, chicken or jumbo shrimp for \$6.00	\$5.00
GREAT BURGERS Thick and juicy all-beef patty or turkey patty dressed up and served with choice of French fries, fruit or garden salad <i>Enjoy it with our Best Brew - ask your server for our craft beer on</i>	n tap
Angus Beef Burger Half pound seasoned Angus burger, grilled to temperature, with melted cheddar, leaf lettuce, onion and pickle on a kaiser bun	\$9.00
Turkey Burger Grilled house seasoned turkey patty, with melted cheddar, onion, pickle, green and red peppers served on a kaiser bun	\$11.00

SANDWICHES

SANDWIGHES	
Chicken Sandwich Grilled, blackened or jerk chicken breast with melted cheddar. Served on a sub roll with lettuce, tomato and pickle	\$9.00
Crab Cake Sandwich Pan seared "signature" crab cake on a kaiser bun. Served with lettuce, tomato and Cajun tartar sauce	\$11.00
Original VA BBQ Sandwich Slow cooked pulled Virginia pork shoulder with BBQ sauce on a kaiser bun. Served with home-made cole slaw	\$9.00
ENTRÉES All entrées include our house salad and are served with seasonal vegetable and your choice of garlic mashed potato, roasted red potatoes or rice pilaf	
Crab Cake Platter Two pan seared "signature" crab cake with Cajun tatar sauce	\$22.00
Salmon 8 oz salmon filet, seared, poached or blackened	\$19.00
Chicken Breast Roulade Chicken breast stuffed with feta, sun-dried tomato, spinach and roasted red pepper coulis	\$15.00
Meatloaf Two meatloaf medallions served with a cabernet sauce	\$12.00
Spaghetti and Meatballs Spaghetti served with home-made meatballs, marinara sauce and garlic toast	\$10.00
Three Egg Omelet Make your own breakfast ANYTIME. Three eggs with your choic of cheese, bacon, ham, sausage, onion, tomato, mushroom, red green peppers; served with fresh fruit, breakfast potatoes or toas	land
We serve eggs your way ALL DAY	
SWEETS	
Brownie Warm brownie, topped with caramel sauce and vanilla ice crear	\$6.00 n
Mascarpone Cake Lemon berry flavored cake with mascarpone cream	\$7.00
Apple "Brown" Cobbler Warm apples, nestled in a cinnamon cobbler. Topped with caramel and vanilla ice cream	\$6.00
Ice Cream Two scoops of vanilla ice cream with berries	\$6.00
BEVERAGES	
Freshly Brewed Coffee Our own Rainforest Alliance Certified [™] gourmet blend	\$1.50
Soft Drinks Coke®, Diet Coke®, Sprite® or Coke Zero®	\$1.50
Tea Sweetened and Unsweetened	\$1.50

Sweetened and Unsweetened

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. State law prohibits the consumption of alcohol by persons under the age of 21.