

Waypoint Dinner

“Where traditional cuisine takes a creative journey”

To Start

roasted tomato, crab & jalapeño
bisque 9/12

soup of the day 7/10

crispy calamari & jalapeños 15
marinara/house bistro sauce

lobster and crab cappuccino 18
brioche toast/butternut squash/tarragon
truffle chantilly

buttermilk fried quail and crab salad 16
lump crab/edwards sausage/crisp apples
cider reduction

chowder style steamed clams 14
roasted mirepoix/house cured bacon
fingerling potatoes/fresh cream

Oysters From the Bay

tommy leggett's york river oysters

waypoint way 16
lump crab/spinach/va ham
aged cheddar/bearnaise

on the half shell 14

simply fried 15

crispy onions/bistro sauce

artisan charcuterie and cheese

serves 1-2 18

serves 3-4 22

serves 5-6 30

artisan ham, house pate, duck
prosciutto, chicken liver mousse,
gin and juice salami
grayson/asher bleu/mountaineer

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chutney/honey comb/grain mustard

Salads

roasted beet & pear salad 15
manakintowne salad/whipped goat cheese
local farm honey/sherry vinaigrette

caesar salad 12
crisp romaine/grana padano/marinated
anchovies/herb cured tomato/focaccia crostini

market salad 11
candied pecans/carrots/apples/craisins
house vinaigrette

spinach, kale and arugula 14
shaved apples/blue cheese/toasted pumpkin
seeds/pomegranate vinaigrette

Signature Plates

signature crab cakes 35
seasonal greens/country ham
harvest vegetables
old bay aioli

waypoint shell fish & grits 40
lobster/shrimp/scallops
aged cheddar grits
lobster tomato nage

chef's veal schnitzel 33
breaded cutlet/red cabbage
herb and garlic spätzle
lemon caper sauce

Entrée's

bronzed local flounder 34
bacon roasted brussels sprouts/butternut
puree/currant beurre rouge

seared rockfish waypoint way 40
lump crab/va ham/spinach/bearnaise

↳ faroe island salmon 32
fall harvest farro/roasted oyster mushrooms
beurre rouge

↳ pan seared scallops 37
sage pesto risotto/roasted pumpkin seeds
toasted garlic kale

Waypoint

aged steaks and chops

↳ 7oz filet 45

↳ 16oz NY Strip 52

↳ 12oz rib eye 40

↳ heritage breed pork chop 29

↳ prime veal chop 55

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steaks and chops are served with
gratin potato
toasted garlic greens/shallot confit
and herb infused cabernet essence

steak and chop additions

grilled shrimp 6

jumbo lump crab 12

half lobster 20

kitchen will gladly divide entrée plates to share for 10. for reservations of 8 or more a 20% gratuity will be added to guest check

please advise your server of any known food allergies you may have prior to ordering.

↳ waypoint prepares designated items as undercooked or raw per guest request. consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.