

Waypoint Dinner

"Where traditional cuisine takes a creative journey"

Oysters From the Bay

☛ Tommy Leggett's York River Oysters

Waypoint Way 16
lump crab/spinach/virginia ham
aged cheddar/bearnaise

on the half shell 14

simply fried 15
crispy onions/bistro sauce

oyster stew 18
Chesapeake Bay oysters/roasted
vegetables/va ham/fresh cream/
potatoes

To Start

tomato, crab & jalapeño bisque 9/12

soup of the day 7/10

crispy calamari & jalapeños 15
marinara/house bistro sauce

beef tenderloin émincé 16
herb & garlic spätzle/mushrooms
cream sauce

artisan charcuterie & cheese 18
house pate/duck prosciutto/
chicken liver mousse/salami
grayson/mountaineer/stilton cheese
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/cured tomato/focaccia crostini

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

Signature Plates

☛ daily market fish mkt.

Waypoint Shell Fish & Grits 40
lobster/shrimp/scallops
aged cheddar grits/lobster tomato nage

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

☛ cornmeal crusted rockfish 35
southern style greens/sweet potato
gratin/stewed tomato pot liquor

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

crab mac & cheese 30
orecchiette/jumbo lump crab/southern
inspired greens

chef's veal schnitzel 32
breaded cutlet/red cabbage/market
vegetables/herb & garlic spätzle/
lemon caper sauce

pan fried chicken 28
stuffed with va ham & meadow creek dairy
mountaineer cheese/apple cider jus/
seasonal greens/sweet potato gratin
add crab meat 6.

☛ 7 oz aged black angus filet 45
market vegetables/sweet potato
gratin/mushroom ragout

add: grilled shrimp 6, lump crab meat 6,
seared scallops 8, half lobster 20

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☛ 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.

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.**
our house made bread & butter pickles and virginia ham spread available by the pound

1/2019

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