

Lunch Menu

Beginnings

tomato, crab & jalapeño bisque 9/12

daily soup pot 7/10

simply fried oysters 15

↳ crispy calamari & jalapeño 15

↳ tommy leggett's york river oysters

waypoint way 16

lump crab meat/spinach/virginia ham/aged

cheddar/bernaise

on the half shell 14

Salads

fried green tomato salad 14

mix of butter lettuce & spinach/cucumber/grape
tomatoes/bacon/dill crème fraiche dressing/
pimento cheese crostini

grilled chicken cobb salad 15

avocado/eggs/bacon/tomatoes/carrots/blue
cheese crumbles/house made blue
cheese dressing

↳ fried oyster caesar salad 18

preserved tomato/shaved grana padano
herb focaccia crostini

seasonal market salad 11

mixed greens/candied pecans/carrots/apples
craisinshouse vinaigrette

salad additions: grilled shrimp 6/salmon 6

fried oysters 6/grilled chicken 6

Hot Plates

daily lunch special mkt.

virginia fish & house made chips 15

beer battered flounder/hand-cut
potato chips coleslaw

spinach & butternut quiche 14

roasted butternut squash/spinach
gruyere cheese/market salad
add crab: 6

↳ signature crab cake 17

roasted vegetables/va ham/old bay aioli

Sandwiches

choice of sweet potato fries, french fries or
hand cut chips

substitute onion rings, side salad or
fresh fruit 2

↳ "daily" tacos 15

seasonal fish or shellfish/daily salsa
chive cream

turkey "BLT" panini 14

bacon/butter lettuce/ fried green tomato
swiss cheese/mayonnaise/grilled flatbread

↳ half pound angus burger 14

choose: swiss, cheddar, american or blue
cheese, lettuce/tomato/onion/bread & butter
pickles add: pimento cheese 1, bacon 2, crab
meat 6, fried egg 1

classic crab melt 17

lump crab/pimento cheese/va ham
griddled english muffin/side salad

Seasonal Comfort

tomato soup & grilled ham & cheese 14

classic tomato soup/virginia country ham
meadow creek dairy

mountaineer cheese/baguette

↳ shrimp & grits 16

blackened shrimp/aged cheddar grits/
creole gravy

↳ oyster stew 18

chesapeake bay oysters/roasted
vegetables/va ham/fresh cream/
fingerling potatoes

chicken pot pie 15

tender simmered chicken/roasted
vegetables/herb velouté/puff pastry

kitchen will gladly divide entrée plates to share for \$8./confirmed reservations of 8 or more a 20% gratuity added to guest check
please advise your server of any known food allergies you may have prior to ordering.

enjoy our house made virginia ham spread or bread & butter pickles at home ~ available by the pound

↳ 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.

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