

Special Valentines Sunday Brunch

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/on the half shell 14

Salads

- grilled chicken cobb salad 15
avocado/eggs/bacon/tomatoes/carrots
house made blue cheese dressing
- ↳ fried oyster caesar salad 18
preserved tomato/shaved grana padano/
herb focaccia crostini
- seasonal market salad 11
candied pecans/carrots/apples/
craisins/house vinaigrette
- salad additions: grilled shrimp, chicken,
salmon 6/fried oysters 6

Hot Plates

- chicken pot pie 15
tender simmered chicken/roasted
vegetables/herb velouté/puff pastry
- 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 fall vegetables/country 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
- rockfish rubeen 16
chesapeake rockfish/swiss cheese
coleslaw gridled marble rye
- turkey "BLT" panini 14
bacon/butter lettuce/fried green tomato
swiss cheese/mayonnaise/grilled flatbread

- half pound angus burger 14
↳ cheese: 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



Chocolate Lovers Specials



- milk chocolate martini 11
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- crisp chocolate oysters 15
citrus mole aioli
- red pepper bisque 10
chocolate goat cheese flan
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- waypoint benedict 26
fried green tomato/lump crab meat
virginia ham/tomato dijon bearnaise
- brioche french toast 16
chicken & apple sausage/apple
smoked bacon/chocolate
maple syrup
add: two dixie knoll farm eggs 2
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- red velvet cheese cake 9
passion fruit essence
- molten chocolate cake 9
raspberry coulis
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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.

↳ 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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