

Special Dinner Menu May 10-12th

Serving Friday Saturday & Sunday 5-9 pm Reservations recommended 220.222.8

Starters

tomato, crab & jalapeño bisque 9/12

soup of the day 7/10

crispy calamari & jalapeños 15
marinara/house bistro sauce

lobster spring roll 16
ginger scented cherry blossom shoyu

deviled crab tian 16
pickled vegetables/crostini

Oysters From the Bay

✎ tommy leggett's york river oysters

waypoint way 16
lump crab/spinach/va hamaged cheddar/bearnaise

on the half shell 14

simply fried 15
crispy onions/bistro sauce

Salads

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

caesar salad 12
crisp romaine/grana padano/marinated anchovies/tomato tapenade crostini

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

Signature Plates

daily market fish mrk.

signature crab cakes 35
seasonal greens/✎ country ham/cheddar and spring onion grits/creole aioli

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

seared faroe island salmon 32
✎ potato & lobster hash/lobster nage

chef's veal schnitzel 32
breaded cutlet/red cabbage/herb and garlic/lemon caper sauce

7 oz aged black angus filet 45
morel mushrooms/yukon kohlrabi gratin/brandied peppercorn cream

pan fried chicken 28
stuffed with va ham & meadow creek dairy mountaineer cheese/natural jus

grilled 48 hour short rib 30
cherry wheat beer glaze/bok choy/sugar snaps/shiitake mushrooms/fingerling potatoes

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.

05/2019