

Lunch Menu

Beginnings

- tomato, crab & jalapeño bisque 9/12
- daily soup pot 7/10
- seasonal gazpacho 8
- ↳ simply fried oysters 15
- crispy calamari & jalapeño 15
- lobster spring roll 16
- ginger scented cherry blossom shoyu

Salads

- grilled chicken cobb salad 16
- avocado/eggs/bacon/tomatoes/carrots/house made blue cheese dressing
- ↳ fried oyster caesar salad 18
- crisp romaine/shaved grana padano/ tomato tapenade crostini
- seasonal market salad 11
- candied pecans/carrots/apples/craisins house vinaigrette
- tomato salad 14
- grilled local summer vegetables/bread & butter squash pickles/warm pimento cheese toast dill crème fraiche dressing
- ↳ salad additions: grilled shrimp 6/salmon 6
- tried oysters 6/grilled chicken 6/crab cake 8

Hot Plates

- signature crab cake 17
- seasonal greens/garden vegetables/cheddar grits/citrus butter
- virginia fish & house made chips 15
- beer battered flounder/hand-cut potato chips/coleslaw
- lump crab frittata 20
- jumbo lump crab/dixie knoll farm eggs/chives/side salad
- chicken schnitzel 15
- breaded chicken/cucumber salad/crème fraiche dressing/french fries

Sandwiches

- choice of sweet potato fries, french fries or hand cut chips
- substitute onion rings, side salad or fresh fruit 2.5
- “daily” fish 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
- daily soup and sandwich mrkt.
- soup of the day/half sandwich/choice of side

Best of the Season

- warm thai vegetable salad 13
- broccolini/red peppers/snow peas/carrots/torn basil/rice noodles/ginger lemon grass dressing
- ↳ add: sesame seared chicken, shrimp or salmon 6
- ↳ mediterranean tuna 16
- moroccan spice grilled ahi/quinoa & lentil salad/grilled flat bread
- shrimp & pappardelle 16
- pappardelle pasta/summer tomatoes garden basil/sweet corn nage

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- “Take a Little Home”
- pint 10/quart 20
- pimento cheese
- bread & butter pickles
- waypoint famous ham relish

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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June/2019