

Waypoint

"where traditional cuisine takes a creative journey"

To Start

tomato, crab & jalapeño bisque 9/12
daily soup pot 7/10

↳ crispy calamari & jalapeños 15
tommy leggett's york river oysters:
waypoint way 16
spinach/crab/va ham/aged cheddar
bearnaise sauce
simply fried 15
on the half shell 14

artisan charcuterie & cheese 16
artisan & house crafted meats/regional
cheeses/pommery mustard & chutney
↳ oyster stew 18
chesapeake bay oysters
roasted vegetables/va ham/fresh cream

lobster spring roll 16
lobster/ginger scented vegetables
cherry blossom shoyu

Salads

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

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

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



Entrée's

↳ market fish of the day mkt.

waypoint shellfish & grits 41
lobster/shrimp/scallops/stone ground aged
cheddar grits/lobster tomato nage

classic wiener schnitzel 33
veal cutlet/red cabbage/herb & garlic
spätzle/lemon caper brown butter sauce

↳ grilled faroe island salmon 32
morel mushrooms/lobster
butternut squash puree/vin blanc

↳ signature crab cakes 35
butternut squash & potato puree
lemon aioli

↳ 7 oz aged black angus filet 45
mushroom ragout/yukon gold & chive
mashed potato/market vegetables
cabernet jus

Seasonal Favorites

chesapeake perloo 34
seared local flounder/clams/prawns
edwards sausage/preserved tomato nage

↳ seared shrimp & scallops 36
butternut squash risotto/warm greens &
country ham/fennel butter

crisp bone-in pork chop 29
breaded pork/slow roasted vegetables
yukon gold & chive mashed
potatoes/apple cider jus

aromatic rice noodles & vegetables 24
crisp warm vegetable salad/tempura basil
mushroom shoyu broth
add: seared scallops 8, lobster 18, grilled
chicken 6 salmon 6 grilled shrimp 8

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"Take a Little Home"
pint 10 / quart 20

waypoint virginia ham relish
pimento cheese spread
house made bread & butter pickles

-kitchen will gladly divide entrée plates to share for 10
-for confirmed 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.