

Happy Fathers Day

11-2 pm Sunday June 21 reservation suggested

Beginnings

- tomato, crab & jalapeño bisque 11
- daily soup pot 9
- crispy calamari & jalapeño 15
- ↳ tommy leggett's york river oysters :
waypoint way 16
- spinach/crab/va ham/aged cheddar
bearnaise sauce
- simply fried 15
- bistro sauce/crisp onions
- ↳ on the half shell 14
- shallot mignonette
- vegetable spring rolls 12
- ginger scented vegetables/cherry shoyu

Salads

- grilled chicken cobb salad 17
- avocado/eggs/bacon/tomatoes/carrots
house made blue cheese dressing
- fried oyster caesar salad 18
- crisp romaine/shaved grana padano
preserved tomato tapenade/crostini
- roasted beet & pear salad 15
- manakintowne salad/crisp goat cheese
local farm honey/sherry wine vinaigrette
- market salad 11
- candied pecans/carrots/apples/craisins
house vinaigrette
- salad additions: grilled shrimp 6, chicken 6
salmon 6/fried oysters 6/ crab cake 8

Desserts

- caitilin s'mores ice cream cake 9
- graham cracker crust
- signature "snickers" torte 9
- virginia peanut crust/salted caramel & chocolate
ganache layers
- key lime tart 8.5
- raspberry coulis/graham cracker crust
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- house made ice cream &
sorbet selection

Sandwiches & Such

- choice of sweet potato fries, french fries or hand cut chips
substitute: onion rings, side salad or fresh fruit 2
- chilled salad plate
- croissants/ butter lettuce/avocado/tomato
chicken salad 14/ crab salad 18
- turkey "BLT" panini 14
- bacon/lettuce/ fried green tomato
swiss cheese/mayonnaise/grilled flatbread
- ↳ half pound certified angus burger 14
- choose: swiss/cheddar/american or bleu
cheese/lettuce/tomato/onion/bread &
butter pickles add: pimento cheese 1, bacon 2,
crab meat 5, fried egg 1

Specials

- ↳ waypoint eggs benedict 27
- jumbo lump crab/shaved country ham/spinach
fried green tomato/grain mustard bearnaise
- ↳ steak & frites 30
- 12oz aged black angus ny strip
and cut fries/garlic herb butter/watercress
and radish salad
- herb cured veal tenderloin 30
- morel & lobster fricassée/swiss chard/anna
potatoes

Seasonal Favorites

- classic wiener schnitzel 18
- veal cutlet/red cabbage/home fries/lemon
caper brown butter sauce
- ↳ signature crab cake 17
- summer succotash/va ham/yukon potatoes
lemon aioli
- ↳ grilled faroe island salmon 18
- spinach & vegetable hash/tomato relish
herb butter
- va fish & house made chips 18
- beer battered flounder/hand-cut
potato chips/coleslaw
- grilled shrimp & scallop pasta 20
- pappardelle pasta/local tomatoes
seasonal garden vegetables/herb butter



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/2020