

# All Day Menu

menu provided to take home/take out or curbside by calling 220-2228

## 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  
southern sampler 14  
fried green tomatoes/country ham/deviled  
eggs/pimento cheese/crostini

## Salads

- grilled chicken cobb salad 17  
avocado/eggs/bacon/tomatoes/  
carrots house 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  
honey/sherry wine vinaigrette  
bourbon watermelon salad 14  
local corn/greens/peaches  
garden basil dressing  
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

## Dessert

- caitlin dessert special 9  
signature "snickers" torte 9  
crunchy chocolate/virginia peanut crust/milk  
chocolate bavarian center/salted caramel &  
chocolate ganache  
lemon tart 8.5  
seasonal berries/vanilla scented meringue  
house-made ice cream & sorbets 7  
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ask about our specialty dessert drinks

## Sandwiches & Such

- choice of: sweet potato fries, french fries or  
hand cut chips  
substitute: onion rings, side salad or fresh fruit 2  
daily soup & half sandwich mkt.  
choice of side/sub : crab bisque 2  
(available only during lunch)  
↳ daily fish taco mkt.  
local fish/herb crema/daily salsa  
(available only during lunch)  
turkey "BLT" panini 14  
bacon/lettuce/ fried green tomato  
swiss cheese/mayonnaise/flatbread  
↳ half pound certified angus burger 14  
choose: swiss/cheddar/american  
lettuce/tomato/onion/pickles  
add: pimento cheese 1, bacon 2, crab  
meat 5, fried egg 1

## Seasonal Favorites

- lunch portions not available after 2pm
- ↳ signature crab cake 17 / 35  
summer succotash/va ham/yukon  
potatoes/lemon aioli
- ↳ grilled faroe island salmon 18 / 32  
spinach & vegetable hash/tomato relish  
herb butter
- va fish & house made chips 18 / 26  
beer battered flounder/hand-cut  
potato chips/coleslaw
- grilled shrimp & scallop pasta 20 / 36  
sweet corn grits/blistered tomatoes  
seasonal greens/tomato basil nage
- classic wiener schnitzel 18 / 33  
veal cutlet/red cabbage/herb spätzle  
lemon caper brown butter sauce
- ↳ market steak & frites mkt.  
roasted mushrooms/hand cut fries  
market vegetables/cabernet jus



## "Take a Little Home"

- waypoint virginia ham relish 10 pnt  
pimento cheese spread 10 pnt  
house made bread & butter pickles 10 pnt  
corn muffins by the dozen 8

kitchen will gladly divide entrée plates to share for \$10./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.