

Dinner 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 16
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 15
shallot mignonette
pappardelle 14
fennel pesto/swiss chard/mushrooms
southern sampler 15
fried green tomatoes/country ham
deviled eggs/pimento cheese
herb biscuit

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
oma's salad 12
butter lettuce/bacon/pickled
vegetables/radish/dill crème fraîche
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



"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

Seasonal Favorites

- daily fish mkt.
waypoint shellfish & grits 42
lobster/shrimp/scallops/stone ground
cheddar grits/lobster nage
signature crab cake 36
vegetable hash/butternut puree
lemon aioli
↳ seared faroe island salmon 33
pumpkin seed gremolata
savoy cabbage/chive butter sauce
chesapeake bay rockfish 39
jumbo lump crab/country ham/spinach
fingerling potato hash/bearnaise
va fish & house made chips 26
beer battered flounder/hand-cut
potato chips/coleslaw
classic wiener schnitzel 33
veal cutlet/red cabbage/herb spätzle
lemon caper brown butter sauce
↳ grilled pork chop 32
bone in/herb & garlic spätzle/apple
relish/mustard jus
↳ 7 oz. filet of angus beef 45
shallot confit/market vegetables
truffled cannellini puree/cabernet jus

Dessert

- caitlin's dessert special 9
signature "snickers" torte 9
crunchy chocolate/virginia peanut crust/milk
chocolate bavarian center/salted caramel &
chocolate ganache
seasonal crème brulee 8.5
house-made ice cream & sorbets 7
~
ask about our specialty dessert drinks

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.

NOV/2020