

Lunch 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

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

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

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

↳ "rockfish" rubeen 15

swiss cheese/coleslaw/bistro sauce
marble rye bread

turkey "BLT" panini 14

bacon/lettuce/ fried green tomato
swiss cheese/mayonnaise/flatbread

half pound certified angus burger 15

choose: swiss/cheddar/american
lettuce/tomato/onion/pickles

add: pimento cheese 1, bacon 2, crab
meat 8, fried egg 1

Seasonal Favorites

signature crab cake 18

vegetable hash/butternut puree
lemon aioli

↳ seared faroe island salmon 18

pumpkin seed gremolata
savoy cabbage/chive butter sauce

va fish & house made chips 18

beer battered flounder/hand-cut
potato chips/coleslaw

seared shrimp & scallops 20

aged cheddar grits/seasonal greens
lobster nage

classic wiener schnitzel 19

veal cutlet/red cabbage/herb spätzle
lemon caper brown butter sauce



"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.

NOV/2020