

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

↳ ommy 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

Salads

caesar salad 12

crisp romaine/shaved grana padano
preserved tomato tapenade/crostini

roasted beet & pear salad 15

greens/crisp goat cheese/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



"Take a Little Home"

waypoint virginia ham relish 10 pnt

pimento cheese spread 10 pnt

house bread & butter pickles 10 pnt

corn muffins by the dozen 8

Seasonal Favorites

daily fish mkt.

signature crab cake 36

vegetable hash/country ham/lemon aioli

↳ grilled faroe island salmon 33

swiss chard/jerusalem artichoke/
fingerling potatoes/va ham butter

va fish & house made chips 26

beer battered flounder/hand-cut
potato chips/coleslaw

seared shrimp & scallops 36

stone ground aged cheddar grits
seasonal greens/lobster tomato nage

classic wiener schnitzel 33

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

↳ 7 oz. filet of angus beef 45

shallot & mushroom compote/
gratin potato/market vegetables
cabernet jus

Dessert

signature "snickers" torte 9

crunchy chocolate/virginia peanut crust/milk
chocolate bavarian center/salted caramel &
chocolate ganache

seasonal crème brulee 8.5

daily fruit crisp 8

vanilla ice cream

house-specialty ice creams & sorbet 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.

JAN/2021