

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

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
blackened salmon market salad 17
candied pecans/carrots/apples/
craisins/house vinaigrette
roasted beet & pear salad 15
greens/crisp goat cheese/honey/
sherry wine vinaigrette
↳ add to any salad :
grilled chicken 6, salmon 6,
shrimp 6, crab cake 8

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
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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
↳ daily fish taco mkt.
local fish/herb crema/daily salsa
pimento cheese & crab melt 19
jumbo lump crab/country ham
pimento cheese/english muffin

- 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/va ham/lemon aioli
va fish & house made chips 18
beer battered flounder/hand-cut
potato chips/coleslaw
↳ seared shrimp & scallops 20
stone ground aged cheddar grits
seasonal greens/lobster tomato 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.

JAN/2021