

Taste & Share

Williamsburg Cream of Peanut Soup 4/6
A creamy southern favorite

Eastern Shore Corn Chowder 4/6
A perfect harmony of corn, onion and potatoes
Add Chesapeake Bay Crabmeat 3

Soup Du Jour 3/5
Ask your server for today's soup of the day

Buffalo Chicken Wings 8/11/14
Choose 6, 9, or 12 Chicken wings tossed in spicy sauce with celery and carrot sticks. Ranch or blue cheese dipping sauce

Nogales Quesadilla 8
Fajita chicken, jack and cheddar cheeses, onions, peppers and mushrooms, shredded lettuce served with sour cream, salsa and jalapenos

Stuffed Potato Skins 10
Six skins filled with cheddar cheese, crumbled bacon, sour cream and green onions

Salads

Add grilled chicken or pan seared Atlantic scallops to any salad for an additional 5

F&V Salad 6
Fresh seasonal greens, cherry tomatoes, cucumber, onion, alfalfa and edamame

Indian River Salad 8
Micro greens, red grapefruit filets, red onions, raspberries and raspberry vinaigrette

Casear Cardini 8
Fresh parmesan, romaine and breads

Salad Malissa 7
Baby Spinach leaves, craisins, pecans and blue cheese crumbles with Virginia Vidalia onion dressing

Sandwiches

Served with choice of F&V side salad, fries, sweet potato fries or fresh fruit

Baltimore Crabcake 14
Served on toasted Kaiser roll with sauce remoulade and Chef Ladd's signature coleslaw

Hand Patted Strip Loin Burger 10
6 oz. burger with all the fixings on a Kaiser roll
Add choice of cheese \$1

Grilled Crewe Chicken 10
Served on a whole wheat bun with lettuce, tomato, pickle and red onion
Add your choice of cheese \$1

Sandwiches Continued

Carolina BBQ 10
Carolina style pulled pork on Kaiser roll with Chef Ladd's signature coleslaw

Tidewater Wrap 10
Smithfield ham and bacon, turkey breast, shredded lettuce, diced tomato and honey mustard sauce.
Add your choice of cheese \$1

Downtown Steak Sandwich 12
Shredded beef on a hoagie roll with onions, peppers, mushrooms, and Colby cheese

Entrees

NY Strip Steak 21
12 oz. steak, roasted Idaho potato and vegetable du jour
Wine pairing: Louis Martini Cabernet \$10
Beer pairing: Hardywood Single \$7

Fried Filet of Catfish 15
Sesame breaded Carolina farmed, French fried sweet potatoes, sauce remoulade and Chef Ladd's signature coleslaw
Wine pairing: Magnolia Grove Chardonnay \$7
Beer pairing: Devil's Backbone Stripped Bass Pale Ale \$5

Roasted Orange Rosemary Chicken 17
8 oz. French cut breast of chicken, Carolina gold rice with black-eyed peas.
Wine pairing: William Hill Merlot \$10
Beer pairing: Albino Monkey \$10

Baltimore Crabcakes 18
Jumbo lump crabmeat, Carolina gold rice and black-eyed peas
2 cakes \$25
Wine pairing: A by Aceacia Unoaked Chardonnay \$8
Beer pairing: Devil's Backbone Vienna Lager \$7

Penne La Four Points 15
Tossed in olive oil with wild mushrooms, red peppers, Kalamata olives and feta cheese
Add grilled chicken or pan seared Atlantic sea scallops \$5
Wine pairing: Eco Domani Pinot Grigio \$8

Desserts

Chocolate Heaven 7

Layered with chocolate chips with raspberry sauce and whipped cream

Sticky Pie 8

Georgia style pecan pie with caramel whiskey sauce and whipped cream

Christi's Favorite 9

Lemonberry mascarpone torte, whipped cream and fresh berry sauce

Dusty Road 7

Vanilla ice cream, warm caramel sauce and coffee glaze, fresh whipped cream