



## *Terrace Menu*

**Casual, relaxed elegance**  
**Seasonally and regionally inspired cuisine**  
**Innovative wines**

### *Starters*

#### **Williamsburg Inn ham pâté**

Roasted nut chutney, fresh fruits, and French baguette  
*ten dollars*

#### **Tomato Niçoise bruschetta**

Fresh mozzarella and red pepper coulis  
*nine dollars*

#### **Prince Edward Island mussels**

Herbes de Provence broth, olive tapenade crostini  
*thirteen dollars*

#### **Fresh hummus duo**

Garden herb and roasted red pepper hummus, crisp pita, feta cheese  
*eleven dollars*

#### **Classic shrimp cocktail**

Brandied cocktail sauce  
*fourteen dollars*

#### **Chef's soup du jour**

*six dollars*

#### **Chilled vichyssoise**

Freshly snipped chives  
*six dollars*





## *Salads*

### **Classic Caesar salad**

Parmesan cheese, brioche croutons, creamy Caesar dressing

*ten dollars*

with grilled chicken

*fourteen dollars*

with jumbo lump crabmeat

*eighteen dollars*

### **Virginia's cobb salad**

Fresh select greens, roasted-turkey breast,  
Applewood-smoked bacon, tomato, red onion, and Gruyère cheese

House-made ranch dressing

*fourteen dollars*

### **Poached pear, strawberry, and arugula salad**

Caramelized chèvre baguette

*thirteen dollars*

## *Sandwiches*

### **Grilled chicken Caesar wrap**

Sun-dried tomato tortilla, Caesar aioli

*eleven dollars*

### **Restoration club**

Oven-roasted turkey, sugar-cured ham, applewood-smoked bacon,  
herbed mayonnaise, country white toast

*twelve dollars*

### **Virginia ham and crab croissants**

Edwards Virginia ham, lump crabmeat, curried aioli, citrus-endive salad

*sixteen dollars*

### **Smoked turkey Rubeen on marbled rye bread**

Sauerkraut, Yukon gold fries

*twelve dollars*

### **Williamsburg Inn BLT**

Fried green tomato, applewood bacon, romaine lettuce,

pesto mayonnaise on 12-grain bread

*thirteen dollars*





## *Entrées*

### **Chicken pot pie**

Thyme-roasted chicken, fresh vegetables, classic velouté  
*fourteen dollars*

### **Char-grilled Wagyu beef burger**

Wild mushroom relish, lettuce, and tomato; Swiss, cheddar, or blue cheese  
*sixteen dollars*

### **Our signature Waygu Randolph burger**

Edwards Virginia ham, sautéed lump crabmeat, smoked Gouda cheese, sauce Dijon aioli  
*twenty-two dollars*

### **Williamsburg Inn crab cake**

Yukon confit, lemon-scented asparagus, grain mustard emulsion, tomato essence  
*nineteen dollars*

### **Slow-braised beef short rib**

Cauliflower and bulgur wheat purée, haricots verts and baby carrots, jus lie  
*twenty-four dollars*

### **Sweet potato-wrapped salmon fillet**

Fresh herb and vegetable couscous, lemon-poppy seed vinaigrette  
*sixteen dollars*

### **Available starting at 6 p.m.**

### **Pan-roasted Châteaubriand, maître d' butter**

Roasted asparagus and cippolini onions, roasted garlic-cauliflower purée,  
crisp oyster mushrooms, cabernet reduction  
*forty dollars*

### **Fire-grilled Cornish game hen**

Butternut squash gnocchi, fresh asparagus, and Boursin and mushroom cream  
*twenty-seven dollars*

### **Blueberry- and pomegranate-glazed sea scallops**

Tarragon and arborio croquette, haricots verts, savory vanilla crème  
*twenty-eight dollars*

### **Nightly chef's creation**

*priced nightly*

