

WILLIAMSBURG LODGE

LOBBY LOUNGE

SPECIALTIES

Chesapeake Crab Cake Sandwich	12.00
Pan-seared 4-ounce Crab Cake, Lettuce, Tomatoes, and Old Bay Aioli	
Flat Bread Pizza	10.00
House-made Flat Bread, Crisp Pancetta, Sweet Basil, Goat Cheese, Tomatoes, Truffle-tossed Arugula Salad, and Stravecchio Parmesan Cheese	
The Big Fresh	11.00
Roasted Portobello Mushroom, Spinach, Provolone Cheese, Tomatoes, and Basil Aioli on Focaccia Bread	
Roasted Asparagus– Wild Mushroom Frittata	12.00
Baby Field Greens, Tomato Confit, and Marsala Vinaigrette	



DESSERTS

Crème Brûlée of the Moment	7.00
Cardamom Tea Cookies	
Seasonal Fruit Napoleon	7.00
Layered Puff Pastry, Pastry Cream, and Citrus-lacquered Fruits	
Nuts for Chocolate	8.00
Mini Milk Chocolate–Peanut Butter Crème Brûlée, Almond Tuile, Dark Chocolate Pyramid, Toasted Pistachio Dust, and White Chocolate Anglaise	
Colonial Rum Cream Pie	7.00
Dark Chocolate Sauce	

All income from Colonial Williamsburg hotels and restaurants supports the educational mission of The Colonial Williamsburg Foundation, the not-for-profit organization that operates the Historic Area. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of the Colonial Williamsburg Fund, The Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

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WILLIAMSBURG LODGE LIBATIONS

“Give Me Liberty!” . . . The Cocktail, Please	10.00
Chopin vodka and cranberry juice topped with sparkling wine	
The Chesapeake Champagne Cocktail	12.00
Van Gogh orange vodka, sparkling wine, and a splash of Cointreau	
The Bay Schnapper Martini	10.00
Peach Schnapps and sparkling wine	
Adina’s Martini	12.00
Pineapple juice, Chambord, and vodka topped with sparkling wine, stirred until cold, and served in a chilled martini glass	
Magnum Opus	18.00
Remy Martin X.O. cognac and fresh lemon juice shaken over ice and served with a lemon peel	
Masterpiece Bleu	14.00
“Ultimat” vodka as <i>you</i> like it, with three blue cheese–stuffed olives	
Chocolate Sparkling Martini	12.00
Van Gogh chocolate vodka, Godiva dark chocolate liqueur, a splash of Baileys Irish Cream, and half-and-half topped with a dash of sparkling wine	
Mobjack Bay Java Martini	12.00
Chopin vodka perfectly blended with freshly brewed espresso and shaken over ice with a touch of Baileys Irish Cream	
Agua de Valencia	9.00
A classic wine cocktail first served at Café Madrid in Valencia, Spain. Sparkling wine, fresh-squeezed orange juice, and a touch of Cointreau	
Tinto de Limon	12.00
The red wine of summer, served in the south of Spain during the summer months. Marquis de Caceres Crianza wine, San Pellegrino Limonata, and a spritz of soda	

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Mitch's Hurricane 10.00

The hurricane is one of the top ten cocktails in America. We use light and dark rums, fresh passion fruit purée, and fresh-squeezed lime juice

The Ultimate Caipirinha 12.00

The cocktail that took Rio by storm. This drink muddles fresh limes with sugar, crushed ice, Ultimat vodka, and a splash of soda

Chambers Island Cosmo 12.00

Hangar One vodka, blue Curacao, white cranberry juice, and fresh-squeezed lime juice

Playa El Cuco 12.00

Gentle surf, a light breeze, and a beautiful sunset . . . and the intoxicating aroma of a Jasmine Pearls Tea martini with Ketel One vodka.

Mobjack Bay Coffee Cocktail 12.00

Coffee from the only roaster in Hampton Roads using organic, Rainforest Alliance beans, vanilla vodka, and a splash of Van Gogh chocolate vodka. Relax and enjoy this martini knowing you are being "responsible."

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2008 All-Day Dining Menu
5 to 10 p.m.

APPETIZERS

Classic Caesar Salad 8.00

Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons, and Shaved Stravecchio Parmesan Cheese

House Salad 8.00

Baby Field Greens, Tomatoes, Cucumbers, Pepato Cheese, and Dried Tomato Vinaigrette

South England Street Cobb Salad 11.00

Baby Field Greens, Smoked Turkey, Virginia Ham, Chopped Eggs, Tomatoes, Edwards Peanuts, and Buttermilk-Ranch Dressing

Chesapeake Clam Chowder 7.00

Middleneck and Chowder Clams and Yukon Gold Potatoes

Classic French Onion Soup 7.00

Croutons and Gruyère and Artisan Swiss Cheeses

A Tasting of Wisconsin Artisan Cheese 11.00

Sample Three of Wisconsin's Finest Artisan Cheeses along with Chef's Mother's Tomato Conserve and Port-Raisin Chutney



SANDWICHES

The Virginian 10.00

Shaved, Fennel-roasted Pork Loin, Provolone Cheese, Pepperoncini, Caramelized Onions, Spinach, and Basil Mayonnaise

Grilled Chicken Panini 11.00

Virginia Ham, Artisan Swiss Cheese, Basil Aioli, Lettuce, and Tomatoes

The Lodge Angus Burger 11.00

Half-Pound Beef Patty, Aged Cheddar Cheese, Mushrooms, Onions, Lettuce, and Tomatoes

Smoked Turkey Reuben 10.00

Smoked Turkey Breast, Artisan Swiss Cheese, Whole-Grain Mustard Dressing, and House Coleslaw on Marble Rye