

WILLIAMSBURG LODGE RESTAURANT

LUNCH MENU

SOUP

- Chesapeake Clam Chowder** Middleneck and Chowder Clams and Yukon Gold Potatoes \$6
Classic French Onion Soup Croutons and Gruyère and Artisan Swiss Cheeses \$6



SALADS

- Classic Caesar Salad** Romaine Lettuce, Creamy Caesar Dressing, Garlic Croutons, and Shaved Stravecchio Parmesan Cheese \$7
House Salad Baby Field Greens, Tomato, Cucumbers, Pepato Cheese, and Dried Tomato Vinaigrette \$7
South England Street Cobb Salad Baby Field Greens, Smoked Turkey, Virginia Ham, Chopped Egg, Tomato, Edwards Peanuts, and Buttermilk-Ranch Dressing \$10



CHEESE

- A Tasting of Artisan Cheeses** Sample Three of America's Best Artisan Cheeses, Chef's Mother's Tomato Conserve, Port-Raisin Chutney, and Focaccia Crostini. \$10



SANDWICHES

- The Virginian** Shaved, Fennel-roasted Pork Loin, Provolone Cheese, Pepperoncini, Caramelized Onions, Spinach, and Basil Mayonnaise on a Kaiser Roll. \$9
Grilled Chicken Panini Virginia Ham, Artisan Swiss Cheese, Basil Aioli, Lettuce, and Tomato on Focaccia Bread \$10
The Lodge Angus Burger Half-Pound Beef Patty, Aged Cheddar Cheese, Mushrooms, Onions, Lettuce, and Tomato on a Toasted Kaiser Roll \$10
Smoked Turkey Reuben Smoked Turkey Breast, Artisan Swiss Cheese, Whole-Grain Mustard Dressing, and House Coleslaw on Marble Rye Bread \$9



LODGE SPECIALTIES

- Chesapeake-style Crab Cake Sandwich** Pan-seared 4-ounce Crab Cake, Lettuce, Tomato, and Old Bay Aioli \$11
Flat Bread Pizza House-made Flat Bread, Crisp Pancetta, Sweet Basil, Goat Cheese, Tomato, Truffle-tossed Arugula Salad, and Stravecchio Parmesan Cheese \$9
The Big Fresh Roasted Portobello Mushroom, Spinach, Provolone Cheese, Cucumber, Tomato, and Basil Aioli \$10
Roasted Asparagus-Wild Mushroom Frittata Baby Field Greens, Tomato Confit, and Marsala Vinaigrette \$11



DESSERTS

- Crème Brûlée of the Moment** \$6
White Chocolate Bananas Foster Crispy Phyllo Shell, Caramel Sauce, and Vanilla Ice Cream. . . . \$6
Seasonal Fruit Napoleon Layered Puff Pastry, Pastry Cream, and Citrus-lacquered Fruits. \$6
Nuts for Chocolate Mini Milk Chocolate-Peanut Butter Crème Brûlée, Almond Tuile, Dark Chocolate Pyramid, Toasted Pistachio Dust, and White Chocolate Anglaise. \$7
Colonial Rum Cream Pie Dark Chocolate Sauce. \$6

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