

# MOUNT VERNON INN

## RESTAURANT

### DINNER

#### APPETIZERS

SKILLET BAKED MAC & CHEESE WITH BACON  
A blend of bacon and cheddar and Parmesan cheeses 8

SPINACH & ARTICHOKE DIP  
Homemade with Asiago and cheddar cheese, served with flatbread toast points 9

COLONIAL HOECAKE  
Corn cake topped with country ham, sautéed crabmeat, and hollandaise sauce 10

FRIED BRIE  
Lightly battered French Brie with homemade strawberry jam and crackers 10

CREOLE FRIED GREEN TOMATOES  
Deep fried and topped with bay shrimp, scallions, and cajun sauce 11

FRIED CALAMARI  
With sambal and remoulade sauce 11

CATFISH FINGERS  
Cornmeal dusted and deep fried with remoulade and tartar sauce 12

LAMB CHOPS \*  
Tender lamb chops lightly seasoned and seared with onion straws and demi-glacé 13

JUMBO LUMP CRAB CAKE  
All lump crab cake with hollandaise sauce and micro greens 16

#### SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT  
& CHESTNUT SOUP  
Topped with roasted peanuts and water chestnuts  
*Cup 5, Bowl 7*

HOMEMADE SOUP OF THE DAY  
Ask your server for today's chef-inspired specialty soup  
*Cup 6, Bowl 8*

BUTTERNUT SQUASH SOUP  
Topped with caramelized pecans and spiced cream  
*Cup 6, Bowl 8*

#### SALADS

*Homemade dressings: bleu cheese, ranch, Caesar, balsamic vinaigrette, garlic truffle vinaigrette, tomato vinaigrette, or oil & vinegar*  
*Add to any salad: chicken 4, salmon 6, or shrimp 7*

GARDEN SALAD  
Crisp romaine, shredded carrots, diced tomatoes, diced egg, Parmesan croutons, and choice of dressing 9

CAESAR SALAD  
Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons, and homemade Caesar dressing 10

CLASSIC WEDGE SALAD +  
Crisp iceberg lettuce wedge with bacon, bleu cheese crumbles, diced tomatoes, and bleu cheese dressing 10

CRISPY BRUSSELS SPROUT SALAD  
Mixed greens with shredded carrots, bleu cheese crumbles, bacon, and bleu cheese dressing 10

SPINACH & STRAWBERRY SALAD +  
Fresh spinach and strawberries over crème fraîche, topped with candied pecans and balsamic glaze 10

WARM GOAT CHEESE SALAD  
Fresh spinach with red onions, diced tomatoes, avocado, almond-crust goat cheese, and tomato vinaigrette 10

BLACKENED AHI TUNA SALAD +  
Mixed greens, cucumbers, roasted peppers, red onions, avocado, chimichurri sauce, and honey soy dressing 18

STEAK SALAD +  
Sirloin steak with arugula, feta cheese, tomatoes, cucumbers, crispy parsnips, and truffle garlic vinaigrette 18

#### BEVERAGES

San Pellegrino 16.5oz 4.50 1 L 5.50  
Aqua Panna 16.5oz 4.50 1 L 5.50  
Mount Vernon Five Farms Root Beer 4  
Sparkling apple cider 4  
Iced tea, soft drinks or milk 3  
Cappuccino 5  
Espresso 4  
Coffee 3  
Specialty teas by the pot 3

## ENTRÉES & SEAFOOD

*Add a side garden or Caesar salad to any entrée, 3*

### BACON AND CHEDDAR BURGER \*

8 oz. burger with lettuce, tomato, bacon, and cheese; served on a brioche bun with french fries 16

### VEGETABLE SCAMPI

Served with tomatoes, asparagus, spinach, shallots, broccoli, garlic butter sauce, and Parmesan cheese tossed in fettuccine 17

*Add chicken 4, salmon 6, or shrimp 7*

### BISON BURGER \*\*

Topped with bacon and caramelized onions, served on a brioche bun with a side of french fries 18

### BEEF SHORT RIBS +

Bone-in, topped with pan sauce, served with garlic mashed potatoes and crispy Brussels sprouts 20

### SCOTCH COLLOPS

Light dusted and pan seared veal scaloppini served with garlic mashed potatoes, garden vegetables, and pan mushroom sauce 22

### SOUTHERN FRIED CHICKEN

Lightly dusted with herbs and spices, served with garlic mashed potatoes and coleslaw 22

### GRILLED SALMON\*\*

8 oz. fresh grilled salmon topped with sambal sauce, served with garlic mashed potatoes and caramelized french green beans and shallots 22

### ROAST DUCK

One half Long Island duckling marinated for 24 hours, then slow roasted and finished with apricot glaze. Served with garlic mashed potatoes, caramelized french green beans and shallots 23

### PORK CHOP \*\*

8 oz. French-cut Duroc chop, spice-rubbed and topped with apple bourbon glaze, served with sweet mashed potatoes and garlic spinach 23

### BRAISED LAMB SHANK +

Topped with rosemary lamb demi-glace, served with garlic mashed potatoes, crispy Brussels sprouts, and shallots 24

### SHRIMP & GRITS

Jumbo shrimp sautéed in white wine, shallots, garlic, tomato, and basil, served with George Washington's Gristmill Grits 25

### FISH OF THE DAY +

Topped with choice of lemon butter or chimichurri sauce, served with sautéed garlic spinach and garlic mashed potato *Market Price*

## STEAKS

*USDA top choice or higher aged beef. Cut fresh daily.*

*All steaks are aged for a minimum of 21 days for maximum tenderness and peak flavor. Steak entrees are accompanied by garlic mashed potatoes, caramelized french green beans, and shallots.*

### PRIME RIB\*

Tender, well-seasoned and slow roasted ribeye

8 oz. 26

12 oz. 32

16 oz. 36

### 10 oz. SIRLOIN STEAK\*

The most tender sirloin cut, lean and full of flavor 26

### 7 oz. FILET MIGNON\*

The most tender cut of beef 28

### 14 oz. BOURBON RIBEYE\*

A tender, well-marbled for peak flavor, and bourbon marinated 34

### STEAK TOPPINGS

Horseradish crust 3

Chimichurri 3+

Port wine mushroom sauce 4+

Oscar style: jumbo lump crabmeat with béarnaise sauce 6+

## SIDES

*Serves two*

Estate grown vegetables 6+

Parmesan truffle fries 5

Sautéed garlic spinach 5+

Fresh steamed broccoli 5+

Grilled asparagus 5+

Gristmill grits 4

Potato salad 3+

Cole slaw 3+

+ Indicates reduced gluten items. Please inform your server of any allergies before placing your order.

\* Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please kindly remove your hat while dining.