# MOUNT VERNON INN RESTAURANT LUNCH MENU

# APPETIZERS

HOMEMADE SKILLET CORNBREAD served with vanilla bean honey butter 3

SKILLET BAKED MAC & CHEESE WITH BACON A blend of bacon, cheddar and Parmesan cheese 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* 

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

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

GRILLED LEMON PEPPER WINGS + Seasoned with herbs and spices *12* 

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

## 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 featured soup *Cup 6, Bowl 8* 

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

# SANDWICHES

Sandwiches are served with homemade tavern chips *Substitute fries, 1 | Substitute Parmesan truffle fries, 2* 

PULLED PORK BARBECUE SANDWICH + Topped with tobacco onion straws on a brioche bun; served with a side of cole slaw *10* 

FRIED GREEN TOMATO SANDWICH With avocado, arugula, and horseradish mayo; served on a ciabatta roll *11* 

GRILLED PORTOBELLO MUSHROOM SANDWICH + Topped with red onion, muenster cheese, roasted red peppers, arugula and marinara sauce; served on a brioche bun *12* 

TRADITIONAL TRIPLE DECKER CLUB Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato; served on white bread *13* 

ALL-AMERICAN BURGER + Topped with American cheese, bacon, sautéed onions, and mushrooms; served on a brioche bun *14* 

FRESH GROUPER SANDWICH + Grilled or fried with lettuce, tomato, cole slaw and remoulade sauce; served on a wheat bun 14

CHICKEN CORDON BLEU SANDWICH Fried chicken breast topped with Gruyere cheese, sliced ham, lettuce, tomato and Thousand Island dressing; served on a brioche bun 14

LAMB BURGER + \* Topped with tomato relish, feta cheese, caramelized onions and arugula; served on a brioche bun *15* 

BISON BURGER + \* Topped with bacon and caramelized onions; served on a brioche bun *16* 

FRENCH DIP + Slow roasted and shaved prime rib with caramelized onion and au jus; served on a sub roll *16* 

CRAB CAKE SANDWICH Sautéed all lump crab cake topped with lettuce and tomato, with a side of remoulade sauce; served on a brioche bun *18* 

# ENTRÉE SALADS

#### Homemade Dressings

Bleu Cheese, Ranch, Caesar, Balsamic Vinaigrette, Truffle Garlic Vinaigrette, Tomato Vinaigrette or Oil & Vinegar

#### FRESH GARDEN SALAD +

Crisp romaine, shredded carrots, diced tomatoes, diced egg, parmesan croutons, and choice of dressing 9

#### WARM GOAT CHEESE SALAD

Fresh spinach with red onions, diced tomatoes, avocado, almond-crusted goat cheese, and tomato vinaigrette *10* 

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

#### CAESAR SALAD

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

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

CLASSIC WEDGE SALAD + With bacon, bleu cheese crumbles, diced tomatoes, and bleu cheese dressing *10* 

TAVERN COBB SALAD + Crisp greens topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado *12* 

#### BLACKENED AHI TUNA SALAD + \* Mixed greens, cucumbers, roasted peppers, red onions, avocado, chimichurri sauce, honey and soy dressing *16*

#### STEAK SALAD + \*

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

Add to any salad: Chicken 4 | Salmon 6 | Shrimp 7 / Crab cake 10

Please inform your server of all allergies before placing your order

## BEVERAGES

#### REFRESH

Iced Tea, Soft Drinks or Milk *3* Sparkling Apple Cider *4* Mount Vernon Five Farms Root Beer *4* San Pellegrino 16.5oz *4.50* 1L *5.50* Aqua Panna 16.5oz *4.50* 1L *5.50* 

#### SAVOR

Specialty Teas by the Pot 3 Coffee 3 Espresso 4 Cappuccino 5

# entrées

#### COLONIAL TURKEY PYE

Turkey breast stewed with mixed vegetables in an open pie shell *12* 

FRIED CHICKEN TENDER PLATTER

All-American chicken tenders served with fries and cole slaw *14* 

ROASTED ROSEMARY CHICKEN + Half chicken, roasted with rosemary, and served with chef's choice of potato and vegetable 15

#### BACON-WRAPPED MEATLOAF

A blend of Italian ground beef and pork wrapped in Applewood smoked bacon, topped with tomato sauce and **served with chef's choice of potato** and vegetable *15* 

#### SCOTCH COLLOPS

Light dusted and pan seared veal scaloppini served with mashed potatoes, garden vegetables and pan mushroom sauce *16* 

#### SHRIMP & GRITS

Jumbo shrimp sautéed in white wine with shallots, garlic, tomato, and basil, served with George Washington's Gritsmills Grits *17* 

#### BEEF SHORT RIBS +

Topped with pan sauce, served with mashed potatoes and chef's choice of vegetable *18* 

#### FISH OF THE DAY +

Topped with choice of lemon butter or chimichurri sauce, served with sauteed garlic spinach and chef's choice of potato *Market Price* 

## PASTAS

VEGETABLE SCAMPI Served with tomatoes, asparagus, spinach, shallots, broccoli, garlic butter sauce, and Parmesan cheese over fettuccine 14 Add chicken 4, salmon 6, or shrimp 7

VEGETABLE LASAGNA Six layers of fresh garden vegetables, ricotta, cottage, mozzarella cheese, and herbs *13* 

### SIDES

Cole Slaw 3 + Potato Salad 3 + Gristmill Grits 4 Estate Grown Vegetables 4 + Grilled Asparagus 5 + Parmesan Truffle Fries 5 Sautéed Garlic Spinach 5 + Fresh Steamed Broccoli 5 +

+ Indicates gluten free 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

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