

# GEORGE WASHINGTON'S MOUNT ★ VERNON

## *Did Washington Eat Here?*

The Mount Vernon Inn was built on land once a part of George & Martha Washington's historic Mansion House Farm. The Mount Vernon Ladies' Association has owned & maintained George Washington's Estate since 1858. The Inn was originally built as a concession building situated at the end of George Washington Memorial Parkway, which opened in 1932. In 1981, the right to operate this concession was purchased by the Mount Vernon Ladies' Association & was named The Mount Vernon Inn.

## *Menu*

Please inform your server of all allergies before placing your order.

### **Appetizers**

#### **Cornbread with Vanilla Bean Honey Butter . . . \$3**

Homemade skillet cornbread served with vanilla bean honey butter

#### **Spinach & Artichoke Dip . . . \$8**

Homemade spinach and artichoke dip with Asiago and Cheddar cheese, served with flatbread points

#### **Colonial Hoecake . . . \$9**

Corn cake topped with country ham, sautéed crabmeat, and hollandaise

#### **Creole Fried Green Tomato . . . \$9**

A Southern favorite, deep fried topped with Bay Shrimp, scallions, and Cajun sauce

#### **Knife & Fork Baby Back Ribs . . . \$12**

Six bones, glazed with mango BBQ sauce & topped with a mango salsa

#### **Ahi Tuna Flatbread . . . \$13**

Crispy flatbread topped with seared blackened Tuna, arugula olive tapenade, and wasabi aioli

### **Soups**

#### **The Inn's Famous Virginia Peanut & Chestnut Soup**

**Cup . . . \$4 Bowl . . . \$6**

Topped with roasted peanuts and water chestnuts

#### **Homemade Soup of the Day**

**Cup . . . \$4 Bowl . . . \$6**

Ask your server for today's chef-inspired soup special

### **Entrée Salads**

#### **+Classic Wedge Salad . . . \$7**

With bacon, bleu cheese crumbles, diced tomatoes, and bleu cheese dressing

#### **Crispy Brussels Sprout Salad . . . \$9**

Mixed greens with shredded carrots, bleu cheese crumbles, bacon, and bleu cheese dressing

#### **Warm Goat Cheese Salad . . . \$9**

Spinach with red onions, diced tomatoes, avocado, almond crusted goat cheese, and tomato vinaigrette

#### **+Spinach & Strawberry Salad . . . \$9**

A mixture of spinach and strawberries over crème fraîche, topped with candied pecans, and balsamic glaze

#### **+Tavern Cobb Salad . . . \$10**

Crisp greens topped with turkey, tomato, bacon, egg, crumbled bleu cheese, and avocado  
Choice of Dressing

#### **Caesar Salad . . . \$10**

**Add: Chicken . . . \$4 Salmon . . . \$6 Shrimp . . . \$7**

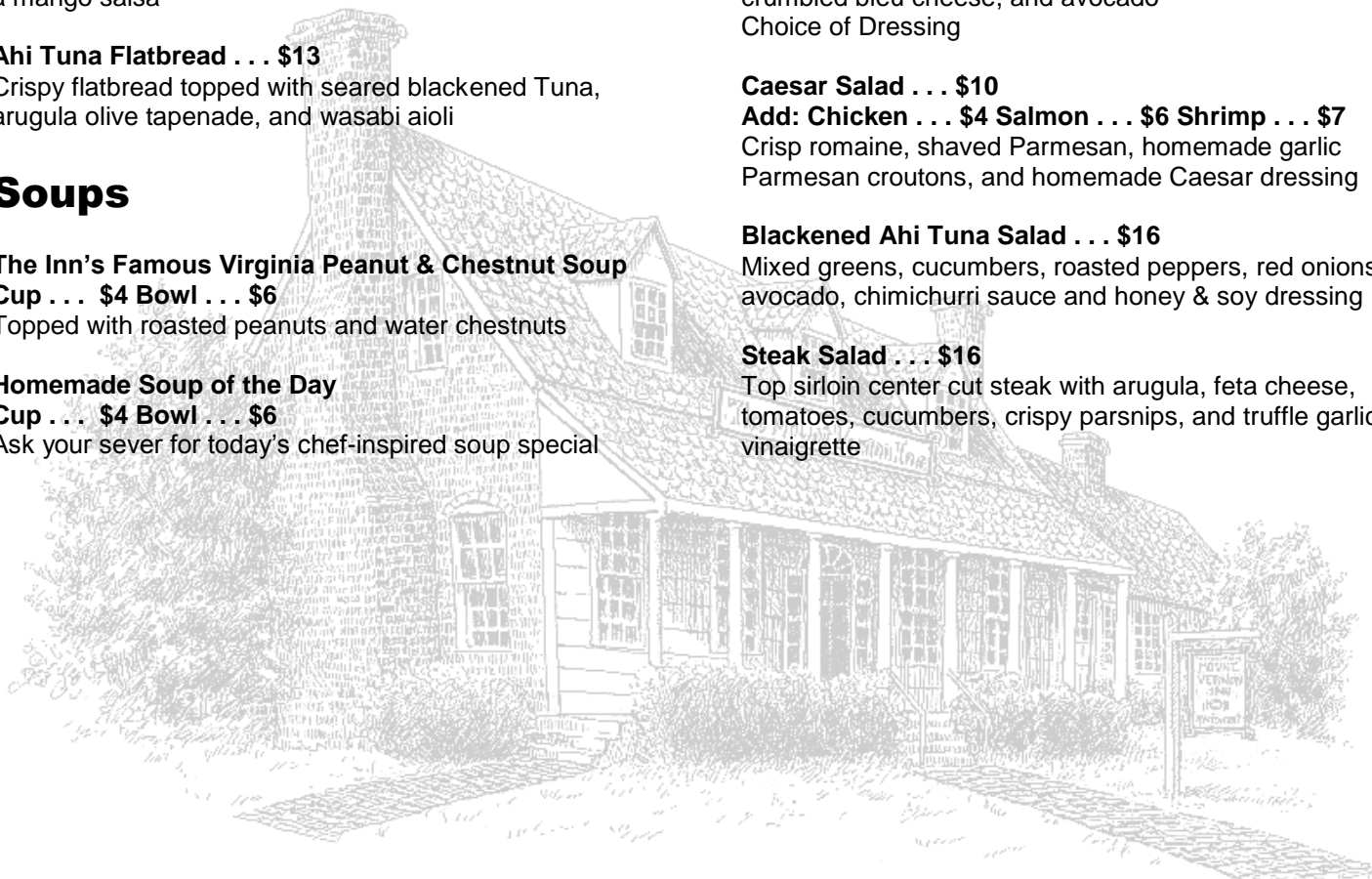
Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons, and homemade Caesar dressing

#### **Blackened Ahi Tuna Salad . . . \$16**

Mixed greens, cucumbers, roasted peppers, red onions, avocado, chimichurri sauce and honey & soy dressing

#### **Steak Salad . . . \$16**

Top sirloin center cut steak with arugula, feta cheese, tomatoes, cucumbers, crispy parsnips, and truffle garlic vinaigrette



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## Entrées

### Colonial Turkey Pye . . . \$12

Turkey breast stewed with mixed vegetables in an open pie shell

### Roasted Rosemary Chicken . . . \$14

Half chicken, roasted with rosemary, and served with chef's choice of potato and vegetable

### Bacon Wrapped Meatloaf . . . \$15

Topped with tomato sauce and served with chef's choice of potato and vegetable

### Shrimp & Grits . . . \$17

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

### Fish of the Day . . . Market Price

Topped with choice of lemon butter, chimichurri, or creole sauce  
Served with sautéed garlic spinach and chef's choice of potato

## Pastas

### Vegetable Lasagna . . . \$13

Seven layers of fresh garden vegetables, ricotta, cottage, and mozzarella cheese, and herbs

### Blackened Chicken & Sausage Pasta . . . \$16

With garlic, bell peppers, shallots, chives, and rigatoni pasta tossed with Cajun cream sauce

### Salmon Pasta . . . \$16

With spinach, green peas, bacon, orecchiette pasta tossed with a cream sauce

### Shrimp Fettuccine Pasta . . . \$17

Sautéed with garlic, basil, wine, in a sundried tomato cream sauce, topped with shaved Parmesan cheese

## Sides

Rice Pilaf . . . . .	\$3
Cole Slaw . . . . .	\$3
Fresh Garden Salad . . . . .	\$4
Parmesan Truffle Fries . . . . .	\$4
Gristmill Grits . . . . .	\$4
Fresh Steamed Broccoli . . . . .	\$4
Grilled Asparagus . . . . .	\$4
Sautéed Garlic Spinach . . . . .	\$4

## Sandwiches

**All sandwiches are served with homemade tavern chips**

Substitute fries . . . \$1

Substitute Parmesan Truffle Fries . . . \$2

### Pulled Pork Barbecue Sandwich . . . \$10

Topped with tobacco onion straws

### Fried Green Tomato Sandwich . . . \$10

With avocado, arugula, and horseradish mayo on a ciabatta roll

### Grilled Chicken Sandwich . . . \$11

With fresh spinach leaves, tomatoes, fresh mozzarella, sundried tomato pesto served on ciabatta roll

### Tavern Burger with Cheese . . . \$12

8 oz Angus burger with lettuce, tomato, and cheese

### Traditional Triple Decker Club Sandwich . . . \$12

Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce, and tomato

### Catfish Po Boy . . . \$13 Blackened or Fried

With lettuce, tomatoes, olive tapenade, and remoulade sauce on a baguette roll

### Turkey Burger . . . \$14

Fresh ground turkey with herbs, spices, lettuce, tomato, and red onions on a wheat bun

### All American Tavern Burger . . . \$15

Topped with American cheese, bacon, sautéed onions, and mushrooms

### Lamb Sandwich . . . \$16

Sliced leg of lamb, sautéed onions, goat cheese, arugula, tomato, and Dijon sauce, served on a ciabatta roll

### Crab Cake Sandwich . . . Market Price

Deep fried all lump crab cake topped with lettuce, tomato, and remoulade sauce

## Beverages

Coffee, Iced Tea, Soft Drinks or Milk . . . \$3

Specialty Teas by the Pot . . . \$3

San Pellegrino | 16.5oz . . . \$3.50 1L . . . \$4

Aqua Panna | 16.5oz . . . \$3.50 1L . . . \$4

Sparkling Apple Cider . . . \$4

Mount Vernon Five Farms Root Beer . . . \$4

Espresso . . . \$4

Cappuccino . . . \$5

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

+Gluten Free | Major Credit Cards Accepted

