

MOUNT VERNON INN

RESTAURANT

DINNER

APPETIZERS

SKILLET BAKED MAC & CHEESE

A blend of Gouda, cheddar, and Parmesan cheeses

Plain *Sm* 5 *Lg* 7

Add Bacon to small + \$1 large + \$2

SKILLET CORNBREAD 5

With honey vanilla bean butter

FRIED GREEN TOMATOES 7

With red pepper coulis and feta cheese

SPINACH AND GOAT CHEESE FLATBREAD 10

Housemade fig spread topped with chopped spinach and goat cheese

FRIED BRIE 10

Freshly breaded with almonds and served with strawberry chutney and crackers

CHICKEN WAFFLE SKEWERS 10

Freshly made Belgian waffles and hand-battered chicken bites served with bourbon maple syrup, topped with garlic cream sauce and scallions

COLONIAL HOECAKE 12

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

CREAMY CRAB DIP 12

Served with pita chips

BOURBON WINGS 12

Confit and fried tossed in a spiced apple bourbon glaze

CALAMARI 12

Marinated and freshly battered served over red pepper coulis and garlic crème sauce

+CHEESE CHARCUTERIE 16

Brie wedges, smoked Gouda, and gruyere with a fresh baguette, crackers, figs, almonds and strawberry chutney

SOUPS

THE INN'S FAMOUS VIRGINIA PEANUT & CHESTNUT SOUP

With roasted peanuts and water chestnuts

Cup 5 *Bowl* 7

ROASTED TOMATO BISQUE

Served with crème fraiche and chives

Cup 5 *Bowl* 7

COLONIAL ONION SOUP

Topped with parmesan croutons

Cup 5 *Bowl* 7

BEVERAGES

Voss sparkling *Sm* 4.50 *Lg* 5.50

Voss still *Sm* 4.50 *Lg* 5.50

Bottled 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

+ 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.

SALADS

Homemade dressings: blue cheese, ranch, Caesar, balsamic vinaigrette, horseradish dressing, or oil & vinegar
Add to any entrée salad: chicken 4, salmon 6, or shrimp 7

GARDEN SALAD

Crisp romaine lettuce diced egg, julienne carrots, cherry tomatoes and Parmesan croutons
Side 5 Entrée 9

CAESAR SALAD

Crisp romaine, shaved Parmesan, homemade garlic Parmesan croutons and homemade Caesar dressing
Side 6 Entrée 10

BLACK TRUFFLE BURRATA SALAD 12

With prosciutto, cantaloupe, fresh pesto, and arugula with balsamic vinaigrette

CRISPY BRUSSELS SPROUT SALAD 12

Mixed greens topped with shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

+SPINACH AND STRAWBERRY SALAD 12

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

ENTREES

Add a side garden or Caesar salad to any entrée 3

*GEORGE WASHINGTON'S CHEDDAR BURGER 14

8 oz. all natural Black Angus beef patty served with french fries
Add bacon 1.50

FRESHLY BAKED TURKEY PIE 14

Roasted turkey and mixed vegetables topped with a flaky puff pastry crust

STUFFED MEATLOAF 18

Prosciutto, spinach and Gruyere stuffed meatloaf with demi-glace served with Yukon Gold mashed potatoes

SHRIMP & GRITS 18

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

JAMBALAYA 18

A mixture of chicken and andouille sausage, vegetables and rice topped with Cajun seasoned shrimp

VEGETABLE RISOTTO 20

With asparagus, cherry tomatoes, mushrooms, spinach and roasted peppers
Choice of add-ons chicken 4, salmon 6, or shrimp 7

*CITRUS CRUSTED SALMON 20

8 oz. fresh-broiled salmon topped with citrus cream sauce with crispy maple bacon Brussels sprouts

FRIED CHICKEN 22

Southern-style and freshly battered served with Yukon Gold mashed potatoes and roasted carrot confit

+SIRLOIN AU POIVRE 23

10oz. steak with Yukon Gold mashed potatoes and wilted spinach

PORK CHOP 24

Hunter-style with sautéed mushrooms, shallots and herbs with a demi-glace sauce served with George Washington's Gristmill Grits and grilled asparagus

+*NEW YORK STRIP STEAK 24

Grilled 10oz. topped with black truffle burrata cheese over George Washington's Gristmill Grits, wilted spinach and red pepper coulis

+ROAST DUCK 24

One-half Long Island duckling marinated for 24 hours, slow roasted and finished with apricot glaze and served with mashed sweet potatoes and green beans

CRAB CAKE DINNER 25

Seared jumbo lump crab meat with black bean and corn relish served with green beans

+*FILET MIGNON 26

Center cut 7 oz. tenderloin with sundried tomato compote served with Yukon Gold mashed potatoes and green beans

+*FISH OF THE DAY *Market Value*

Fresh fish of the day with Yukon Gold mashed potatoes and wilted spinach. Topped with your choice of red pepper coulis, chimichurri, or lemon butter

SIDES

George Washington's Gristmill Grits 3

+Yukon Gold mashed potatoes 3

+Sweet mashed potatoes 3

+Wilted spinach 4

French fries 4

+Sautéed green beans 5

Roasted carrot confit 5

Grilled asparagus 5

Crispy maple bacon Brussel sprouts 5