

# MOUNT VERNON INN

## RESTAURANT

### LUNCH

#### 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

##### MORNAY CHIPS 6

Topped with diced bacon, diced tomatoes and chives

##### 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 and 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

Topped 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

#### SIDES

Mount Vernon housemade chips 3

+Yukon Gold mashed potatoes 3

George Washington's Gristmill Grits 3

+Wilted spinach 4

French fries 4

Crispy maple bacon Brussel sprouts 5

+Sautéed green beans 5

Grilled asparagus 5

#### BEVERAGES

Voss sparkling *Sm* 4.50 *Lg* 5.50

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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 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

### CHICKEN WALDORF SALAD 14

Dressed white meat chicken breast over mixed greens with walnuts, apricots and raisins

### +\*STEAK SALAD 18

Sliced sirloin served with arugula, feta cheese, tomatoes and cucumbers topped with homemade horseradish dressing

### CRUSTED AHI TUNA SALAD 18

Seared tuna with mixed greens, sliced cucumbers, julienne carrots, sliced peppers and topped with avocado and soy ginger dressing

## SANDWICHES

### \*GEORGE WASHINGTON'S CHEDDAR BURGER 14

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

### PORTABELLA SANDWICH 14

Sautéed sundried tomatoes, bell peppers, spinach and smoked Gouda on ciabatta served with Mount Vernon housemade chips

### LAMB SANDWICH 14

Slow-roasted lamb with arugula, feta cheese and ginger mint soubise served with Mount Vernon housemade chips

### TRADITIONAL CLUB SANDWICH 14

Smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce and tomato served with Mount Vernon housemade chips

### GRILLED CHICKEN SANDWICH 16

6 oz. chicken breast served with arugula, tomato, citrus aioli and sliced brie on ciabatta served with Mount Vernon housemade chips

### \*TENDERLOIN SANDWICH 16

Seared beef tenderloin with arugula, tomato, horseradish mayonnaise and blue cheese crumbles on ciabatta served with Mount Vernon housemade chips

### LOBSTER ROLL 18

Maine style, with seasoned mayonnaise in a New England bun, served with Mount Vernon housemade chips

### CRAB CAKE SANDWICH 18

Seared crab cake with lettuce, tomato and remoulade sauce served with Mount Vernon housemade chips

## ENTREES

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

### BAKED TURKEY PIE 14

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

### CRUSTED ROSEMARY CHICKEN 15

Half chicken marinated with rosemary, pan-seared and served with sautéed green beans

### STUFFED MEATLOAF 18

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

### SHRIMP & GRITS 18

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

### JAMBALAYA 18

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

### FISH AND CHIPS 18

Beer-battered black cod served with fries and remoulade

### \*CITRUS CRUSTED SALMON 20

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

### +SIRLOIN AU POIVRE 23

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

### +\*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

### +\*FILET MIGNON 26

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