

STARTERS

SPINACH & ARTICHOKE DIP Served with corn tortilla chips	8.5	CRAB & ARTICHOKE DIP Served with warm pita wedges	9.5
BASKET OF HUSH PUPPIES House made sweet onion hush puppies, with honey butter	6	BLACK BEAN NACHOS With cheddar, spicy queso, jalapenos, pico de gallo and sour cream	8.5
FRIED OYSTERS Fresh local oysters with house made tartar sauce	9	PIMENTO CHEESE Served with warm pita wedges	6
FRIED MOZZARELLA STICKS House made, served with marinara	8	FRIED GREEN TOMATOES Sprinkled with goat cheese and honey	9.5

ENTRÉES

BROILED MARYLAND CRAB CAKES Our award winning recipe. Two plump crab cakes served with choice of two sides and house made tartar sauce	20	*SESAME SEARED TUNA Served medium rare with white and black sesame seeds and wasabi soy sauce, with pickled ginger and wasabi sour cream and choice of two sides	15
GRILLED MAHI TACOS Three soft tacos filled with marinated Mahi, pico de gallo, red cabbage and cilantro lime sour cream. Served with choice of two sides	14.5	BEER BATTERED FISH Beer battered Cod served with cocktail or tartar sauce and choice of two sides	14
CHICKEN POT PIE Made fresh daily with all white meat chicken, peas, and carrots in a creamy sauce with a pastry crust. Served with choice of two sides	12.5	BUTTERMILK FRIED CHICKEN Chicken breast marinated in buttermilk, double coated and fried golden with roasted poblano cream sauce. Served with choice of two sides	15
PASTA JAMBALAYA Sautéed andouille sausage, red peppers, garlic and ziti pasta in a classic alfredo sauce, topped with slices of blackened chicken breast / garlic bread	14	WHITE CHEDDAR MAC & CHEESE Mac & Cheese baked with bread crumbs, side of homemade hush puppies. Add grilled or blackened chicken breast for an additional \$6	10.5
HOUSE MADE MEATLOAF Topped with brown gravy, served with choice of two sides	12	*TENDERLOIN TIPS Charbroiled steak tips in a sizzling skillet with sautéed onions and mushrooms Served with choice of two sides	16.5
QUESADILLA GRANDE Over stuffed with chicken, peppers, onion, cheddar & monterey. Topped with pico, sour cream & jalapenos	10	CHICKEN CHESAPEAKE Baked chicken breast stuffed with crab and swiss. Topped with champagne cream sauce and served with choice of two sides.	16
SPINACH LASAGNA Vegetarian Specialty - layers of pasta filled with spinach, homemade marinara, four different cheeses, topped with marinara sauce / garlic bread	10.5	POT ROAST Slow cooked chuck roast with celery, carrots, onions and potaotes topped with pan gravy served with choice of two sides	12.5
BROCCOLI & CHEDDAR QUICHE Served with choice of one side	9	CRAB & SWISS QUICHE Served with choice of one side	10

SIDES: Fries, Greens Du Jour, Black Eyed Peas & Stewed Tomatoes, Mashed Potatoes, Brussel Sprouts
For \$1 Extra: Onion Rings, Sweet Potato Fries/ Sub side for a bowl of soup \$2 extra

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness

BATHTUB SOUP & SALAD BAR / 11 PER PERSON

Help yourself to our homemade soup du jour, specialty salads, fresh fruit, vegetables and more

*add our bathtub soup and salad bar to any sandwich, burger or entrée for \$5 per person / per menu item
(no doggie bags)

HOMEMADE SOUPS

SOUP DU JOUR	5	BLACK BEAN with corn tortilla chips	5
CREAM OF CRAB	6	FRENCH ONION	6
SUN-DRIED TOMATO & ONION BISQUE	5		

SANDWICHES & BURGERS

Served With Choice of One Side

BROILED MARYLAND CRAB CAKE Our award winning recipe. Served on a toasted bun with house made tartar sauce	13	GRILLED REUBEN Lean corned beef with sauerkraut, melted swiss and thousand island dressing on rye	11.5
FRENCH DIP Thinly sliced sirloin on a baguette with melted cheddar, au jus for dipping	11	FRIED CHICKEN SANDWICH Buttermilk fried chicken breast topped with cheddar and bacon on toasted bun	10.5
CHICKEN PANINO Grilled marinated chicken breast topped with provolone, lettuce and tomato on ciabatta, basil aioli on the side.	11	FRIED GREEN TOMATO BLT Lightly breaded green tomato, fried and served on white toast with hickory smoked bacon, lettuce, basil aioli on the side.	10
*CAFÉ BURGER Chuck chargrilled to order, lettuce, tomato and onion on toasted bun	9	VEGGIE PITA Warm pita, hummus, lettuce, cucumbers, tomato, onion and Feta with Tahini sauce	8
* RVA BURGER Chuck chargrilled to order, aged white cheddar, bacon, fried egg, sriracha ketchup on toasted bun	11.5	GRILLED CHEESE Parmesan encrusted wheat, cheddar, swiss and provolone	10
BLACK BEAN & QUINOA BURGER Black beans blended with quinoa and spices. Served with lettuce, tomato and onion on toasted bun with southwest spread on the side	8	TRIPLE DECKER TURKEY CLUB Smoked turkey, hickory smoked bacon, swiss, lettuce and tomato on wheat toast	9.5
*MAC ATTACK BURGER Charbroiled burger topped with cheddar, bacon, mac & cheese on toasted bun	11.5	GOURMET SANDWICH A blend of crab meat, cream cheese and spices. Served open face style on french bread with tomatoes and monterey jack cheese	12
CHICKEN SALAD SANDWICH House made all white meat chicken salad, lettuce and tomato on wheat	10	BLACKENED CHICKEN WRAP Cajun spiced grilled chicken, lettuce, tomato, and cheddar, wrapped in a flour tortilla	10

20% Gratuity added to parties of 8 or more

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BEVERAGES

SOFT DRINKS (free refills) Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Lemonade	2.5
IBC ROOT BEER	2.75
ICED TEA (free refills)	2.5
HOT COFFEE OR TEA (free refills)	2.5
FRESH ORANGE JUICE	2.5/3
FRUIT JUICE Cranberry, Apple, Grapefruit, Pineapple	2
HOT CHOCOLATE	2.75
MILK	2.5
PELLEGRINO WATER	5
MEXICAN COKE OR SPRITE (bottle)	2.75

KID'S MENU

UNDER 10 YEARS OLD	
CHICKEN FINGERS with side	6
ALL BEEF CORN DOG with side	5
KID BURGER with side	6
GRILLED CHEESE with side	5
KID SALAD BAR	6
SIDES: apple sauce or french fries	

DESSERTS

CHOCOLATE WALNUT PIE (a la mode) 7.5	CHOCOLATE TRUFFLE CAKE (a la mode) 7.5
CRÈME BRULEE 6.5	CHOCOLATE COVERED CHEESECAKE 8
KEY LIME PIE 6.5	FRUIT COBBLER (a la mode) 7.5
CHOCOLATE CHIP POUND CAKE ICE CREAM SANDWICH 8.5	CARROT CAKE 8.5
STRAWBERRY SHORTCAKE ICE CREAM SANDWICH 8.5	DONUT ICE CREAM SANDWICH 8.5
	REESE'S PEANUT BUTTER COOKIE ICE CREAM SANDWICH 8.5

HAPPY HOUR SPECIALS

Monday through Friday 4pm-7pm!
\$2.50 Miller Lite or Yuengling Draft
\$3 House Liquor Drinks, with juice or soda,
\$4 Glass House Wine Red or White,
\$5 Martinis (house gin, vodka or Cosmo)