



Restaurant Dinner Menu

APPETIZERS

Fish Paté

smoked trout paté w/ sliced red onions, capers, sun dried tomatoes
served on toasted bread

\$9

Sautéed Wild Mushrooms

served with Sherry cream sauce on garlic toast

\$11

Savory Cheese wedge

with fruit garnish, served with sliced Bavarian bread

\$12

SOUP

Colonial Peanut Soup

\$4

Soup du jour

\$4

SALAD

Wayside House Salad

Baby greens with fresh garden vegetables; choice

Of homemade dressing

\$5

Wedge of Iceberg Lettuce

served with bacon crumbles, diced tomatoes and Ranch Dressing

\$5

Caesar Salad

traditional Caesar with homemade croutons and Reggiano cheese

\$7

SIDES

Homemade Spoon Bread

(20 minutes for preparation)

serves 2

Baked Squash Casserole

serves 2

Baked Grits

with Virginia Ham, wild mushrooms & parmesan

serves 2.

\$5

Automatic 20% gratuity on parties of 8 or more; Shared entrée charge \$5.00

DINNER ENTREES

Rockingham Turkey

Oven roasted w/ bread stuffing, potato, gravy & vegetable du jour
\$15

Inn's Famous Smothered Chicken

one-half chicken, slow roasted with fresh herbs and basted in its own juices;
Chef's choice; Potato du jour and fresh vegetable
\$16

Vegetarian

Cornmeal Dumpling w/ braised spinach and creamy leeks
\$16

Virginia Native Catch

Chef's choice; Rice and fresh vegetable
\$21

Eastern Quail

stuffed, covered with honey apple glaze, corn cake and fresh vegetable
\$23

Grilled New York Strip

12oz. reserved cut of beef topped with wild mushroom and tomato tarragon sauce
And served with Potato du jour and fresh vegetable
\$27

Hunters Bag

Venison Tenderloin and Duck Breast
grilled to order with onion relish, consume and wheat berry mix
And vegetable du jour
\$31

Friday & Saturday Night

Prime Rib - Market Price / General Cut - Market Price
served with Baked Potato and fresh Vegetable

Automatic 20% gratuity on parties of 8 or more; Shared entrée charge \$5.00

