

## **STARTERS & SHARE PLATES**

<b>POINTE WINGS*</b>	<b>12</b>
crispy wings / spicy dipping sauce / ranch or blue cheese	
<b>CALAMARI*</b>	<b>11</b>
tender calamari tossed in cornmeal blend / marinara sauce / olive tapenade	
<b>ITALIAN FLATBREAD*</b>	<b>13</b>
buffalo mozzarella / sun-dried tomato / fresh basil / pepperoni / garlic marinara	
<b>CHESAPEAKE BAY CRAB CAKES*</b>	<b>13</b>
pan-seared lump crab cakes / shallot aioli / chili sauce / lemon wedge	
<b>FIELD PEA HUMMUS</b>	<b>12</b>
sheep's milk yogurt / kalamata olives / mint / carrots / broccoli / asparagus tips / cherry tomatoes / soft fry bread	

## **SOUP & SALAD**

<b>CRAB BISQUE*</b>	<b>7</b>
signature soup	
<b>SEASONAL SOUP*</b>	<b>6</b>
made fresh daily	
<b>HOUSE SALAD</b>	<b>9</b>
seasonal greens / tomato / carrot / cucumber / bell pepper / house ranch dressing	
<b>CAESAR SALAD*</b>	<b>10</b>
crisp romaine / savory caesar dressing / aged parmesan cheese / herbed croutons	
<b>COBB SALAD*</b>	<b>15</b>
grilled chicken breast / applewood smoked bacon seasonal greens / tomatoes / fresh avocado / blue cheese crumbles / hard boiled cage-free egg / creamy gorgonzola dressing	
<b>SALMON SALAD*</b>	<b>14</b>
grilled atlantic salmon / seasonal greens / cucumber / carrots / tomatoes / fire-roasted red peppers balsamic vinaigrette dressing	
<b>VIRGINIA SALAD</b>	<b>12</b>
arugula / fresh herbs / strawberries / brandy poached bosc pears / candied walnuts / balsamic vinaigrette dressing	
<b>ADD TO ANY SALAD*</b>	
chicken breast	<b>3</b>
shrimp	<b>4</b>
atlantic salmon	<b>5</b>
flat iron steak	<b>5</b>

20% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## **SANDWICHES**

*served with choice of: mixed green salad, house chips, or fries*

<b>CHESAPEAKE BAY CRAB CAKE SANDWICH*</b>	<b>14</b>
pan-seared lump crab cake / shallot aioli / toasted challah bun	
<b>CLUB SANDWICH*</b>	<b>13</b>
Virginia ham / turkey / applewood smoked bacon / Swiss cheese / lettuce / tomato / nine grain wheat toast	
<b>SMOKED PORK PLATE*</b>	<b>13</b>
house smoked pulled pork / toasted brioche slices / purple coleslaw / southern barbeque dipping sauces	
<b>REUBEN*</b>	<b>12</b>
corned beef / Swiss cheese / Russian dressing / sauerkraut / toasted marble rye	
<b>CHICKEN PANINI*</b>	<b>12</b>
chicken breast / boursin cheese / caramelized onions / basil mayonnaise / fire roasted tomatoes / sourdough bread	
<b>VEGETABLE WRAP</b>	<b>11</b>
spinach wrap stuffed with avocado / carrots / sprouts / tomatoes / roasted yellow peppers / black beans / tzatziki sauce	

## **SPECIALTY BURGERS**

<b>C-VILLE CLASSIC*</b>	<b>13</b>
cheddar cheese / applewood smoked bacon / housemade barbeque sauce / toasted challah bun	
<b>SPICY GUAC*</b>	<b>14</b>
fried jalapeños / guacamole / pico de gallo / pepper jack cheese / toasted challah bun	
<b>SOUTHERNER*</b>	<b>14</b>
Virginia country ham / pimento cheese / fried green tomato / tomato bacon jam / toasted challah bun	
<b>REUBEN BURGER*</b>	<b>16</b>
sirloin burger / corned beef / sauerkraut / Russian dressing / Swiss cheese / marble rye toast	

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## **LOCAL LUNCH BUFFET**

Monday-Friday from 11:30 a.m. to 2:00 p.m.

**12 per person**

### **Chef's Buffet Action Station**

Monday – Mac n Cheese

Tuesday – Risotto

Wednesday – BBQ Sliders

Thursday – Shrimp and Grits

Friday – Fish Tacos

Reservations can be made by calling 434-817-6767

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