

MOUNT VERNON INN

RESTAURANT

APPETIZERS

FRIED GREEN TOMATOES \$10.00

topped with red pepper coulis and feta cheese

HOECAKE \$6.00 (NF)

topped with vanilla bean butter and honey

COLONIAL CORNBREAD \$5.00 (NF)

topped with vanilla bean butter

FRIED BRIE \$14.00

freshly breaded with almonds and served with strawberry chutney and crackers

CRAB CAKE \$20.00

house-made, served with avocado tarter

WILD MUSHROOM FLATBREAD \$12.00

béchamel, roasted mixed mushrooms and chopped spinach

MORNAY POTATO WEDGES \$12.00 (GF)

house-made fried potato wedges, mornay sauce, diced bacon, green onions, diced tomatoes, chipotle aioli

BBQ PORK FLATBREAD \$16.00

shredded cheddar, house-made BBQ sauce, sliced red onions, diced bacon, smoked apple white sauce chopped cilantro

BUFFALO CHICKEN FLATBREAD \$16.00

house-made buffalo sauce grilled marinated chicken breast, sharp cheddar, blue cheese crumbles

BBQ PORK SLIDERS \$14.00

topped w/pickles house made BBQ sauce on brioche buns

SALADS

House-made dressings: Blue Cheese, Ranch, Caesar, Balsamic, Champagne Vinaigrette, Soy Ginger, Oil & Vinegar

*Add chicken (fried or grilled) \$4,
salmon \$6, skirt steak \$7, or shrimp \$7*

GARDEN SALAD (GF | NF | no croutons)

SIDE \$6.00 | ENTRÉE \$10.00

mixed greens, diced egg, shredded carrots, cherry tomatoes and garlic Parmesan croutons

CAESAR SALAD (GF | NF | no croutons)

SIDE \$6.00 | ENTRÉE \$10.00

crisp romaine, shaved Parmesan, garlic Parmesan croutons and homemade Caesar dressing

CRISPY BRUSSELS SPROUT SALAD \$14.00 (GF)

mixed greens, shredded carrots, blue cheese crumbles, bacon and blue cheese dressing

SOUTHWEST CHICKEN SALAD \$16.00 (NF)

roasted corn, mixed greens, cherry tomatoes, chopped egg, feta cheese, sliced red onions served with buttermilk ranch dressing.
(choice of grilled or fried chicken)

TAVERN COBB SALAD \$16.00 (GF | NF)

chopped romaine lettuce tossed in champagne vinaigrette, topped with diced bacon, blue cheese crumbles, chopped hard boiled eggs, tomatoes, chives and roasted turkey

•STEAK SALAD \$20.00 (GF | NF | no croutons)

grilled marinated flank steak served on a bed of arugula with cherry tomatoes, cucumbers, bell peppers, goat cheese crumbles, fried onion straws and chimichurri dressing

MIXED BERRY SALAD \$18.00 (GF)

spinach, assorted berries, feta cheese, fresh mint, toasted almonds, drizzled with sweet cream dressing

SOUPS

PEANUT SOUP \$6.00

with roasted peanuts and water chestnuts

ROASTED RED PEPPER AND TOMATO

BISQUE \$6.00 (GF/NF)

COLONIAL ONION SOUP \$6.00

Caramelized onions in a thickened beef broth topped with croutons

SANDWICHES

all sandwiches are served with house-made chips
and a pickle

add French fries for \$2

FRIED GREEN BLT \$15.00

fried green tomatoes, lettuce, bacon, tomato aioli

TRIPLE DECKER CLUB SANDWICH \$16.00

smoked turkey, Virginia peppered ham, Muenster cheese, bacon, lettuce and tomato

SOUP & SANDWICH \$15.00

½ triple decker served with choice of soup

GRILLED CHICKEN SANDWICH \$16.00

ADD A GLUTEN-FREE BUN FOR \$1.00

marinated chicken breast, caramelized onions, Applewood smoked bacon, Gruyere cheese and avocado

CRAB CAKE SANDWICH \$22.00

house-made, served with lettuce, tomato and remoulade

•GW BURGER \$15.00 / ADD BACON \$2.00

ADD A GLUTEN-FREE BUN FOR \$1.00

8oz all-natural Black Angus beef patty

•BACON JAM BURGER 19.00

ADD A GLUTEN-FREE BUN FOR \$1.00

8oz all-natural Black Angus beef patty with a hefty portion of our house-made bacon jam, sliced gruyere cheese, and sliced apple bacon

SHRIMP ROLL \$16.00

Main style with seasoned mayo in a New England bun topped with lettuce and served with house-made chips

BBQ PORK SANDWICH \$14.00

ADD A GLUTEN-FREE BUN FOR \$1.00

pulled pork, tossed in house-made BBQ sauce, topped with fried onion straws on a brioche bun.

SIDES

FRENCH FRIES \$5.00 (GF)

YUKON GOLD MASHED POTATOES \$5.00 (GF)

CRISPY BACON BRUSSELS SPROUTS \$6.00 (GF| NF)

FRENCH BEANS \$6.00 (GF| NF)

HOUSE-MADE CHIPS \$4.00 (GF| NF)

SWEET MASHED POTATOES \$5.00 (GF| NF)

SUCCOTASH \$6.00 (GF| NF)

DRESSED MUSHROOMS \$6.00

✦ *Contains (or may contain) raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

MOUNT VERNON INN

RESTAURANT

ENTREES

SKILLET MAC & CHEESE \$15.00 (NF)

a blend of Gouda, Cheddar, Parmesan cheeses and breadcrumbs served with French beans

ADD DICED BACON \$3.00 / ADD STEAK \$8.00 / CRAB \$10 / SHRIMP \$7 / FRIED OR GRILLED CHICKEN \$5

ROASTED TURKEY POT PIE \$17.00

fresh mixed vegetables, mushrooms, roasted turkey served with a fresh buttermilk biscuit

VEGETABLE RISOTTO \$18.00 (NF/GF)

Creamy rice mixed with sautéed vegetables, parmesan cheese and mixed herbs

SHRIMP AND GRITS \$24.00

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

JAMBALAYA \$22.00

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

CHICKEN AND WAFFLES \$26.00

semi-boneless fried chicken over a freshly-made waffle topped with a garlic cream sauce, honey cayenne butter and bourbon maple syrup

FRIED CHICKEN \$26.00

with Yukon gold mashed potatoes and French Beans

***TEA-BRINED LAMB LOIN CHOP \$34.00**

(GF| DF | NF)

topped bacon jam, mashed potatoes and French beans

PAN-FRIED TROUT \$24.00

house-seasoned topped with lemon caper butter on succotash

BROILED SALMON \$26.00 (GF| DF | NF)

marinated topped with garlic cream herb sauce. Served with mashed potatoes and French beans

BEEF FRICASSEE \$24.00 (GF|NF)

stew of browned beef tenderloin and mixed vegetables served on Yukon mashed potatoes

CRAB CAKE DINNER \$34.00

house-made, two 4oz cakes served with avocado tartar, French beans and Yukon gold mashed potatoes

***FILET MIGNON \$34.00** (GF| NF)

house-seasoned 8oz cut, topped with au poivre sauce, with Yukon gold mash and French beans

BRUNCH

SATURDAY & SUNDAY ONLY

BELGIAN WAFFLE \$10.00

with apple topping, vanilla bean butter and bourbon syrup

EGGS BENEDICT \$12.00

English muffin, crispy bacon and poached eggs topped with hollandaise sauce served with hash browns

VEGGIE OMELET \$12.00

stuffed with mushrooms, onions, bell peppers, feta cheese served with hash browns

***MT. VERNON BREAKFAST \$13.00**

2 eggs, hash browns, toast, and 2 pieces of bacon or sausage

BACON CHEDDAR OMELET \$15.00

three-egg omelet with bacon and cheddar cheese served with hash browns

BISCUITS & COUNTRY SAUSAGE GRAVY \$10.00

FRIED GREEN TOMATO BENEDICT \$15.00

fried green tomatoes with avocado tartar, slices of bacon, poached egg and hollandaise served with hash browns

GRAND MARNIER FRENCH TOAST \$14.00

with bourbon syrup and powdered sugar served with hash browns

***BREAKFAST BURGER \$17.00**

ADD A GLUTEN-FREE BUN FOR \$1.00

lettuce, tomato, cheddar cheese, sliced bacon and a fried egg on a brioche bun served with house-made chips

FRUIT PARFAIT \$10.00

mixed berries layered with yogurt and crushed granola

BRUNCH SIDES

bacon \$5.00 sausage links \$4.00

white toast \$2.00 *2 eggs \$4.00

KIDS OMELET \$6.00 (GF)

KIDS FRENCH TOAST \$6.00

KIDS WAFFLE \$6.00

Kids meals served with hash browns or fruit medley

KIDS

served with chips, fries or a fruit medley

***HAMBURGER \$9.00**

***CHEESEBURGER \$10.00**

MAC & CHEESE \$10.00 (NF)

CHICKEN TENDERS \$10.00

GRILLED CHICKEN BREAST \$10.00

GRILLED FLANK STEAK \$12.00

LOCAL CRAFT BEERS AND SPECIALTY DRINKS

Craft Beers

Mount Vernon Porter 16oz Can	\$9
GW No 2 Spiced Wheat Ale 16 oz	\$9
GW No 73 English Style Bitter 16 oz	\$9
GW No 99 Wales Pale Ale 16oz Can	\$9
GW No 110 Bristol Export Ale 16oz	\$9
GW Draft (ask the flavor of the day)	\$9
Samuel Adams Seasonal	\$7
Seasonal Non-Alcoholic	\$7

Specialty Drinks

Maple Old Fashioned	\$12
(Maker’s Mark, Bourbon Maple, Luxardo Cherries)	
Pumpkin Cream Espresso Martini	\$12
(Tito’s Vodka, Baileys, Kahlua, Espresso, Pumpkin Cream)	
Spiced Pear Punch	\$12
(Captain Morgan, Grand Marnier, Harvest Simple)	
Apple Ginger Smash	\$12
(Tito’s, Ginger Liqueur, Lemon, Cider)	
Harvest Mule	\$12
(Tito’s, Cider, Ginger Beer, Harvest Simple, Lime)	