



THE HISTORIC POWHATAN

BAR & GRILLE

LUNCH & DINNER

TO ORDER CALL
1.757.220.1200
OR EXTENSION 13712





SOUPS & SALADS

CHOICE OF DRESSING: RANCH, RASPBERRY VINAIGRETTE, FRENCH, BLEU CHEESE, HONEY MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, ANCHO CILANTRO RANCH AND OIL AND VINEGAR



FRENCH ONION SOUP

SOUP DU JOUR

CLASSIC CAESAR

Crisp romaine, shaved parmesan and seasoned croutons
Add chicken or blackened tuna

COBB SALAD

Ham, chicken, blue cheese, tomato, egg, avocado and black olives

FRESH GARDEN SALAD

Mixed greens, tomato, onions, carrots and seasoned croutons

Add chicken or blackened tuna

GREEK SALAD

Crisp romaine, feta cheese, black olives, artichoke, onion, seasoned croutons and balsamic vinaigrette

CITRUS CRAB SALAD

Mixed greens, lump crab meat, cheddar and jack cheeses, orange segment, strawberries, pecans and raspberry vinaigrette

STARTERS

PUB WINGS

Plain or tossed in your choice of classic buffalo, BBQ, sweet Thai chili, garlic parmesan. Served with ranch or blue cheese dressing

FAJITA CHICKEN QUESADILLA

Seasoned chicken in jalapeño and cheddar tortilla with melted Monterey Jack and cheddar cheese. Served with sour cream and salsa

FRIED MOZZARELLA

With zesty marinara

CRISPY GREEN BEANS

Sesame dipping sauce

SOUTHWEST SPRING ROLLS

Crispy flour tortillas stuffed with chicken, black beans, corn, Monterey Jack cheese, red peppers and spinach. Served with avocado-ranch

CRAB DIP

Served with tortilla chips and fresh vegetables

ROASTED GARLIC FRENCH FRIES

Topped with shaved parmesan and scallions

LOADED POTATO SKINS

Mounds of cheese and bacon.
Served with sour cream

FIESTA CHICKEN NACHOS

Seasoned chicken, melted cheese, diced tomato, shredded lettuce, fire roasted corn and peppers and jalapeños. Served with salsa and sour cream

FRUIT & CHEESE PLATTER

Seasonal fruits and cheeses, served with assorted crackers

*NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server if you have a food allergy. 20% gratuity will be added to parties of 8 or more. Prices and menu items are subject to change.



SANDWICHES & BURGERS

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

SUBSTITUTE ONION RINGS

ADD SMALL HOUSE OR CAESAR SALAD



CLUB SANDWICH
Smoked turkey breast, spiral ham, bacon, American and Swiss cheese, mayo, lettuce, tomato and pickle on white or wheat bread

CLASSIC BURGER*.....
8 oz. angus beef topped with your choice of American, cheddar or Swiss cheese, served with lettuce, tomato, onion and pickle

CALIFORNIA BURGER*
8 oz. angus beef topped with hickory smoked bacon, Swiss cheese and avocado, served with lettuce, tomato, onion and pickle

SMOKEHOUSE BURGER*
Choice angus beef with smoked bacon, cheddar, crispy onions and BBQ sauce, topped with lettuce, tomato and pickle

RUEBEN
Sliced corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on marble rye, served with a pickle

BLACKENED TUNA*.....
Cajun dusted yellow fin tuna topped with lettuce, tomato and pickle, served with blue cheese

CALI CHICKEN SANDWICH*.....
Fried or grilled chicken breast, hickory smoked bacon, Swiss cheese and avocado, topped with lettuce, tomato and pickle

SOFT SHELL CRAB SANDWICH*
Lightly dusted and fried, topped with crispy fried onions, lettuce, tomato and pickle, served with tartar sauce

CHICKEN PO BOY*.....
Fried chicken tenderloins smothered in grilled onions and Swiss cheese on sub roll, served with horseradish aioli

PHILLY CHEESESTEAK*.....
Sliced rib eye, sautéed peppers and onions with melted cheese served on a sub roll

BUFFALO CHICKEN CHEESESTEAK*
Fried or grilled strips of chicken, sautéed onions and peppers, tossed in buffalo sauce with melted cheese on a sub roll, served with your choice of blue cheese or ranch dressing

FRESH FISH SANDWICH*
Fresh, beer battered cod with lettuce, tomato, onion and pickle, served with tartar sauce

CRAB CAKE SANDWICH*.....
Made with fresh lump crabmeat, topped with lettuce, tomato, crispy onions and served with horseradish aioli

PORTOBELLO BURGER
Marinated and grilled Portobello mushroom with mesclun, tomato, artichoke, roasted peppers and feta cheese

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ENTRÉES



NY STRIP*

Pan seared 12 oz. choice cut seasoned and cooked to perfection, served with redskin mashers and seasonal vegetable

BOURBON BRUSHED TOP SIRLOIN*

Topped with bourbon steak sauce, mushroom and onion, served with redskin mashers and seasonal vegetable

CRABCAKES*

House made with fresh crab meat, served with french fries and coleslaw

MEDITERRANEAN CHICKEN*

Marinated and pan seared then topped with black olives, sautéed onions, artichoke, tomato and melted feta cheese, served with redskin mashers and seasonal vegetable

CHICKEN TENDER PLATTER*

Battered and fried to a golden crisp, served with french fries and coleslaw

SOFTSHELL CRABS*

Lightly dusted and fried to perfection, served with french fries and coleslaw

WHISKEY GLAZED CHICKEN*

8 oz. boneless chicken breast smothered with grilled onions and mushrooms then topped with smoked Swiss cheese, served with redskin mashers and seasonal vegetable

SHEPARDS PIE*

Ground lamb, vegetables, demi-glace topped with redskin mashed potato

FISH AND CHIPS

Fresh catch, beer battered and fried, served with french fries and coleslaw

PASTA

ALL PASTA SERVED WITH A SIDE GARDEN OR CAESAR SALAD AND GARLIC BREAD

FETTUCINI ALFREDO

Al dente pasta tossed in a parmesan cream sauce
Add chicken

MUSHROOM RAVIOLI

Tossed in a sherry cream sauce with fresh sliced mushrooms, topped with parmesan

CHICKEN PARMESAN

Melted mozzarella and zesty marinara topped on crispy fried chicken over a bed of pasta

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DESSERTS



- PHILADELPHIA STYLE CHEESECAKE
- APPLE LATTICE PIE
- ULTIMATE CHOCOLATE CAKE
- GERMAN CHOCOLATE CAKE
- KEY LIME PIE
- BROWNIE SUNDAE
- VOLCANO DESSERT
- ROOT BEER FLOAT

KID'S MENU

SERVED WITH YOUR CHOICE OF FRENCH FRIES,
FRESH FRUIT OR CARROTS AND CELERY

- CHICKEN TENDERS
- CHEESE PIZZA
- KRAFT® MACARONI AND CHEESE
- GRILLED CHEESE
- PB&J
- HOT DOG
- CHEESE BURGER

BEVERAGES

- PEPSI
- DIET PEPSI
- SIERRA MIST
- DR. PEPPER
- DIET DR. PEPPER
- MUG ROOT BEER
- MOUNTAIN DEW
- LEMONADE
- SWEET OR UNSWEET ICED TEA
- COFFEE (DECAF)

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SPECIALTY COCKTAILS



POWHATAN PUNCH

Absolut citron, sour apple liqueur, raspberry liqueur, pineapple juice, cranberry juice, lemon lime soda

MANOR HOUSE SANGRIA

Zinfandel, peach liqueur, pomegranate liqueur, cranberry juice, orange juice, lemon lime soda

LAKESIDE LIBATION

Coconut rum, banana liqueur, melon liqueur, orange juice, pineapple juice, lemon lime soda

GOOSE TRAP MARTINI

Grey Goose, Absolut Vanilla, Fireball, apple juice, soda

DOMESTIC BOTTLES

MICHELOB ULTRA

BUD LIGHT

COORS LIGHT

YUENGLING

SHOCK TOP

MILLER LITE

BUDWEISER

SAM ADAMS

GOLDEN MONKEY

WINE BY THE GLASS

MERLOT

CHARDONNAY

CABERNET SAUVIGNON

WHITE ZINFANDEL

WINE BY THE BOTTLE

ARUNDEL CABERNET SAUVIGNON

J. ANDREWES MERLOT

JOHN ADLUM CHARDONNAY

CAMPANILE PINO GRIGIO, ITALY

WILLIAMSBURG PLANTATION BLUSH

JAMES RIVER SAUVIGNON BLANC

GOVERNORS WHITE RIESLING

IMPORTED BOTTLES

ASK ABOUT OUR CRAFT BEER SELECTION

HEINEKEN

CORONA

NEWCASTLE BROWN ALE

DRAFT BEER

BUD LIGHT

WILLIAMSBURG ALEWERKS

SEASONAL DRAFT

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