

JAMES RIVER

GRILL

EARLY RISERS

SERVED UNTIL 10:00AM

CLASSIC BREAKFAST // 2 eggs, choice of sausage or bacon, crispy red skin potato wedges or grits, multigrain or white toast **11.99**

BCT OMELET // bacon, cheddar, tomato, scallion, choice of crispy red skin potato wedges or grits, multigrain or white toast **11.99**

TRIPLE CHEESE OMELET // swiss, cheddar, pepper jack, choice of crispy red skin potato wedges or grits, multigrain or white toast **10.99**

VANILLA CINNAMON FRENCH TOAST // brioche, vanilla-cinnamon-sugar batter, butter, maple syrup, choice of smoked bacon or sausage **10.99**

SUNNYSIDE BLT SANDWICH // classic blt topped with a fried egg, garlic aioli, on toasted brioche roll, choice of red skin potatoes, grits or seasonal fruit **9.99**

OLD BAY BREAKFAST SANDWICH // triple cheese omelet, old bay® seasoning, choice of red skin potatoes, grits or seasonal fruit **9.99**

ADD: BACON OR SAUSAGE 3.29

sweetness

DESSERT OF THE DAY

ask your server for today's feature **7.99**

starters

BLACK PEPPER CALAMARI // garlic-lemon-black pepper butter, cocktail sauce **15.39**

NACHOS // cheese, jalapeños, black bean & roasted corn salsa, scallion, pico de gallo, sour cream **14.29**
ADD: CHILI 1.59 GRILLED CHICKEN 3.99 THE WORKS 4.99 GUACAMOLE 1.59

BAVARIAN PRETZELS // soft pretzel sticks, philly cheese fondue **9.89**

CLASSIC WINGS // honey bbq or classic buffalo sauce, celery, choice of blue cheese or ranch **14.29**

MARYLAND CRABCAKE // remoulade, scallion, lemon, garlic brioche crostini **16.99**

PEPPER JACK CHICKEN QUESADILLA // roasted corn relish, jalapeño crema, pico de gallo **13.19**
ADD: GUACAMOLE 1.5 SOUR CREAM 1.59

SOUPS & GREENS

THE JAMES RIVER WEDGE // herb roasted tomatoes, onion, blue cheese crumbles, candied pecans, jalapeño buttermilk dressing **11.99** **ADD: GRILLED OR CRISPY CHICKEN 4.99**

CRISPY CHICKEN CHOP CHOP // mixed greens, onion, roasted tomato, shoestring onions, peppercorn dressing **14.99**

GRILLED SALMON SALAD // arugula, cucumber, tomato relish, balsamic vinaigrette, rosemary, lemon **17.99**

GRILLED CHICKEN CAESAR // romaine, caesar dressing, lemon, parmesan **14.29**

SOUP OF THE DAY // **6.59**

CLASSIC BEEF CHILI // cheese, scallion, sour cream **7.99**

specialties

CHOICE OF FRIES, HOUSEMADE CHIPS, SEASONAL FRUIT. SUBSTITUTE BABY GREEN SALAD OR SMALL CAESAR **4.50**

OLD BAY CRISPY CHICKEN // tossed in old bay & herbs, honey dijon, bbq dips **15.99**

JAMES RIVER PLATTER // battered fish, calamari, crab cake, remoulade, tartar, lemon, old bay **30.99**

BATTERED COD & CHIPS // old bay® slaw, lemon, double pickle tartar **18.69**

SMOTHERED CHICKEN // sautéed mushrooms, honey dijon sauce, swiss, crispy shoestring onions **15.99**

CRABCAKE DINNER // two crabcakes, remoulade, lemon, old bay® slaw **28.59**

HANDHELDS

CHOICE OF FRIES, HOUSEMADE CHIPS, SEASONAL FRUIT. SUBSTITUTE BABY GREEN SALAD OR SMALL CAESAR **4.50**

CLASSIC BACON CHEESEBURGER // ½ lb angus beef, lettuce, tomato, mayo, choice of cheddar, provolone, swiss or pepper jack **15.29**

JAMES RIVER BURGER // ½ lb angus beef, lettuce, garlic aioli, roasted tomato & herb relish, cheddar, crispy shoestring onions **15.99**

DOUBLE PEPPER JACK MUSHROOM BURGER // ½ lb angus beef, sautéed mushrooms, jalapeños, double melted pepper jack **15.29**

BBQ PORK // toasted brioche roll, crispy onions **13.19**

CRABCAKE SANDWICH // remoulade, lettuce, tomato, toasted brioche roll **16.99**

CLASSIC REUBEN // choice of corned beef or smoked turkey, swiss, 1000 island, sauerkraut **14.29**

HONEY CHICKEN MELT // honey dijon, lettuce, tomato, grilled chicken, swiss, toasted brioche roll **14.99**

TURKEY & BACON MULTIGRAIN // swiss, herb aioli, multigrain toast **14.29**

FISH PO'BOY // double pickle tartar, lemon, old bay® slaw **14.39**

flatbreads

SPICY BLT // ale cheese, smoked bacon, peppercorn ranch, shredded lettuce, pico de gallo, crispy jalapeños **15.49**

HONEY BBQ // scallions, shoestring onions, crispy chicken, bbq sauce, shredded mozzarella **15.49**

CLASSIC // pepperoni, shredded mozzarella, marinara **14.49**

GRILLED CHICKEN // roasted tomato relish, arugula, shredded mozzarella, parmesan, balsamic vinaigrette **15.49**

Tax & Gratuity Not Included

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS FACILITY MAY USE WHEAT, EGG, SOYBEAN, MILK, PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE SPEAK TO THE MANAGER ON DUTY REGARDING ANY ALLERGEN-RELATED ISSUES.

BREWS

BEER ON TAP 14 OZ // 20 OZ

GOOSE ISLAND IPA

5.9% abv **8.79 // 9.99**

STELLA ARTOIS

5.2% abv **8.79 // 9.99**

SAMUEL ADAMS SAM '76

4.7% abv **7.79 // 8.99**

BLUE MOON

5.4% abv **7.79 // 8.99**

BUD LIGHT

4.2% abv **6.49 // 7.99**

BOTTLES **7.79**

Samuel Adams Seasonal, St. George Porter, Flying Dog Pearl Necklace Chesapeake Stout, Modelo Especial, Devil's Backbone, Yuengling Lager, New Belgium Glütiny (Low Gluten), Heineken, Corona Extra, Angry Orchard Cider

CANS **8.49**

Samuel Adams Boston Lager (16 oz), Samuel Adams New England IPA (16 oz), Lagunitas IPA (19 oz) 8.99, Miller Lite (16 oz), Fat Tire Belgian Style Ale (16 oz), Budweiser (16 oz), Michelob Ultra, Heineken 0.0 (N.A.)

HARD SELTZER Truly Wild Berry (16 oz),

Wine 6 oz // 9 oz // BTL

REDS

ALTITUDE PROJECT

Cabernet Sauvignon **9 // 13.5 // 36**

NIELSON Pinot Noir

14 // 21 // 52

BENZIGER Merlot

13 // 19.5 // 52

ALAMOS Malbec

11 // 16.5 // 44

HESS SHIRTAIL RANCHES

Cabernet Sauvignon **14 // 21 // 56**

WHITES

DEL VENTO Pinot Grigio

11 // 16.5 // 44

ALTITUDE PROJECT Chardonnay **9 // 13.5 // 36**

VILLA MARIA Sauvignon Blanc **11 // 16.5 // 44**

CHÂTEAU STE. MICHELLE

Riesling **10.5 // 15.75 // 42**

LOUIS JADOT

Mâcon-Villages Chardonnay **15 // 21 // 56**

SONOMA-CUTRER

Russian River Ranches Chardonnay **15 // 21 // 56**

SPARKLING & ROSÉ

CHARLES & CHARLES Rosé

11 // 16.5 // 44

MIONETTO

Prosecco **187ml // 13**

CHANDON BRUT CLASSIC

Sparkling Wine **187ml // 15**

COGNAC & CORDIALS // HENNESSY VS,

GRAND MARNIER, AGAVERO ORANGE, BAILEYS, MARTINI & ROSSI, CARPANO ANTICA, DISARONNO ORIGINALE, KAHLÚA, APEROL, FERNET BRANCA, CAMPARI, ST. GERMAIN

TEQUILA // AVIÓN SILVER, MAESTRO DOBEL,

PATRÓN SILVER, 1800 AÑEJO, 1800 REPOSADO, 1800 SILVER, JOSE CUERVO GOLD

RUM // BLACKBEARD'S POINT, MALIBU,

FLOR DE CAÑA GRAND RESERVA 7 YR, BACARDI SUPERIOR, CAPTAIN MORGAN

SPIRITS

VODKA // GREY GOOSE, ABSOLUT, ABSOLUT CITRON,

KETEL ONE, KETEL ONE ORANJE, DOG STAR, HANGAR 1, TITO'S HANDMADE VODKA, HELIX

BOURBON & WHISKEY // BASIL HAYDEN'S, BULLEIT,

KNOB CREEK RYE, CROWN ROYAL, WOODFORD RESERVE, TEMPLETON RYE, JACK DANIEL'S, JAMESON IRISH WHISKEY, MAKER'S MARK, FIREBALL, JIM BEAM, PROPER NO. TWELVE

SCOTCH // MACALLAN 12 YR, GLENFIDDICH 14 YR,

BALVENIE DOUBLEWOOD 17 YR, JOHNNIE WALKER RED, JOHNNIE WALKER BLACK

GIN // HENDRICK'S, BEEFEATER, TANQUERAY

JAMES RIVER local favorites

LOCAL BREWS

YOUNG VETERANS BREWING

JET NOISE DOUBLE IPA

Jet Noise aims to take hops to supersonic levels, while maintaining balance with sweet malts.

8% abv 7.79

O'CONNOR EL GUAPO AGAVE IPA

Medium-bodied, with a grassy citrus nose, notes of sweet caramel and a smooth, strong bitterness.

7.5% abv 7.79

BACK BAY FALSE CAPE ALE

Bright earthy hops, balanced with biscuit & caramel malts.

5.2% abv 7.79

NEW REALM HOPLANDIA IPA

Perfectly hoppy with a classic piney, resinous and citrusy hop profile.

7.3% abv 7.79

LOCAL VINES

THE WILLIAMSBURG WINERY, "ACTE 12 OF 1619" CHARDONNAY

Green apple, pear & nectarine on the nose.

Well balanced with flavors of lemon and a creamy vanilla. Clean & bright on the finish.

15 // 21 // 56

THE WILLIAMSBURG WINERY, "WESSEX HUNDRED" PETIT VERDOT

Deep and rich with blackberry, blueberry & dark cherry.

Lemon citrus notes lend a touch of brightness, with well structured tannins and a long finish.

14 // 22.5 // 56



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