



STARTERS

CRISPY FRIED GARLIC CURDS	8
Crispy fried cheese curds, served with ranch dressing	
HUMMUS DIP	8
With roasted pita points	
CHICKEN WINGS	12
Eight fried chicken wings with your choice of sauce <i>Thai Chili BBQ Buffalo</i>	
CHICKEN QUESADILLA	12
Chicken, Monterey Jack cheese, peppers, and onions in a flour tortilla with a side of salsa, guacomole, and sour cream	
BIG BANG SHRIMP	14
Crispy fried shrimp tossed in a Thai chili aioli	
FRIED GREEN TOMATOES	8
An "Evelyn Couch Favorite," served with a peppercorn dipping sauce	
LOADED CHEESE FRIES	8
Cheddar Jack cheese, bacon bits, green onion, and sour cream	
SPINACH AND ARTICHOKE DIP	8
House made speciality, served with pita points	
CLAM CHOWDER	6 8
New England style clam chowder	

SALADS

COBB SALAD	12
Mixed greens, grape tomatoes, avocado, hard boiled egg, bleu cheese, bacon, and grilled chicken	
WEDGE SALAD	12
Grape tomatoes, bacon, and gorgonzola served over a wedge of iceberg lettuce	
HARVEST SALAD	12
Spinach, dried mission figs, goat cheese, and toasted walnuts	
GARDEN SALAD	6 9
Mixed greens, grape tomatoes, cucumbers, carrots, and croutons	
CAESAR SALAD	6 9
Romaine lettuce tossed with a classic Caesar dressing and topped with croutons and grated parmesan cheese	

SIDES

Fries	3
Chips	3
Sweet Potato Fries	3
Onion Rings	3
Coleslaw	3
Fruit	3

BURGERS

ALL AMERICAN BURGER	14
1/2 pound grilled black angus burger with American cheese, crispy bacon, lettuce, tomato, and red onion on a challah bun	
WESTERN BURGER	14
1/2 pound grilled black angus burger with cheddar cheese, onion rings, lettuce, tomato, and BBQ mayo on a challah bun	
ALASKAN SALMON BURGER	14
Salmon cake, swiss cheese, lettuce, tomato, red onion, and an old bay remoulade	
COLONIAL BURGER	12
1/2 pound grilled black angus burger with lettuce, tomato, and onion on a challah bun <i>Add cheese \$1</i>	
BEYOND BURGER	14
Plant-based protein patty with lettuce, tomato, and red onion on a challah bun <i>Add cheese \$1</i>	

SANDWICHES

PHILLY STEAK	14
Tender shaved beef, sauteed onions, swiss cheese, and mayo on a hoagie roll	
THE REUBEN	11
Corned beef, sauerkraut, swiss, and Thousand Island dressing served on hard marbled rye	
CRANBERRY TURKEY	14
Sliced turkey, lettuce, tomato, and craberry mayo on a buttered croissant	
HONEY DIJON CHICKEN SANDWICH	12
Grilled marinated chicken breast, lettuce, tomato, and red onion on a challah bun	
CROQUE MONSIEUR	15
Sliced ham, gruyere cheese, and mornay sauce on grilled sourdough	
HUMMUS WRAP	10
Spring mix, tomato, cucumbers, and carrots in a flour tortilla	
HERITAGE CLUB	12
Layered smoked turkey, cheddar cheese, bacon, lettuce, tomato, and red onion served on your choice of bread with bistro sauce	
SHRIMP PO' BOY	14
Crispy fried shrimp served on a hoagie roll with lettuce, tomato, and an old bay remoulade	
BLT	10
Bacon, lettuce, and tomato on your choice of bread	
THREE CHEESE MELT	10
American, cheddar, gruyere, bacon, and tomato on sourdough	
SOUP AND HALF SANDWICH	11
Chef inspired soup and 1/2 sandwich of the day	



COLONIAL HERITAGE
Williamsburg, Virginia

DINNER MENU

CHEF INSPIRED ENTREES | AVAILABLE AT 4 P.M.

LIVERS AND ONIONS	22
Pan fried liver with sauteed onions, rich brown gravy, peas, carrots, and mashed potatoes	
AIRLINE CHICKEN BREAST	22
Pan seared breast with a garlic jus, rosemary roasted potatoes, and haricot verts	
STEAK AND FRITES	24
Seared ribeye steak with mustard butter and golden fries	
FISH N CHIPS	16
Crispy fried cod served with fries, coleslaw, and remoulade	
CHICKEN TENDERS	16
Crispy chicken tenders served with fries and coleslaw	
ARTICHOKE BLEU CHEESE PASTA	16
Tender mushrooms, artichoke hearts, bleu cheese crumbles, and alfredo sauce	
HOME-STYLE MEATLOAF	18
Meatloaf topped with onion gravy and served with green beans, mashed potatoes, and seasonal vegetables	
CHICKEN POT PIE	16
Carrots, peas, celery, onion, and potato in a velvety herbed cream sauce topped with a puff pastry lid	
CRISPY FRIED SHRIMP	16
A dozen crispy fried shrimp served with fries, coleslaw, and cocktail sauce	
PITA PIZZA	12 12 10
Pepperoni, cheese, or veggie on a pita with a starter salad	
BALSAMIC MISSION FIG SALMON	24
Served with asparagus and wild rice	
CAULIFLOWER STEAK	18
Roasted cauliflower with pea puree and sauteed spinach	
BLACKENED TOFU	16
Served with cauliflower and roasted rosemary potatoes	
VEGAN TERIYAKI STIRFRY	20
VEGAN SHEPHERD'S PIE	18
Mashed cauliflower with seasoned and stewed lentils, peas, carrots, and cauliflower	

DESSERTS

BREAD PUDDING	8
BERRY TRIFLE	7.5
PEANUT BUTTER CHOCOLATE PIE	7.5
Spinach, dried mission figs, goat cheese, and toasted walnuts	
SCOOP OF ICE CREAM	2
Chocolate, vanilla, strawberry	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness