



January Dinner Menu

Preludes

Black Eyed Pea & Sausage Soup...five

Individual Pizza...five

Artichoke, Black Olives, Mozzarella Cheese

Mini Crab Cakes...five

Remoulade Sauce

Entrees

***Mixed Greens, Grape Tomatoes, Black Olives, Red Onions & Roasted Pine Nuts
Balsamic Vinaigrette***

NY Sirloin Steak...twenty-eight

Surf & Turf...thirty-two

Rosemary Fingerling Potatoes

Grilled Chicken Breast ...twenty-four

Mushroom, Tomato & Garlic

Butter sauce

White Hall Cabernet Franc - California

Aromas of fresh cedar

Liberty Cabernet Sauvignon - California

Ripe red fruit with vibrant berries

***Broiled Local Flounder...twenty-two
Broiled Tilapia & Crab Cake...twenty-six***

Asian Sauce topped with Crunchy Noodles

Blackened Pork Loin...twenty-six

Caramelized Onions

Grilled Sweet Potatoes with Pecan Butter

Chiehalem Pinot Gris – Oregon

Snappy Apple fruit

Planeta La Segreta Rosso-Sicily

Fresh fruit on the nose

Sauté Beef Liver & Onions...twenty

Mushrooms, Zucchini & Squash

Rice

Inn & Garden Crab Cakes...twenty-eight

Remoulade Sauce

Honey Mustard Slaw

Mars & Venus Chardonnay-Chile

Clean and Crisp

Pure Evil Chardonnay-South Australia

White peach stone fruit characters

Sparkling Water on Request

Please let us know in advance if you have food allergies or questions regarding the ingredients of our fare. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 18% gratuity added for parties of 6 or more.

***145 Market Street, Onancock, VA 23417
757.787.8850 www.theinnandgardencafe.com***