

APPETIZERS

WHITE CHICKEN CHILI NACHOS ... \$10.99

Vermont cheddar cheese, house made salsa, & cilantro sour cream.

BBQ WONTON NACHOS ... \$9.99

House made wonton chips, smoked pork BBQ, topped with coleslaw & pickled jalapenos.

CAMPBELL'S POTATO CHIPS ... \$7.99

House made potato chips topped with Applewood smoked bacon & Vermont cheddar cheese. Served with ranch dressing.

GF V SALT DUSTED EDAMAME ... \$8.99

Steamed & seasoned with salt and pepper.

SESAME ENCRUSTED SEARED AHI* ... \$12.99

Served with soy sauce, pickled ginger, & wasabi garnish.

FRIED CALAMARI* ... \$10.99

Hand breaded calamari served with house made spicy cocktail sauce & a lemon wedge garnish.

CORNMEAL FRIED VIRGINIA OYSTERS* ... \$9.99

Served with choice of Golden BBQ or Tarter sauce.

GF BACON WRAPPED SCALLOPS* ... \$19.99

Three diver scallops wrapped in bacon, drizzled with balsamic & golden raisin chutney.

GF BONELESS WINGS (1 LB) ... \$9.99

Tossed in your choice of hot, BBQ, teriyaki, or Asian plum sauce.

Served with bleu cheese or ranch & celery.

* Ask for grilled wings to make it Gluten Free! *

V VEGETABLE SPRING ROLLS ... \$7.99

Served with a sesame-ginger vinaigrette for dipping.

419 WEST CHICKEN QUESADILLA ... \$9.99

Vermont cheddar cheese, onions, sautéed mushrooms, & Applewood smoked bacon served with cilantro sour cream & house made salsa.

SHRIMP & ASPARAGUS QUESADILLA ... \$11.99

Sautéed shrimp & fresh asparagus with Vermont cheddar cheese, cilantro sour cream, & homemade salsa.

GF BRICK OVEN PIMENTO CHEESE DIP ... \$8.99

Served with house made potato chips.

* Ask for celery to make it Gluten Free! *

HAND CUT ONION RINGS ... \$8.99

Freshly cut and fried. Served with remoulade sauce.

GF CLASSIC SHRIMP COCKTAIL* ... \$13.99

Served with house made cocktail sauce & fresh lemon.

GF PEI MUSSELS* ... \$14.99

One pound cooked with Chablis wine, garlic, butter, and chives served with grilled bread.

* Ask without grilled bread to make it gluten free! *

SOUPS

SWEET CORN & CRAB BISQUE

Cup \$4.99 Bowl \$5.99

SOUP DU JOUR

Cup \$3.99 Bowl \$5.99

419 WEST WHITE CHICKEN CHILI

Cup \$3.99 Bowl \$5.99

SALADS

GF V HOUSE SALAD ... \$5.99

Mixed greens, mixed nuts, sliced red onion, grape tomatoes, & parmesan cheese. Served with balsamic vinaigrette.

V CLASSIC CAESAR ... \$6.99

Served with choice of romaine or kale & caesar dressing.

GF V TOMATO & FRESH MOZZARELLA SALAD ... \$9.99

Fresh beefsteak tomatoes and homemade mozzarella slices served over a bed of spinach with reduced balsamic vinegar, olive oil, & basil.

THE WEDGE ... \$8.99

Iceberg lettuce, bleu cheese crumbles, bleu cheese dressing, bacon, & grape tomatoes.

GRILLED CAESAR AND SHRIMP SALAD* ... \$12.99

Served with crostini, grape tomatoes, bacon, & caesar dressing.

GF CHEF DELI SALAD ... \$11.99

Mixed greens with sliced turkey, ham, bacon, Vermont cheddar cheese, grape tomatoes, & cucumbers. Served with buttermilk ranch.

SANTA FE CHICKEN SALAD ... \$10.99

Marinated chicken breast, black bean & corn served with salsa, Vermont cheddar cheese, crispy wonton strips, grape tomatoes over romaine lettuce with cilantro-lime vinaigrette.

V GREEK SALAD ... \$10.99

Mixed greens with cucumbers, red onions, kalamata olives, grape tomatoes, & crumbled feta cheese tossed in greek vinaigrette.

Served in a pita shell.

SESAME SEARED AHI TUNA SALAD* ... \$13.99

Spinach with red onions, chow mein noodles, & grape tomatoes served with sesame-ginger vinaigrette.

GF WOOD GRILLED SALMON SALAD* ... \$11.99

Mixed greens with fresh wood grilled salmon, cucumbers, grape tomatoes, red onions, & crumbled cream cheese. Served with balsamic vinaigrette.

SOUTHERN FRIED CHICKEN SALAD ... \$11.99

Fresh fried chicken tenders, fried onion rings, Vermont cheddar cheese, and house made pickles. Served with honey mustard.

COBB SALAD ... \$11.99

Mixed greens with diced marinated chicken breast, bacon, bleu cheese crumbles, egg, cucumbers, & grape tomatoes. Served with bleu cheese dressing.

GF TOASTED ALMOND CHICKEN & GRAPE SALAD ... \$9.99

Served with fresh fruit and assorted crackers.

* Ask without crackers to make it gluten free! *

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

Items indicated GF are not prepared in a Gluten Free kitchen and could be cross contaminated during preparation.

Items indicated V are Vegetarian friendly.

SHRIMP COBB SALAD* ... \$13.99

Chilled shrimp, bleu cheese crumbles, bacon, tomato, cucumber, & egg. Served with avocado green goddess.

🍷 BLUEBERRY KALE SALAD ... \$8.99

Topped with candied peanuts, bacon, and fresh blueberries. Served with a lemon-thyme vinaigrette.

SALAD DRESSINGS

Ranch, Bleu Cheese, Honey Mustard, Avocado Green Goddess, Balsamic Vinaigrette, Greek Vinaigrette, Fat Free Raspberry Vinaigrette, Cilantro Lime Vinaigrette, Lemon Thyme Vinaigrette, Sesame-Ginger Vinaigrette

** Extra Dressing \$.50 **

CHINESE CHICKEN SALAD ... \$10.99

Mixed greens with marinated chicken breast, chow mein noodles, lettuce, almonds, crispy wonton strips, mandarin oranges, & sesame seeds served with sesame-ginger vinaigrette.

FRIED OYSTER SALAD* ... \$11.99

Fried oysters, bleu cheese, red onion, & bacon served with Lemon Thyme Vinaigrette.

SALAD ENHANCEMENTS

Grilled Chicken \$2.99

Salmon \$4.99

Shrimp \$4.99

SANDWICHES

Served with house made potato chips.

TOASTED ALMOND & GRAPE CHICKEN SALAD ... \$9.99

Served on a croissant with lettuce & tomato.

PRIME RIB SANDWICH ... \$12.99

Slow roasted & shaved prime rib topped with melted swiss cheese & horseradish mayo on a 10" hoagie. Served with au jus.

419 CHIPOTLE CLUB ... \$9.99

Turkey, ham, melted cheddar & swiss cheese, lettuce, tomato, Applewood bacon & chipotle mayo served on pretzel bread.

MARYLAND STYLE CRAB CAKE SANDWICH ... \$10.99

Served on a challah bun with lettuce, tomato, & remoulade sauce.

REUBEN ... \$9.99

Made with corned beef or pastrami, sauerkraut, melted swiss, mustard, & russian dressing served on grilled rye.

419 CUBAN ... \$9.99

Sliced Virginia ham, pulled pork, swiss, cheddar, house made pickles, mustard, and mayonnaise served on a pressed hoagie.

BOBBY JONES ... \$7.99

Pimento cheese, Applewood smoked bacon, spinach, cucumber, & tomato served on a challah bun.

419 JAZZBO ... \$9.99

Smoked turkey, Applewood smoked bacon, coleslaw, & horseradish mayo with melted cheddar served on a challah bun.

WOOD GRILLED SALMON BLT* ... \$9.99

Fresh wood grilled salmon, Applewood smoked bacon, lettuce & tomato, topped with a lemon dill mayo served on grilled wheat bread.

THE TRYON ... \$9.99

Slow roasted prime rib, smoked turkey, melted swiss, & coleslaw served on grilled rye bread with spicy mustard.

THE BIG LICK ... \$9.99

Corned beef, pastrami, melted cheddar & swiss cheese, Applewood smoked bacon & coleslaw served on pretzel bread with horseradish mayo.

WRAPS & TACOS

Served with house made potato chips.

BUFFALO CHICKEN WRAP ... \$9.99

Hand breaded chicken tenders tossed in our buffalo sauce with lettuce & bleu cheese crumbles wrapped in a flour tortilla.

GRILLED CHICKEN CAESAR WRAP ... \$9.99

Grilled chicken breast & hearts of romaine lettuce tossed in a light caesar dressing & topped with fresh parmesan wrapped in a flour tortilla.

RANCHER WRAP ... \$9.99

Hand breaded chicken tenders, lettuce, tomato, & Vermont cheddar cheese, with a savory BBQ ranch sauce wrapped in a flour tortilla.

PULLED PORK TACOS ... \$8.99

Two soft pulled pork tacos with pickled onions, jalapenos, & fresh coleslaw.

CHIPOTLE CHICKEN WRAP ... \$9.99

Hand breaded chicken tenders, chipotle mayo, quinoa, Vermont cheddar cheese, & homemade salsa wrapped in a flour tortilla.

CHICKEN SALAD WRAP ... \$9.99

Toasted almond & grape chicken salad with lettuce & tomato wrapped in a flour tortilla.

PHILLY CHEESE STEAKS

Served with fresh fried onion and potato straws.

PHILLY CHEESE STEAK ... \$9.99

Tender slices of steak served with sautéed onions & peppers with melted white american cheese served on a 10" hoagie.

BIG GATOR CHEESE STEAK ... \$10.99

Your choice of steak or chicken with sautéed onions & peppers, mushrooms, banana peppers, & jalapenos with melted white american cheese served on a 10" hoagie.

CHICKEN PHILLY ... \$9.99

Tender slices of chicken served with sautéed onions & peppers with melted white american cheese served on a 10" hoagie.

TURKEY PHILLY ... \$9.99

Sliced lean turkey with caramelized onions, house made pickles, kale, russian dressing, & melted white american cheese served on a 10" hoagie.

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WOOD FIRE GRILL

All items are cooked over a charcoal & mesquite wood fire. Served with skin on fries.

419 BURGER* ... \$10.99

Topped with lettuce & tomato.

* Choice of cheese add \$1 *

BLEU CHEESE & CARAMELIZED ONION BURGER* ... \$11.99

Topped with lettuce & tomato.

SAUTÉED MUSHROOM & BRIE BURGER* ... \$11.99

Topped with lettuce, tomato, & onion jam.

APPLEWOOD SMOKED BACON & CHEDDAR CHEESE BURGER* ... \$11.99

Topped with lettuce & tomato.

PIMENTO CHEESE BURGER* ... \$12.99

Topped with Applewood bacon, caramelized onions, lettuce, & tomato.

CAROLINA BURGER* ... \$12.99

Pulled pork, fresh coleslaw, & golden BBQ sauce.

HALF RACK ST. LOUIS SLOW ROASTED RIBS* ... \$17.99

Served with fresh coleslaw.

FULL RACK ST. LOUIS SLOW ROASTED RIBS* ... \$24.99

Served with fresh coleslaw.

GF GRILLED SEAFOOD TRIO* ... \$27.99

Grilled shrimp, diver scallops, and lobster tail. Served with fresh cole slaw, drawn butter, & preserved lemon tarter sauce.

* For GF, ask for one of our gluten free sides in place of fries *

STEAKS

Hand-cut, Certified Angus Beef. Served with Yukon Gold mashed potatoes and steamed asparagus.

GF 8-OUNCE FILET* ... \$31.99

GF 12-OUNCE RIBEYE* ... \$24.99

TOPPINGS ... \$2.99

Burgundy Sautéed Mushrooms

Caramelized Onions

Bleu Cheese Crumbles

GF 16 OZ COWBOY RIBEYE* ... \$32.99

GF 12-OUNCE NEW YORK STRIP* ... \$27.99

PREMIUM TOPPINGS

Jumbo Lump Crab Meat \$5.99

Sautéed Shrimp \$5.99

Lobster Tail \$11.99

SEAFOOD

SHRIMP & GRITS* ... \$16.99

Sautéed Shrimp & Andouille sausage gravy over creamy stone-ground grits & steamed asparagus.

WOOD GRILLED DIVER SCALLOPS* ... \$24.99

Served with sautéed shrimp & jumbo lump crab meat over creamy stone-ground grits, steamed asparagus, & drizzled with crab butter.

GF CEDAR PLANK ROASTED SALMON* ... \$19.99

Served with quinoa, seasonal vegetables, & lemon dill compound butter.

GF MAHI MAHI* ... \$18.99

Pan seared with white wine and lemon served over Yukon Gold mashed potatoes & seasonal vegetables, drizzled with crab butter.

* Add Sautéed Shrimp for \$5.99 extra. *

MARYLAND STYLE CRAB CAKES* ... \$21.99

Served with remoulade sauce, Yukon Gold mashed potatoes & seasonal vegetables.

GROUPEL MORNAY GRATIN* ... \$21.99

Sautéed with bacon, tomato, breadcrumbs, and mornay. Served with Yukon Gold mashed potatoes & seasonal vegetables.

CHICKEN & PORK

CHICKEN PARMESAN* ... \$16.99

Fettuccine tossed with our homemade marinara & topped with an herb breaded chicken breast, fresh mozzarella, & parmesan.

GF PORK PORTERHOUSE* ... \$19.99

Grilled to the temperature of your liking & served with Yukon Gold mashed potatoes, asparagus, & cherry balsamic reduction.

CHICKEN & SHRIMP* ... \$17.99

Pan fried chicken breast topped with sautéed shrimp in a hazelnut cream sauce over Yukon Gold mashed potatoes.

MARINATED CHICKEN TERIYAKI* ... \$14.99

Served with quinoa & seasonal vegetables.

PASTA

BRUSCHETTA CHICKEN PASTA ... \$13.99

White balsamic vinegar, olive oil & basil marinated beefsteak tomatoes tossed with grilled chicken, gemelli pasta, & topped with melted mozzarella cheese.

AL'S MADEIRA CHICKEN PASTA ... \$13.99

Roasted red peppers, mushrooms, grilled chicken, & gemelli pasta tossed in garlic madeira cream sauce.

CHICKEN ALFREDO ... \$13.99

Grilled chicken & fresh broccoli tossed in an alfredo cream sauce, served over fettuccine & topped with toasted almonds.

SHRIMP CREOLE PASTA ... \$14.99

Sautéed Shrimp, Andouille Sausage, roasted red peppers, sundried tomatoes, & fettuccine tossed in a cajun cream sauce.

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ARTISAN BRICK OVEN PIZZAS

🍷 WHITE PIZZA ... \$12.99

Garlic, olive oil, broccoli, mozzarella, & feta cheese.

BBQ CHICKEN PIZZA ... \$13.99

Grilled chicken, BBQ sauce, mozzarella, caramelized onions, & fresh cilantro.

THE RODGE ... \$12.99

House made tomato sauce, mozzarella, pepperoni, sausage, & mushrooms.

VIRGINIA HAM & BRIE PIZZA ... \$14.99

Olive oil, garlic, caramelized onion, & mozzarella.

CALABRIA PIZZA ... \$13.99

Bacon, feta, sun dried tomatoes, spinach, olive oil, & fresh garlic.

BUFFALO CHICKEN PIZZA ... \$13.99

Grilled chicken, buffalo sauce, mozzarella, bleu cheese, caramelized onions, & pickled celery.

TOPPINGS ... \$0.99

Fresh Basil, Garlic, Kalamata Olives, Cilantro, Mushrooms, Raw or Caramelized Onions, Green Pepper, Fresh Spinach, Sliced Tomato, Banana Peppers, Jalapenos, Cheddar, Mozzarella, Bleu Cheese, White American Cheese, Feta Cheese, Goat Cheese

PREMIUM TOPPINGS ... \$1.99

Ham, Bacon, Chicken, Pepperoni, Shrimp, Sliced Italian Sausage, Ground Beef, Philly Meat, Anchovies

🍷 MARGHERITA PIZZA ... \$12.99

House made tomato sauce, mozzarella, sliced tomatoes, garlic, & fresh basil.

🍷 MEDITERRANEAN PIZZA ... \$12.99

Olive oil, garlic, mozzarella, cucumbers, kalamata olives, red onions, feta, & diced tomatoes, with fresh basil.

MUSHROOM & GRILLED CHICKEN PIZZA ... \$13.99

Olive oil, garlic, mozzarella, goat cheese, & balsamic reduction.

KONA PIZZA ... \$14.99

House made tomato sauce, mozzarella, fresh pineapple, ham, bacon, & fresh cilantro.

PESCARA ... \$16.99

Olive oil, garlic, mozzarella, shrimp, Kalamata olives, sundried tomatoes, anchovies, fresh basil, & Parmesan.

PEPPERONI PIZZA ... \$10.99

🍷 TRADITIONAL CHEESE PIZZA ... \$9.99

BUILD YOUR OWN PIZZA!

Choose your favorite toppings to add onto our Traditional Cheese Pizza!

SIDE DISHES

\$2.99 Each

SKIN-ON FRIES

FRIED POTATO & ONION STRAWS

STONE-GROUND GRITS

GF HOUSE MADE COLE SLAW

GF FRESH FRUIT

GF SEASONAL VEGETABLES

SWEET POTATO FRIES

ONION RINGS

GF QUINOA

GF YUKON GOLD MASHED POTATOES

GF STEAMED ASPARAGUS

GF STEAMED BROCCOLI

BEVERAGES

SOFT DRINKS

Coke, Cherry Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Pink Lemonade

SAN PELLEGRINO

HOT TEA

ICED TEA

Sweet or Unsweet

COFFEE

HOT CHOCOLATE

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