



Charley's Waterfront Cafe

Farmville, Va.

info@charleyswaterfront.com

Gluten Free Menu Available Upon Request

STARTERS

MOZZARELLA LOGS 10

Made in Richmond, three Joey D's Mozzarella Logs topped with parmesan cheese and served with house-made marinara.

JUMBO PRETZEL 14

Jumbo Bavarian pretzel served with our three cheese sauce.

HOT CRAB DIP 15

Fresh crabmeat sautéed with sweet roasted red peppers, gently blended with cream cheese. Served with French-style baguettes.

CHARLEY'S SKINS 11

Potato skins topped with cheddar and bacon. Served with a side of sour cream.

JUMBO WINGS 15

Eight chicken wings with one choice of Buffalo, bacon BBQ, Korean BBQ, or honey siracha. Served with celery and Ranch or bleu cheese dressing. Additional sauces \$.25 each.

MEGAN'S ITALIAN MEATBALLS 14

Three house made, hot Italian sausage and ground beef meatballs topped with our marinara and fresh parmesan. Served with garlic toast.

FRIED GREEN TOMATOES 11

Hand-breaded fried green tomato basket & fries served with a Cajun Remoulade.

SOUPS

CUP~7 / BOWL~9

ROASTED RED PEPPER & CRAB SOUP

Sweet, roasted red peppers and fresh crabmeat blended with cream, spiced to perfection.

*Available by the quart for carryout only~20

TOBACCO ROAD CHILI

A perfect combination of ground Ribeye, NY Strip, herbs, and spices, blended with black beans. Topped with cheddar cheese and green onions. Served with tortilla chips.

SOUP OF THE DAY

We take pride in offering you our homemade soups, featuring the freshest ingredients. Ask your server for today's selection.

FRENCH ONION 9

Our classic homemade onion soup, served in a crock, and topped with a golden puffed pastry & provolone cheese.

SALADS

Substitute proteins available: Crab Cake or Blackened Ahi Tuna*~3 / Shrimp or Scallops~2 / Salmon~6

HOUSE SALAD 11 / CLASSIC CAESAR 11

CLASSIC CHICKEN CAESAR SALAD 16

Chopped romaine tossed in house made Caesar dressing and topped with grilled chicken, fresh parmesan, & garlic croutons.

COBB SALAD 16

Grilled chicken, avocado, boiled egg, bacon, grape tomatoes, fresh parmesan, and bleu cheese crumbles over chopped romaine.

STRAWBERRY FIELD SALAD 16

Grilled chicken, strawberries, grape tomatoes, cucumbers, toasted walnuts, feta cheese crumbles, & fresh parmesan.

CAPRESE 14

Mixed Greens topped with fresh mozzarella cheese, tomatoes, basil, and a red wine balsamic drizzle.

add chicken~5 / add blackened Ahi tuna* or crab cake~8
add shrimp or scallops~7 / add salmon~10

House Made Dressings: Ranch, Balsamic Vinaigrette, Bleu Cheese, 1000 Island, Honey Mustard Vinaigrette, Citrus Vinaigrette, Bacon-Catalina & Caesar.

SANDWICHES

All sandwiches served with a garlic-dill pickle and fries.
Substitute side options: onion rings, hand-cut fries, cup of soup, house salad, Caesar salad, or mac & cheese ~ 3

KOREAN BBQ BURGER* 17

An 8 oz. fresh ground beef burger topped with cheddar, fried onion straws, bacon, and fresh jalapeños with a house-made Korean BBQ sauce. Served on a toasted artisan potato roll.

substitute a turkey burger at no extra charge

WATERFRONT BURGER* 17

A seared 8 oz. fresh ground beef burger topped with caramelized onions, bacon, provolone, Brie, and a sea salt & black pepper mayo on an artisan potato roll.

FRIED CHICKEN SANDWICH 16

Hand-breaded fried chicken with Havarti cheese, garlic-dill pickle chips, & house-made Ranch. Served on a potato roll.

CHARLEY'S CLUB 15

Thin-sliced, smoked turkey, Virginia ham, bacon, Swiss cheese, with sea salt & black pepper mayo. Served on thick-cut wheat with lettuce and tomato.

CRAB CAKE SANDWICH 18

A Chesapeake Bay-style crab cake with lettuce and tomato. Served on a toasted Kaiser roll with a side of Cajun remoulade and slaw.

HIGH BRIDGE GRILLED CHEESE 15

Grilled cheese on classic white bread with Havarti cheese, Smithfield ham, and fried green tomatoes.

*** A SERVICE FEE OF 2% WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS***



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SANDWICHES CONT...

BLACKENED AHI TUNA SANDWICH* 16

Blackened Ahi tuna with lettuce, tomato, red onion & a side of Cajun remoulade. Served on a toasted croissant.

CLASSIC FRENCH DIP 16

Thin-sliced, Black Angus roast beef and Havarti cheese on a toasted hoagie roll with a side of horseradish cream sauce and Au Jus.

GRILLED REUBEN 15

Thin slices of slow-roasted corned beef brisket with house made sauerkraut and 1000 island on thick-cut rye with Swiss cheese. Pressed on our panini grill.

MILL ST. BLT CHICKEN SALAD 15

House-made chicken salad filled with diced celery, green onions, gala apples, & grapes. Topped with bacon, lettuce & tomato and served on a toasted croissant.

CHICKEN CAESAR WRAP 15

Grilled chicken, chopped romaine, parmesan, & our house-made Caesar dressing wrapped in a sun-dried tomato tortilla & pressed on the panini grill.

Ask your server about Sunday
Brunch from 11-2pm every
Sunday.

CHILDREN'S MENU

For Children 12 and under.

CHICKEN TENDERS 8

Served with a honey mustard vinaigrette and fries or veggies.

CHILDREN'S PASTA 7

Served with a choice of our three cheese sauce, marinara, or Alfredo sauce.

HAMBURGER 8

Served with lettuce, tomato, and fries or veggies.

GRILLED CHEESE 7

Grilled classic white bread and American cheese, served with fries or veggies.

*All Proteins may be served blackened.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

ENTREES

Served with Chef's vegetables & a choice of garden salad or Caesar salad. Substitute Cup of Soup~3

SHRIMP, SCALLOP, & BROCCOLI ALFREDO 24

Sautéed shrimp, scallops, broccoli & alfredo sauce. Tossed with pasta & topped with fresh parmesan cheese.

FIVE HOUR RIBS 23

A half-rack of St. Louis-style ribs, rubbed with spices, slow roasted for five hours, and topped with our smoky, bacon-BBQ sauce. Served with slaw.

CENTER-CUT SIRLOIN* 30

8oz. center-cut, bacon-wrapped sirloin. Served over a red-wine balsamic drizzle.

NY STRIP* 30

10oz. NY strip, topped with a roasted garlic & Bleu Cheese compound butter.

RIBEYE* 32

Hand-cut 12oz. ribeye grilled to the temperature of your choice.

add three colossal shrimp~8 / add four scallops~5
add sautéed crabmeat~4

OLD BAY AHI TUNA* & SHRIMP 26

Pan seared Old Bay dusted tuna with three colossal shrimp. Served with a Cajun remoulade sauce.

ANCHO DUSTED SALMON 24

Seared Ancho chili dusted salmon with a siracha-honey sauce.

CAPRESE CHICKEN 23

Two 6oz. grilled chicken breasts, topped with sliced tomato, fresh mozzarella, basil, & a red wine balsamic reduction.

CRAB CAKES 25

Two of our Chesapeake Bay-style crab cakes served with Cajun remoulade and slaw. May be served Blackened.

201 PARMESAN 23

Choose between hand-breaded, fried buttermilk chicken or two house-made Italian meatballs served over pasta with our marinara. Topped with fresh parmesan cheese.

Ask your server for featured flavors

CARROT CAKE 8

CHOCOLATE TRUFFLE 8

CHEESECAKE 7

NIGHTINGALE ICE CREAM SANDWICHES 7

BROWNIE SUNDAE 7 (available gluten free)

BLONDIE BROWNIE SUNDAE 7

THE FLOWER POT 7

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