



Executive Chef
Trevis Read

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. These items are cooked to order.



TAKE OUT MENU



OPEN 7 DAYS A WEEK

11:00 AM - 7:00 PM

Call Ahead.

Please allow up to
20 minutes of food
and take out

(703) 580-9000 x229
11921 Chanceford Dr..
Woodbridge, VA, 22192

APPETIZERS

Soup du Jour

Cup **6**/Bowl **8**

Chef's choice house-made

Loaded Potato Skins **8**

(5) Half shelled Idaho potatoes stuffed with cheddar jack, bacon, scallions and sour cream drizzle

Ultimate Nachos **9**

House-made tortilla chips, chili, nacho cheese, black olives, pico d gallo, sour cream and jalapenos

Smoked Wings

8 for 10/ 16 for 18

House-smoked jumbo wings in your choice of sauce: Buffalo, House BBQ, General Tso's, Honey Sriracha or Old Bay seasoned (wet or dry) Served with celery and your choice of ranch or bleu cheese dressing

Coconut Shrimp **13**

(8) Hand-breaded jumbo shrimp, deep fried and served with chipolte aioli

SALADS

House Salad **6**

Mixed field greens, cherry tomatoes, cucumber and croutons, your choice of dressing

Classic Caesar **6**

Chopped romaine lettuce, Caesar dressing, Parmesan and garlic croutons

SALADS

Smoked Salmon **12**

Mixed greens topped with house-smoked salmons, granny smith apples, chopped hard boiled egg, diced red onions and served with citrus vinaigrette

Greek Salad **8**

Chopped romaine , onion, tomato, olives, cucumber and feta served with Greek vinaigrette

Add 4oz Grilled Chicken to salads **4**

SANDWICHES

All Sandwiches served with choice of : fries, sweet potato fries, house chips or onion rings. Add a side salad or cup of soup 4

Nashville Hot Chicken **12**

Country fried Nashville seasoned chicken breast topped with shredded cabbage and barrel pickles on toasted brioche with deviled egg spread

Pulled Pork **9**

House-smoked pork butt tossed with Carolina Gold bbq sauce topped with SC slaw on toasted brioche

Classic American Burger **10**

Double patties cooked to a juicy well done. Served with lettuce, tomatoes, onion and American cheese on toasted brioche bun

Chesapeake Crab Cake **14**

Award Winning jumbo lump crab pan seared, served on toasted brioche with lettuce, tomato and topped with old bay aioli

Philly Cheesesteak **12**

Original rib steak from Philadelphia cheesesteak Factory, sauteed onions and provolone

Classic Rueben **12**

Sliced corned beef, Russian dressing, sauerkraut and Swiss, served on toasted marble rye

Honey Mustard Chicken **12**

Grilled Chicken breast, stone ground honey mustard, hickory bacon, Muenster cheese, lettuce and tomato on brioche

ENTREES

Smoked St. Louis Style Ribs (3) Bones **11** (6) Bones **14**

House-smoked, smothered in our BBQ sauce served with fries

Beer Battered Fish n Chips **13**

(2) 4oz Bass Ale battered fried cod fish served with tartar, malt vinegar and fries,

Pepperoni Flatbread **12**

Marinara, fresh and shredded mozzarella, pepperoni

Crabcake Dinner **26**

(2) Crabcakes served with fries and Carolina slaw