

At Sou'Wester, our cuisine
is meant to be approachable and
comfortable and takes inspiration
from classic American recipes.

Everything on our menu is prepared daily
with fresh ingredients we source from
the farms of the Virginia countryside
to the waters of the Chesapeake Bay.



CHEF DE CUISINE EDDIE MORAN

COCKTAILS

Classic Mimosa

Sparkling Wine & Orange Juice
11.

Fleur de Lys

Sparkling Wine, Grand Marnier,
Bitters-Soaked Sugar Cube and
Freshly Squeezed Lemon Juice
12.

Kir Imperial

Sparkling Wine & Chambord
12.

House Bloody Mary

Sou'Wester Recipe
with Frankie's Original Horseradish
with Your Choice of:
Darden Ham-Infused Vodka or Regular Vodka
11.

SIDES

Fruit Salad	8.
Mixed Green Salad with Balsamic Vinaigrette	6.
Olive Oil Braised Spinach	8.
Roasted Potatoes with Onions and Peppers	6.
French Fries with Mary-Rose Sauce	4.
Grilled Ham	6.
Applewood Smoked Bacon	6.
Sausage	6.
Hushpuppies with Honey Butter	7.

SALADS | SOUPS | APPETIZERS

MIXED MARKET GREENS Radish Butter Crostini, Balsamic Vinaigrette	10.
BABY SPINACH SALAD Compressed Strawberry, Candied Pecans, Herbed Goat Cheese, Cornbread Croutons, Lemon Poppyseed Vinaigrette	14.
CAESAR SALAD Pine Nut Frico, Cherry Tomatoes, White Anchovies, Focaccia Croutons	13.
SPRING VEGETABLE SOUP Shell Pasta, Garlic Croutons, Ramp Pistou	10.
PAN FRIED RAPPAHANNOCK RIVER OYSTERS Smoked Pepper Aioli	12.
SMOKED SALMON CARPACCIO Rye Bread Crumbs, Compressed Cucumber, Greek Yogurt	16.

EGGS

FRITTATA DU JOUR Mixed Greens and Tomato Provençal	15.
SOU'WESTER EGGS BENEDICT Poached Eggs, Country Ham, Spinach, Roasted Tomato, Hollandaise	16.
CROQUE-MADAME Classic French Hot Ham Sandwich with Béchamel Sauce and Fried Egg	12.
5OZ. RIBEYE STEAK AND EGGS Ribeye Steak, Roasted Red Bliss Potatoes, Fried Egg, Sou'Wester Steak Sauce	23.

SANDWICHES | ENTRÉES

BRIOCHE FRENCH TOAST Maple Butter and Fresh Berries	13.
BUTTERMILK FLAPJACKS Berry Compote and Whipped Cream	12.
GRILLED VEGETABLE PANINI Squash, Roasted Tomato, Charred Eggplant, Provolone, Asparagus Soup, Mixed Greens	14.
GRILLED CHICKEN SAUSAGE SANDWICH on Parker House Roll with Mary Rose Sauce and Bibb Lettuce with French Fries	14.
GEORGE'S BURGER Applewood Smoked Bacon and Cheddar with French Fries	18.
SOFTSHELL CRAB PO'BOY Lettuce, Tomato, Preserved Lemon Aioli on a Cornmeal Dusted Yeast Roll with Cole Slaw	20.
GRILLED TROUT Spring Vegetable Ragout, Roasted Tomatoes, Fines Herbes, Red Wine Vinaigrette	22.