

THE *Backyard*

RACE & SPORTS GRILL

BREAKFAST FAVORITES

BREAKFAST SKILLET* \$6.99

2 eggs your way, applewood smoked bacon or sausage, hash browns, choice of toast

BREAKFAST BURGER* \$8.49

4oz. patty, egg your way, American cheese, applewood smoked bacon, lettuce, tomato, onion, pickle, hashbrowns

BREAKFAST BURRITO \$8.99

applewood smoked bacon, sausage, scrambled eggs, cheddar cheese, green peppers, onions, pico de gallo, guacamole, sour cream, hashbrowns

PROTEIN SCRAMBLE \$10.99

diced chicken, applewood smoked bacon, 3 scrambled eggs, mozzarella cheese, spinach, hash browns, choice of toast

STEAK & EGGS* \$21.99

10oz. sirloin, 2 eggs your way, hash browns, choice of toast

CHICKEN FRIED STEAK & EGGS* \$12.99

hand breaded beef cutlet, 2 eggs your way, breakfast gravy, hash browns, buttermilk biscuit

PANCAKE STACK \$4.49

3 buttermilk pancakes, butter, syrup

ADD MIXED BERRIES +\$1.49

BISCUITS & GRAVY \$4.99

breakfast gravy

ADD EGG YOUR WAY* +\$0.99 / ADD CHICKEN TENDER +\$3.99

OMELETS

3 egg omelet, golden hashbrowns, choice of white, wheat or rye toast

HAM & CHEESE \$9.49

smoked pit ham, smoked Gouda cheese

MEAT LOVERS \$10.49

applewood smoked bacon, sausage, smoked pit ham, cheddar cheese, green onion

VEGGIE \$9.49

mushrooms, spinach, onions, bell peppers, tomatoes

CHEESE \$8.99

choice of pimento, cheddar, Gouda, American, or Swiss

BUILD YOUR OWN \$10.49

CHOICE OF 3 INGREDIENTS AND CHEESE

CHEESE: pimento, cheddar, Gouda, American, Swiss

MEAT: applewood smoked bacon, sausage, smoked pit ham

VEGETABLE: mushroom, spinach, onion, bell pepper, tomato, roasted red peppers

*We source only the freshest ingredients, however, consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be of a higher risk if these foods are consumed raw or undercooked.

BREAKFAST COCKTAILS

MIMOSA \$4

BLOODY MARY \$4

BAILEYS & COFFEE \$4

NON-ALCOHOLIC BEVERAGES

COFFEE, TEA, SODA \$2.95

JUICE \$3.25

LIFEWTR BOTTLED WATER \$4

cranberry, pink grapefruit, orange

PERRIER \$3

RED BULL ENERGY DRINK \$4

BEERS

BOTTLES

\$4

COORS LIGHT, BUD LIGHT, BUDWEISER,
MILLER LITE, MICHELOB ULTRA

\$4.75

GUINNESS, YUENGLING LAGER, STELLA
ARTOIS, CORONA, MODELO, HEINEKEN

DRAFT

\$4.75

BUD LIGHT, BUSCH LIGHT, COORS LIGHT,
MICHELOB ULTRA, MILLER LITE

\$5.50

TWISTED TEA, BLUE MOON,
COUNTRY BOY CIDER

BREAKFAST

SERVED UNTIL 11AM

THE Backyard

RACE & SPORTS GRILL

FOR SHARING

GIANT PRETZEL \$10.99

lager beer cheese, honey mustard

COLOSSAL CHICKEN WINGS & FRIES \$12.99

celery, carrot, choice of Buffalo, BBQ or Nashville Hot, jackpot style, teriyaki sauce, ranch dipping sauce

FRIED CHICKEN LIVERS \$4.99

bistro sauce

FRIED PICKLES \$6.99

lightly breaded, buttermilk dipping sauce

FRIED GREEN TOMATOES \$7.99

cheesy grits, scallions

CRISPY CHEESE QUESADILLA \$7.99

parmesan & cheddar cheese, pico de gallo, sour cream, guacamole

ADD CHICKEN +\$3.99 / STEAK* +\$4.99

JUMBO CHICKEN TENDERS & FRIES \$11.99

choice of Buffalo, BBQ or Nashville Hot, jackpot style, teriyaki sauce, ranch dipping sauce

STACKED NACHOS \$13.99

tortilla chips, white queso, ground beef, black bean corn pico de gallo, sour cream, guacamole, jalapenos, cilantro

ADD CHICKEN +\$3.99 / STEAK* +\$4.99

FLATBREADS

SPINACH \$10.99

mozzarella and parmesan cheese, garlic cream sauce, red onions, balsamic reduction

PEPPERONI & HOT HONEY \$12.99

mozzarella and parmesan cheese, red sauce

SPICY BUFFALO CHICKEN \$11.99

mozzarella cheese blend, garlic cream sauce, jalapenos, green onion

SOUP AND SALADS

SOUP OF THE DAY \$4.99

HOUSE SALAD \$5.99

field greens, cherry tomato, cucumber, chickpeas, cheddar cheese, croutons, choice of dressing

CAESAR SALAD \$8.99

chopped romaine, parmesan cheese, croutons

ADD CHICKEN +\$3.99 / STEAK* +\$4.99 / SALMON* +\$5.99/ CAJUN FRIED SHRIMP +\$6.99

SOUTHWESTERN CHICKEN SALAD \$10.99

chopped iceberg, corn, black beans, guacamole, roasted red peppers, pico de gallo, sour cream, green onions, cilantro, tortilla strips, chili lime dressing.

NASHVILLE HOT CHICKEN SALAD \$12.99

chopped romaine lettuce, avocado, tomatoes, pickles, white cheddar cheese, red onions, croutons

BEERS

BOTTLES

\$4

COORS LIGHT, BUD LIGHT, BUDWEISER, MILLER LITE, MICHELOB ULTRA

\$4.75

GUINNESS, YUENGLING LAGER, STELLA ARTOIS, CORONA, MODELO, HEINEKEN

DRAFT

\$4.75

BUD LIGHT, BUSCH LIGHT, COORS LIGHT, MICHELOB ULTRA, MILLER LITE

\$5.50

TWISTED TEA, BLUE MOON, COUNTRY BOY CIDER

NON-ALCOHOLIC BEVERAGES

COFFEE, TEA, SODA \$2.95

LEWTR BOTTLED WATER \$4

PERRIER \$3

JUICE \$3.25

cranberry, pink grapefruit, orange

RED BULL ENERGY DRINK \$4

COCKTAILS

THE MINT MILLION MARTINI \$11

Grey Goose Watermelon Essence Vodka, Cointreau, cranberry juice, lime juice, fresh mint

BOURBON PEACH TEA \$9

Evan Williams Bourbon, peach tea, lemon juice, mint simple syrup

BOURBON SANGRIA \$9

Evan Williams Bourbon, Merlot wine, 7 Up, winter spice simple syrup

THE WILLIAMSBURG PUNCH \$9

Amaretto Di Saronno, peach schnapps, grapefruit juice, pineapple juice, grenadine

HONEY BOURBON LAGER \$9

Evan Williams Bourbon, Bud Light Lager, orange juice, lemon juice, honey simple syrup

18% gratuity added to parties of 8 or more.

APPETIZERS, SOUPS & SALADS

11 AM — CLOSE

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RACE & SPORTS GRILL

BURGERS

two 4oz. patties, fried pickle spear, choice of French fries, kettle chips or coleslaw
vegetarian option: falafel patty available upon request

THE MINT CHEESEBURGER* \$10.99

choice of cheese, pickles, mayonnaise, ketchup, mustard, lettuce, tomato, onion, toasted brioche bun

MUSHROOM SWISS BURGER* \$11.49

Swiss cheese, grilled mushrooms, bistro sauce, toasted brioche bun

TURKEY BURGER \$11.99

pepperjack cheese, guacamole, pico de gallo, lettuce, garlic-ranch aioli, toasted brioche bun

WB PATTY MELT* \$11.49

Swiss cheese, caramelized bourbon onions, bistro sauce, marbled rye bread

WAGYU SLIDERS* \$16.99

3 hand pattied Wagyu sliders, Havarti cheese, pickles, caramelized bourbon onions, roasted chili aioli

ENTREES

BLACKENED CHICKEN ALFREDO PASTA \$12.99

cavatappi pasta, broccoli, tomato, parmesan cheese, toasted garlic bread

CHICKEN FRIED STEAK \$12.99

mashed potatoes, sawmill gravy, buttermilk biscuit

SIRLOIN STEAK* \$21.99

10oz. sirloin, caramelized bourbon onions, mushrooms, mashed potatoes, broccoli
ADD CAJUN FRIED SHRIMP +\$6.99

PAN ROASTED SALMON* \$19.99

steamed jasmine white rice, broccoli, capers, tomatoes, brown butter

FISH & CHIPS \$16.99

hand battered Haddock, coleslaw, tartar sauce, lemon, choice of fries or kettle chips

BUFFALO MAC & CHEESE \$12.99

Buffalo fried chicken, cavatappi pasta

RIGATONI MARINARA \$12.99

Rigatoni, tomato, mozzarella cheese, marinara, fresh basil
ADD CHICKEN +\$3.99 / STEAK* +\$4.99/ SALMON* +\$5.99

CAJUN SHRIMP AND FRIES \$16.99

Crispy Cajun shrimp, hush puppies, French fries, okra, zesty remoulade

CHICKEN PARMESAN \$14.99

angel hair pasta, marinara, fresh basil

PRIME RIB DINNER* \$29.99

10oz. ribeye roast, herb crust, loaded baked potato, lemon roasted broccoli, horseradish cream, au jus. Served with a choice of soup or side caesar salad. Includes a slice of brownie a'la mode for dessert.

AVAILABLE THURSDAY-SUNDAY. LIMITED AMOUNT MADE DAILY.

ADD CAJUN FRIED SHRIMP +\$6.99

SANDWICHES

choice of French fries, kettle chips or coleslaw

CANDIED BACON LTA \$16.99

candied bacon, lettuce, tomato, avocado, garlic aioli, toasted brioche bun
(available with smoked applewood bacon upon request)

BBQ BEEF BRISKET HOAGIE \$14.99

chopped brisket, house made BBQ sauce, dill pickles, toasted hoagie

HONEY LIME DIJON CLUB \$12.99

smoked turkey breast, applewood smoked bacon, lettuce, tomato, green bell pepper, honey lime Dijon dressing, toasted wheatberry bread

TRUFFLE CHICKEN DIP \$13.99

roasted chicken, truffle cheddar cheese, chicken jus, toasted hoagie

SPECIALTY BOWLS

TERIYAKI BOWL \$12.99

diced chicken, carrots, broccoli, steamed white rice

Steak Teriyaki Bowl* \$15.99

Salmon Teriyaki Bowl* \$19.99

CHICKEN FAJITA RICE BOWL \$12.99

black beans, corn, white rice, green peppers, onions, pico de gallo, cilantro, guacamole, sour cream

Steak Fajita Bowl* \$15.99

ALL DAY BREAKFAST

EGGS & BACON* \$6.99

2 eggs your way, applewood smoked bacon, choice of toast

STEAK & EGGS* \$21.99

10oz. sirloin, 2 eggs your way, hash browns, choice of toast

PROTEIN SCRAMBLE \$10.99

diced chicken, applewood smoked bacon, 3 scrambled eggs, mozzarella cheese, spinach, hash browns, choice of toast

BREAKFAST BURGER* \$8.49

4oz. patty, egg your way, American cheese, applewood smoked bacon, lettuce, tomato, onion, pickle, hashbrowns

BUILD YOUR OWN OMELET \$10.49

CHOICE OF 3 INGREDIENTS AND CHEESE

CHEESE: pimento, cheddar, Gouda, American, Swiss

MEAT: applewood smoked bacon, sausage, smoked pit ham

VEGETABLE: mushroom, spinach, onion, bell pepper, tomato, roasted red peppers

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