

JAMES LANDING GRILLE

bottled

Bud Light	5
Miller Light	5
Michelob Ultra	5
O'Douls	5
Yuengling	5
Corona	7
Sam Adams	7
Williamsburg IPA	7
Stella Artois	7

draft

Michelob Ultra	6
Stella Artois	8
D B Vienna Lager	7
Goose Island IPA	7
Alewerks Seasonal	7
Billsburg Kingsmill Lager	7

cocktails

James River Margarita 8

Jose Cuervo Gold, Triple Sec, Fresh Lemon Juice, Peach Nectar, Soda

JLG Sunset 12

Grey Goose Vodka, St. Germaine Liqueur, Lemon Juice
Strawberry Puree, Sierra Mist

Filthy Manhattan 10

Jack Daniels, Sweet Vermouth, Muddled Filthy
Cherries, Bitters

Captain's Punch 8

Captain Morgan Rum, Peach Schnapps, Cranberry Juice
Pineapple Juice

JLG Lemonade 8

Tito's Vodka, Lemonade

Bottomless Mimosas & Bloody Mary's 15

Landing Breeze 8

Bombay Sapphire Gin, Triple Sec, Grapefruit Juice, Soda

Breeze Off The River 8

Captain Morgan Rum, Myers Rum, Key Largo Schnapps
OJ, Pineapple Juice, Cranberry Juice

River Oasis 8

Malibu Rum, Midori, Crème de Banana
Sour Mix, Soda

Rumatouille 8

Blue Chair Bay Rum, Dark Rum, Dry Vermouth
Grenadine, Fresh Lemon Juice

Shore Side Sangria 9

White Wine, Apple Juice, Peach Schnapps
Raspberries, Peaches, Mint Leaves

wine selections

BUBBLES

- J. Rogét**, Brut, California 6 / 20
- Riondo**, Prosecco, Veneto, Italy 9 / 35
- Piper Sonoma**, California 45
- Moet Chandon**, Imperial, France 100

LIGHTER WHITES

- Ruffino**, Pinot Grigio, Italy 8 / 30
- Williamsburg Winery**, James River White,
Sauvignon Blanc 8 / 30
- Kung-Fu Girl**, Riesling, Washington 8 / 30
- King Estate**, Pinot Gris, Oregon 45
- Barboursville**, Viognier Reserve, VA 50

CHARDONNAY

- Four Vines**, CA 7 / 25
- Williamsburg Winery**, John Adlum Chard, 8 / 30
- Kendall-Jackson**, Vintner's Reserve, CA 9 / 35
- Kenwood**, Six Ridges, CA 13 / 50
- Antica**, Napa Valley, CA 75

LIGHTER REDS

- A to Z**, Pinot Noir, Oregon 10 / 40
- Imagery Estate**, Pinot Noir, CA 11 / 45
- King Estate**, Pinot Noir, Oregon 58
- Chateau Souverain**, Merlot, California 12 / 45
- Northstar**, Merlot, WA 70

CABERNET SAUVIGNON

- Williamsburg Winery**, Arundell Cab, VA 8 / 30
- Freakshow**, Michael David, CA 45
- Louis Jadot Beaujolais Villages**, Burgundy, France 30
- Kenwood**, CA 8 / 30
- Hess Select**, CA 10 / 40
- Rodney Strong**, CA 13 / 50
- Jordan**, CA 135

ROSÉ

- Chateau Ste Michelle**, Columbia Valley, WA 8 / 30



starters

SEASONAL PARFAIT 8

Fresh Fruit Puree, Greek Yogurt, Fresh Granola Crunch

SMOKED SALMON TOAST POINTS 12

Pumpernickel, Boursin Cheese, Chopped Egg, Chives & Red Onion

ROASTED OYSTERS "KINGSMILL" - 4 FOR 16 OR 4 EACH

Herbed Butter, Bacon, Asiago, Basil Panko Crumbs 

CLASSIC SHRIMP COCKTAIL - 4 FOR 16 OR 4 EACH

Classic Cocktail Sauce and Lemon

BURRATA 12

Surryano Ham, Prosecco Melon Balls, Frisee, Lemon Oil, Balsamic Glaze

CAESAR SALAD 10

Romaine Hearts, Shaved Asiago, Tomato, Anchovy, Focaccia Croutons

handhelds and more

Served with Plank Fries or Fresh Fruit.

JLG BURGER 16

Pimiento Cheese, Fried Egg, Crispy Onion, Shredded Lettuce,
Bacon & Tomato Jam, House Pickles

(Chicken Breast or Beyond Burger available upon request)

SEAFOOD ROLL 20

Shrimp, Crab & Lobster Salad, Chives, Grilled Lemon, Griddled Split-Top Bun

CROQUE MONSIEUR 15

Hot Baked Virginia Ham, Gruyere, Country Bread

Baked in Rich Mornay Sauce

BLACKENED FISH TACOS 17

Traditional Pico de Gallo, Fried Avocado, Nappa Cabbage, Chipotle Crema

younger guests

Steak Frites - Tenderloin, Steak Aioli, Plank Fries 15

Three Cheese Mac & Cheese 10

Kids Burger with Plank Fries 10

Chicken Tacos, Pico de Gallo, Lettuce, Shredded Jack Cheese 10



SIGNATURE ITEM

*Consuming raw or undercooked Oysters, Beef, Tuna or Salmon may increase your risk for foodborne illness.
Please consult your server if you require a gluten-free substitute, or have a severe food allergy.

entrees

STEAK AND EGGS 21

Petite Filet, Eggs any Style, Sweet Potato, Corn and Nueske's Bacon Hash

SHRIMP N'GRITS 19

OBX Shrimp, Cheddar Grits, Peppered Bacon, Hillbilly Hot Sauce Drizzle

CRAB CAKE BENEDICT 21

Crab Cake, Sautéed Spinach, Poached Eggs, Old Bay Hollandaise

"FOSTERS" FRENCH TOAST 15

Texas Toast, Dark Rum Maple Glazed Bananas, Sausage Links

BUBBA'S BENEDICT 16

Fresh Buttermilk Biscuits with Surry Ham, Poached Eggs, Sawmill Gravy

FRITTATA 15

Artichoke, Asparagus, Tomato and Goat Cheese, Plank Fries

KINGSMILL POT PIE 17

Herb Roasted Chicken, Vegetable Medley, Rich Veloute, Baked in Puff Pastry

SMASHED AVOCADO TOAST 18

Crostini, Bacon Jam, Avocado, Over Easy Eggs, Corn and Black Bean Salsa, Manchego

desserts

CHOCOLATE BLACK OUT 9

Chocolate Cake, Rich Chocolate Ganache, Chocolate Gelato

FRESH BERRY TRIFLE 8

CRÈME BRULEE 8

COCONUT CRÈME PIE 8

BANOFFE PIE 8

Dulce de Leche, Banana Custard, Graham Crust