

The Battletown Inn

Lunch Menu (Tuesday – Saturday 11:30 to 2:30)

Appetizers

Calamari	8
Flour dusted, & crisp fried with house made cucumber & Dill tartar & sauce arrabiata	
Seafood Quesadilla	8
Gulf shrimp, Blue Crab, White Cheddar, and Scallions Chipotle aioli & Jalapeño relish	
Southern Fried Green Tomato	7
Smoked VA Ham & Broiled Mozzarella with Oven Roasted pine nuts	
Buttermilk Chicken Tenders	7
Chicken tenderloins, buttermilk dredged/ crisp fried/ Hand cut fries	
Deviled Eggs	8
Creole style deviled eggs/ crispy sweet apple wood Smoked bacon/ Sturgeon caviar/ Chiffonade of wild ramps	
Crabby Green Tomato	9
Southern style fried green tomato/potato crusted Maryland lump Crab cake/ smoked aioli	

Soup & Salads

Crab Bisque	8
Maryland lump blue crab/ Sturgeon caviar / aged sherry	
Cipollini Onion	7
Aged Provolone & Garlic Crouton	
Carrot and Ginger Soup	7
Puree of roasted carrot and ginger/ cardamom crème	
Caesar Salad	6
Shaved Aged Asiago/ fried anchovy	
Pear Salad	7
Champagne poached D'anjou pears, 2 year aged Blue Affinea, smoked pancetta lardoons	
Butter Leaf Wedge	7
Boston Bibb lettuce/ apple wood smoked bacon/ baby radish/ cherry tomato/ eggs mimosa/ black pepper corn ranch	

Salad Entrees

Caesar	7
Shaved Aged Asiago & fried anchovy	
Served with Chicken or Shrimp	10
Tempura Style Oysters	10
Grilled Chicken & Baby Arugula Salad	10
Red onion, Granny Smith apples julienne, Gorgonzola & maple pecan vinaigrette	

Sandwiches, Etc.

Maple Brine Grilled Chicken	7
Aged provolone, apple wood smoked bacon, pepper Corn ranch, baby Bibb lettuce, and corn dusted Kaiser served with fries	
BTI All American Burger	7
Seared 1/3 lb Black Angus burger, w/ pimento cheese, & fried onions served with fries (double stack 9)	
New Yorker	9
Grilled and certified New York strip/ Swiss cheese/grilled onions/lettuce/tomato/garlic baguette Served with fries	
Smoked Pork BBQ	8
House smoked country style/ Gentleman Jack Barbecue sauce/ sweet and sour coleslaw/ Texas toast Served with chips	
Crab Cake Sandwich	12
Potato crusted Maryland blue crab cake with chips Or as a Crab Cake Salad with House dressing	
Rueben	8
Corned Beef, Sauerkraut, Thousand Island, Swiss Cheese on Marbled Rye with chips	
Turkey Rueben	8
Roasted Turkey, Thousand Island, Swiss cheese, Cole Slaw on Marbled Rye with chips	
Kentucky Hot Brown	9
Mesquite roasted turkey, honey glazed pit ham, aged Swiss mornaise, apple wood smoked bacon, & vine Ripe tomato served with fries	
Black Angus Burger	7
certified Black Angus beef grilled to order Add Cheese .50 / add bacon 1.00 (double stack 9) Served with fries	
Hot Roast Beef	8
Open face, w/ thinly sliced certified choice roast beef, Traditional pan gravy served with fries	

*Substitute Mixed Baby Greens or Fries add \$1.00

Beverages of Choice

Wines available by the glass	6
Chardonnay, Pinot Grigio, Riesling, White Zinfandel Cabernet, Merlot, and Malbec	
Beers Domestic	3.25
Imports	4.25
Assorted Sodas, Coffee, and Teas	2

Happy Hour Available Tuesday – Saturday

2.00 domestic beer
3.25 imported beer
4.00 glasses of wine
4.00 rail drinks