

Middleburg Grill Menu

Fresh seasonal favorites available at the Grill

Entrees served daily after 4:00 PM

SALAD & CHILLED FAVORITES

COMPRESSED WATERMELON SALAD \$12

Sweet compressed watermelon with feta, fresh mint, pickled red onion, and a drizzle of balsamic reduction. *GF*

SHRIMP POKE BOWL \$13

Chilled jasmine rice topped with shrimp, avocado, cucumber, edamame, and sesame-ginger soy dressing.

CHILLED GAZPACHO \$8

A refreshing Andalusian-style cold soup made with ripe summer tomatoes, cucumbers, and bell peppers, finished with garlic croutons.

CHEF SALAD \$12

A hearty mix of ham, turkey, Swiss cheese, hard-boiled egg, tomato, and cucumber. *GF*

HARVEST SALAD \$14

Field greens tossed with crisp apples, dried cranberries, blue cheese, and candied pecans. *GF*

HOUSE SALAD \$9

Field greens tossed with cucumbers, tomatoes, and carrots. *GF*

Add grilled chicken, crispy chicken, or shrimp +\$3

CAESAR SALAD \$9

Crisp romaine tossed with Parmesan cheese and classic Caesar dressing. *GF*

Add grilled chicken, crispy chicken, or shrimp +\$3

WARM & SAVORY

BLACKENED MAHI-MAHI TACOS \$14

Blackened mahi topped with shredded lettuce, pico de gallo, and cilantro-lime crema, served with chips and mango-roasted salsa.

PRIME RIB FRENCH DIP \$16

Tender shaved prime rib with melted provolone and crispy onions on toasted ciabatta, served with warm au jus and a side of French fries.

BEEF SLIDERS \$12

Mini brioche buns stacked with seasoned beef, aged white cheddar, caramelized onions, and signature truffle aioli.

CRISPY PORK BELLY BITES \$13

Slow-braised pork belly glazed with sweet bourbon peach and finished with pickled green apples. *GF*

PATATAS BRAVAS \$12

Crispy potatoes topped with smoky pimento sauce and garlic-saffron aioli. *GF*

SOUTHWEST ROASTED VEGETABLE TOSTADO \$12

A colorful tostado layered with roasted vegetables, cheddar cheese, lettuce, sour cream, salsa, and cilantro-lime crema. *GF*

ENTREES

Served daily after 4:00 PM

PRIME RIB STROGANOFF \$16

Thinly sliced prime rib and egg noodles tossed in a rich, savory stroganoff sauce.

PAN-SEARED CHICKEN \$15

Pan-seared chicken served over sweet corn succotash with a bright lemon-herb beurre blanc. *GF*

BLUE CRAB CAKE \$17

A mini 4oz. Maryland-style crab cake served with zesty lemon-caper remoulade and jasmine rice.

GRILLED PEACH & BOURBON GLAZED SALMON \$17

Fresh Atlantic salmon finished with a peach-bourbon glaze and served with asparagus. *GF*

LOBSTER ROLL SLIDERS \$20

Chilled Maine lobster tossed lightly with herb mayonnaise and celery, served in buttered New England rolls.

GF = Gluten Free

Grill Favorites Menu

CALL RESTAURANT & PLACE ORDER
571-222-7279

AVAILABLE ALL DAY, EVERY DAY, INCLUDING POOLSIDE SERVICE

SHAREABLES

- Big Ole Pretzel 12**
Served with beer cheese dip
- Cheese Quesadilla 14**
A warm flour tortilla filled with melted cheese and served with sour cream, guacamole, and salsa. Add grilled chicken +2
- Plate 'O Nachos GF 15**
Crispy tortilla chips piled high with melted cheese, sour cream, salsa, jalapeños, & guacamole.

FAVORITES

*Choice of French Fries, Sweet Potato Fries, Coleslaw, or Fruit
Onion Rings available for an additional charge of +2*

- The Dog 12**
Grilled all beef hot dog
Cheese +2
- The Clubby 15**
Toasted white bread with turkey, ham
bacon, cheese, lettuce, & tomato
- Crispy Chicken Basket 12**
Golden, lightly battered chicken tenders
served crispy with your choice of dipping
sauce
- Just a Burger 16**
White cheddar, lettuce, tomato, onion
Bacon +2, Fried Egg +2
Grilled Onions +1, Grilled Mushrooms +1
- Grilled Chicken Caesar Wrap 14**
Grilled chicken, romaine lettuce, shaved
Parmesan, creamy Caesar dressing,
flour tortilla

FLATBREADS

- The Veggie v 14**
Crisp flatbread topped with melted
cheese and a colorful mix of fresh
vegetables.
- Just Some Cheese 12**
A simple, cheesy favorite with
melted cheese baked on a crisp
flatbread.
- The Meats 14**
A hearty flatbread layered with
melted cheese and a savory blend
of meats.
- Supreme 15**
A loaded flatbread topped with melted
cheese, meats, and vegetables for a
little bit of everything.

SIDES

- French Fries 5
- Fruit Bowl 5
- Onion Rings 7
- Sweet Potato Fries 5



Middleburg Drink Menu

WINE

BY THE GLASS

All wines are available in a 6oz pour or 9oz pour (+\$3).

White Wine

H Cielo Pinot Grigio, Italy	8
H Root 1 Sauvignon Blanc, Chili	8
H Deloach Chardonnay, California	8

Red Wine

H Cousino Macul Merlot, Chile	8
H Broadbent Cabernet Sauvignon, California	9

Sparkling / Rose

H Tiamo Prosecco 200ml, Italy	\$10
-------------------------------	------

BY THE BOTTLE

White Wine

Flora Lisa Pinot Grigio, Italy	30
Annabella Chardonnay, California	32

Red Wine

Cline Rachnlands Pinot Noir, California	32
Bourbon Barrel Red, Southern Belle, Spain	32

BEER

DRAFT

Devils Backbone Vienna Lager	7
Stella Artois	7
Sierra Nevada Hazy IPA	8
Bud Light	7
Michelob Ultra	7

BOTTLE

Bud Light	6
Landshark	6
Stella	8
Goose Island IPA	8
Shock Top	8
Devils Backbone Vienna Lager	8
St. Pauli (Non-alcoholic)	8

COCKTAILS

Tom Collins 10 Dry Gin, Sweet & Sour Mix, Sprite	Watermelon Margarita 10 Tequila, OJ, Sour Mix, Watermelon Syrup	Blue Coconut Punch 9 Rum, Blue Curacao, Pineapple, Coconut Flavoring
Old Fashioned 10 Rye Whiskey, Bitters, Orange, Cherry	Summer Passion Sangria 10 White Wine, Passion Fruit	Mermaid Rum Punch 10 Captain Morgan, Malibu, Blue Curacao, Pineapple
Manhattan 10 Bourbon, Sweet Vermouth, Bitters, Cherry	Strawberry Daiquiri 10 Bacardi Rum, Strawberry Flavoring	Watermelon Squeeze 8 Vodka, Sprite, Watermelon Flavoring
Rusty Nail 10 Dewers, Drambuie, Lemon Twist	Pina Colada 10 Bacardi Rum, Coconut Flavoring ADD Myers Dark Rum as Floater \$1	Blue Lagoon 8 Vodka, Blue Curacao, Lemonade
Margarita 10 Tequila, Lemon-Lime Juice, Curacao		

H = House Wines, House Brand Cocktails, & Draft Beers

Want to bring in Wine? We have glasses for you. | Corkage Fee is \$15