

The Battletown Inn

Lunch Menu served Tuesday – Saturday 11:30 to 2:30

Appetizers

Calamari	8
Flour dusted, crisp fried, house made cucumber & Dill tartar, sauce arrabiata	
Seafood Quesadilla	8
Gulf shrimp, Blue Crab, white cheddar, scallions, cilantro, Chipotle aioli, Jalapeño and tomato relish	
Southern Fried Green Tomato	7
Smoked VA Ham & broiled mozzarella with oven, roasted pine nuts, mesculin mix, olive oil and balsamic drizzle	
Buttermilk Chicken Tenders	7
Chicken tenderloins, buttermilk dredged, crisp fried hand cut fries	
Deviled Eggs	6
Smoked bacon, green tomato jam, chiffonade of leeks	
Crabby Green Tomato	8
Southern style fried green tomato/potato crusted Maryland lump Crab cake/ smoked aioli	

Soup & Salads

Smoked Tomato Bisque	7
Smoked tomatoes, Danish blue cheese, mozzarella crostini	
Vidalia Onion	7
Aged Provolone & Garlic Crouton	
Crab Bisque	7
Caesar Salad	6
Shaved aged Asiago/roasted garlic crostini <i>Grilled chicken add 4.00 Grilled shrimp add 5.00</i>	
Classic Wedge	7
Crisp Iceberg Lettuce, apple wood smoked bacon, baby Radish, cherry tomato, eggs mimosa, buttermilk ranch	
Garden Patch Greens	6
Assorted locally grown salad greens, farm fresh vegetables, sweet garlic vinaigrette	
Grilled Chicken & Baby Arugula Salad	10
Red onion, Honey Crisp apples julienne, Danish Blue & maple pecan vinaigrette	

Beverages

Coke, Diet Coke, Iced Tea (sweet or unsweetened), ginger ale,
Chardonnay, White Zin, Sauvignon Blanc, Pinot Grigio, Reisling, Pinot Noir, Merlot, Malbec, and Cabernet, Classic Martini, Manhattan, Bloody Mary, Screwdriver, Salty Dog, Old Fashion, Mimosa, Bellini

Sandwiches, Etc.

Maple Brine Grilled Chicken	7
Aged provolone, apple wood smoked bacon, buttermilk ranch, brioche bun	
BTI All American Burger	8
Seared 1/3 lb Black Angus burger, w/ pimento cheese, & fried onions (double stack 9.5)	
Traditional Cubano	8
House brined and slow roasted pork, sliced ham, aged Swiss, dilled sweet & sour pickles, spicy mustard, rosemary foccacia	
Crab Cake Sandwich	12
Potato crusted Maryland blue crab cake, brioche bun Or as a Crab Cake Salad with House dressing	
Rueben	8
Corned beef or smoked turkey, sauerkraut, Thousand Island, Swiss cheese on Jewish rye	
Smokehouse Club	8
Thinly sliced Mesquite smoked turkey, pit ham, apple wood smoked bacon, vine ripe tomato, smoky chipotle aioli, Texas toast	
Kentucky Hot Brown	10
Mesquite roasted turkey, honey glazed pit ham, Vermont white cheddar, applewood smoked bacon, & vine ripe tomato	
Black Angus Burger	8
Certified Black Angus beef, grilled to order Add Cheese .50 / add bacon 1.00	
Steak Sandwich	9
Thin sliced choice rib eye, sautéed sweet onions, herbed aioli on a French baguette	
Portabella Burger	8
Marinated and slightly smoked, grilled, pickled sweet onions, vine ripe tomatoes, and Alfalfa sprouts, melted mozzarella, herbed focaccia	

Executive Chef Brian Whitson