



SHOWPLACE Café

Lunch

11am - 4pm

Pick 2

- Bowl of Soup
- Half Chicken Salad Sandwich
- Half Cafe Salad

7.89

Please no substitutions

SOUPS

Add your favorite soup to any meal:
•3.99 Bowl •2.79 Cup

HOMEMADE TOMATO BASIL

Rich Red Roma tomatoes and the very freshest herbs make this a cafe favorite.

BOWL 4.99
CUP 3.79



SOUP DU JOUR

Made fresh every morning, these are favorites that will have you wanting more

BOWL 4.99
CUP 3.79

CAFE SALADS

(Everything but the cluck in the pick two)

CHICKEN CAESAR SALAD

All-natural grilled chicken, romaine lettuce, asiago cheese, and homemade croutons with a caper dijon dressing on the side.
8.99

ANYTHING & EVERYTHING SALAD

Organic spring mix, all-natural grilled chicken, pecans, raisins, bacon, blue cheese, tomatoes, red onions, and a refreshing homemade sweet raspberry vinaigrette on the side.
9.49

SPINACH SALAD

Fresh spinach, dried tomatoes, feta cheese, black olives, chopped eggs and crispy onions, served with smoked bacon balsamic vinaigrette on the side.
8.29

Dressing Options: • Caper dijon dressing • Raspberry vinaigrette • Smoked bacon balsamic vinaigrette • Low Calorie Simple vinaigrette • Garlic ranch •

SIGNATURE SALADS

NEW

THE CACTUS FLOWER

Romaine, black beans, corn salad, sour cream, avocado, cheddar, pico de gallo, and grilled chicken in a crispy fried tortilla bowl.
11.99



SALMON NICOISE SALAD

Mix of spinach and spring mix with chilled potatoes, red onions, green beans, olives, boiled eggs, and topped with a grilled salmon fillet, and a simple vinaigrette on the side.
10.99

CAFE WRAPS

Served with a side

VEGGIE

Black bean salad, cucumber salsa, lettuce, tomato, black olives, fried onions, and Showplace Sauce wrapped in a flour tortilla.
7.29

SHROOMA WRAP

Juicy grilled portabella, chipotle sauce, roasted peppers, tomatoes, grilled onions, spinach and provolone cheese in a flour tortilla.
8.39

MIAMI

Marinated fresh-grilled hand cut tuna topped with black bean salad, fried onions, and lettuce wrapped in a flour tortilla with a killer cucumber salsa.
9.99

SIDES

Al a carte 1.95

- COUNTRY STYLE COLE SLAW
- SHOESTRING POTATOES
- PASTA SALAD
- BLACK BEAN SALAD
- GREEN LEAF SALAD
- CHIPS

• FRIED MAC N' CHEESE (add \$1)

Al a carte 3.99

• FRIED PICKLE (add \$1)

Al a carte 3.99

SHOWPLACE SANDWICHES AND SPECIALTIES served with a side

HOT ITALIAN (Pictured below)

Salami, mortadella, capricola, & pepperoni, warmed with banana peppers, roasted red peppers & onions with smoked mozzarella on an Italian grinder roll with basil, oil and vinegar and dijonaise.
9.99



CRISP PEAR BLT

Bacon, lettuce, tomato, and mayo with a crisp pear on fresh brioche.
7.99

GOBBLER

Our own house-roasted breast of turkey, seasoned stuffing, cranberry chutney, and mayo on fresh brioche.
7.99

THE KING OF CLUBS

Sliced Cure 81 ham, turkey, smoked bacon, swiss and cheddar cheeses with mixed greens, onion, and dried tomatoes, served on brioche with Showplace Sauce.
9.99

NEW

Mahi Souvlaki

Fried Mahi with romaine, red onions, cole slaw, and spicy mayo on a tender pita fold.
8.95

NEW

Chili Stuffed Angus Burger

Juicy burger stuffed with chili and topped with melted cheddar, mayo, bacon, and a fried green tomato.
8.99

POT PIE

Daily chef selection. Market Price

CHILI POT

One pound baked potato with house made chili, cheddar cheese, sour cream, and green onions.
(Contains peanut products)
8.49

BELLA PESTO CHICKEN

All natural grilled chicken breast tossed in basil pesto, melted mozzarella, parmesan, and bacon, all served on fresh baked rosemary and sun dried focaccia.
9.99

TURKEY REUBEN

A great spin on the traditional reuben; house roasted breast of turkey, homemade sour cabbage, russian dressing, and swiss cheese grilled on fresh rye.
7.99

TRAEGERMEISTER

In-house Traeger smoked turkey breast, bacon, smoked gouda, sun dried tomatoes, and slaw all topped with chipotle mayo and served on Ortiz bread. 8.89

CHICKEN SALAD CLUB

Our signature chicken salad with cheddar, bacon, fresh tomatoes, red onions, and Romaine on two slices of brioche.
9.99

PASTRAMI GRILL

Our lean pastrami with sauteed onions, fire roasted peppers, and melted fontina cheese served on rye bread.
8.99

NEW

Frenchy (Pictured below)

Juicy turkey burger wrapped in turkey bacon served with brie, fried onions, chipotle mayo, and romaine.
10.85



FANTASTIC GRILLED CHEESE

Fantastic mix of cheddar, swiss, and fontina cheeses on grilled homemade brioche.
6.49
Add Bacon- 1.99
Add Tomato- .50

FRENCH DIP

Slowly simmered roast beef with onions and portabella mushrooms topped with melted swiss cheese on a muffalatta with a side of au-jus.
9.99

SHOWPLACE CHICKEN SALAD

Our famous all-natural chicken salad tossed with dried cranberries, pecans, and special seasonings on a grilled croissant.
7.79

THE CRABBER (SEASONAL)

Fresh-made pure lump and backfin crabcake served with basil mayo and cole slaw on a muffalatta. Picked fresh daily from Casey's Seafood!
9.99

ALL SANDWICHES ARE SERVED ON FRESHLY BAKED GOURMET BREADS: BRIOCHE, ORTIZ BREAD, PECAN WHOLE GRAIN, RYE, MUFFALATTA, CROISSANT

PIZZETA

Served with a side

GREEK CHICKEN PIZZETA

Hand-tossed gourmet flat bread topped with a garlic and olive oil sauce, all-natural grilled chicken, spinach, basil and melted mozzarella and feta cheeses.
9.29

SIDES

- Al a carte 1.95
- COUNTRY STYLE COLE SLAW
- SHOESTRING POTATOES
- PASTA SALAD
- BLACK BEAN SALAD
- GREEN LEAF SALAD
- CHIPS

FRIED MAC N' CHEESE (add \$1)

Al a carte 3.99

FRIED PICKLE (add \$1)

Al a carte 3.99

SHOWPLACE CAFE WINE & BEER SELECTION

White Wine

SAUVIGNON BLANC, Matua Valley, Marlborough, New Zealand 2009
Tropical citrus fruits with attractive varietal characters, with a passion fruit finish.

Glass/Bottle

\$4.99/\$14.99

CHARDONNAY, William Hill, Central Coast, California 2009
Hints of tropical fruits, with a creamy mouth feel and bold finish.

\$5.49/\$15.99

RIESLING, Bex, Mosel, Saar, Germany 2009
Grapefruit, and honeysuckle with a touch of sweetness.

\$4.49/\$14.99

PINOT GRIGIO, Campanile, Friuli, Italy 2009
Light very crisp white wine, known for its natural mouth watering appeal.

\$4.99/\$14.99

VIRGINIA WHITE, Sir Christopher Wren, Williamsburg Winery, Virginia 2009
Hints of pineapple, orange blossom, with a touch of sweetness.

\$5.49/\$16.99

Red Wine

PINOT NOIR, 'Cellar Select', Marc West, California. 2009
Enticing aromas of strawberry & raspberry with a silky finale.

\$4.99/\$16.99

MERLOT, Kenwood Yulupa, Sonoma, California 2008
Cherry aromas combined with complex aromas of bay leaf, & polished tannins.

\$4.49/\$14.99

ZINFANDEL, Sledgehammer, North Coast, California 2008
Intense aromas of boysenberry, black cherry, flavors of spice, & vanilla highlights from the oak aging.

\$5.49/\$17.99

CABERNET SAUVIGNON, Louis Martini, Sonoma, California 2008
A noble wine with character, structure and finesse, ending in an intense rich finish.

\$5.49/\$17.99

MALBEC, Alamos, Mendoza, Argentina 2008
Dark cherry and blackberry fruit with spice and vanilla oak, leading to a lingering finish.

\$4.99/\$14.99

Beer

BUDWEISER 2.99

BUD LIGHT 2.99

ST. GEORGE'S GOLDEN ALE (Hampton, VA) 3.29

SEATTLE'S BEST COFFEE

FLAVOR OF THE DAY	1.79
SEATTLE'S BEST BLEND	1.79
SEATTLE'S BEST BLEND DECAF	1.79
ASSORTED GOURMET HOT TEA	1.69

ESPRESSO DRINKS

CAFFE LATTE	2.60	3.15	3.45
CAPPUCCINO	2.60	3.15	3.45
CARMEL MACCHIATO	2.95	3.55	3.90
CAFFE MOCHA	2.90	3.45	3.70
WHITE CHOC. MOCHA	3.35	3.90	4.40
CAFFE AMERICANO	1.75	2.15	2.50

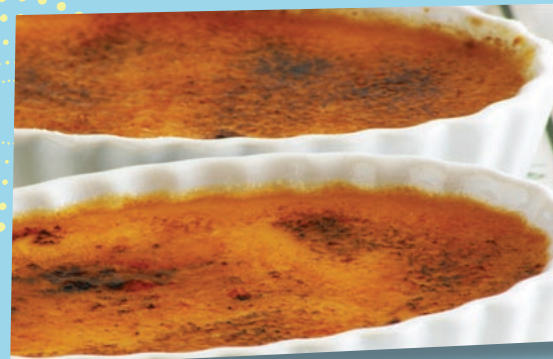
COLD BEVERAGES

SWEET TEA	1.99
BLACKBERRY SAGE ICED TEA	1.99
ACAI BERRY GREEN ICED TEA	1.99
UNSWEETENED ICED TEA	1.99
COCA-COLA FOUNTAIN DRINKS	1.99
NANTUCKET NECTARS JUICES	1.99
FRESH SQUEEZED ORANGE JUICE	2.49
FIJI BOTTLED WATER	1.99
ASSORTED BOTTLED SODA	1.99

DESSERTS

All of our desserts are made from scratch daily. Ask your server about our seasonal selections.

CHOCOLATE AMARETTO SIN PIE	4.99
SEASONAL PIE	4.99
LEMON CHESS PIE	4.99
CREME BRULEE (Vanilla Bean and Pistachio)	5.49
BRIOCHE BREAD PUDDING	4.99
SCRATCH-MADE COOKIES	.99
SCRATCH-MADE BROWNIES (Ask about flavors)	1.49



BREAKFAST (SERVED FROM 9-10:45AM)

LEMON CREME BLUEBERRY PANCAKES

Three scratch-made pancakes loaded with blueberries, topped with lemon creme, and Vermont maple syrup on the side. Served with your choice of smoked Surry sausage or Hatfield bacon.

7.59

MASON'S PLATE

Two eggs any way you want, two mini-ish pancakes with Vermont syrup, one piece of Surry sausage, two strips of Hatfield bacon, and a slice of brioche.

8.39

PLAIN STACK

Three scratch-made pancakes with Vermont maple syrup on the side. Served with your choice of smoked Surry sausage or Hatfield bacon.

6.99

BACK BY POPULAR DEMAND

RAIL CAR WAFFLE

Thick scratch-made waffle, egg over hard, with bacon and cheddar inside served with Vermont maple syrup on the side.

8.59

STUFFED BIRDIE IN A BASKET

Two eggs cooked over medium inside two pieces of brioche stuffed with ham and cheddar cheese. Served with grits.

5.99

"PLAIN OLD" BACON & EGGS

Two eggs any way you like with your choice of smoked Surry sausage or Hatfield bacon, grits, and toasted homemade brioche.

6.29

SHOWPLACE BENEDICT

Poached eggs, baby spinach, ham, and portabella mushrooms, with mornay served on homemade brioche.

7.29

CHESAPEAKE BENEDICT (SEASONAL)

Fresh-made lump crab cake topped with two poached eggs, Old Bay mornay and sauteed spinach, served over fresh pita bread.

9.99

OATMEAL

Fresh Oatmeal mixed with raisins, pecans, apples, and pears with our cinnamon rye toast.

4.99

Showplace Belgian Waffle

Thick scratch-made waffle with Vermont maple syrup on the side. Served with choice of smoked sausage or Hatfield bacon.

6.99

- Add whipped cream for .50
- Fresh blueberry Waffle 1.00

NEW YORK STYLE BAGELS

(choose from plain, asiago, cinnamon raisin, or everything)

PLAIN	1.59
WITH CREAM CHEESE	2.49
HALF DOZEN	8.99

NEW

BECCO (Bacon, egg, cheddar, chili, onion)

One over medium egg with Hatfield bacon, cheddar, chili, and onions on a croissant.

5.95

NEW

Captn' Crunch French Toast (Pictured below)

Captn' crunch crusted french toast, chewy dried fruit granola, and whipped cream. Served with your choice of smoked Surry sausage or Hatfield bacon.

7.99



THE WHIPPER

This three egg omelet is sure to be "fluffy not stuffy"... choose three ingredients, served with homemade brioche.

6.99

*Additional toppings .50 each

SURRY SAUSAGE, HATFIELD BACON, CURE 81 HAM, SPINACH, SUN DRIED TOMATOES, ROASTED RED PEPPERS, RED ONIONS, CHEDDAR CHEESE, SWISS CHEESE, FONTINA CHEESE, MUSHROOMS

Showplace Mimosas for two or both for you! 11.99

MORNING BEVERAGES

ORANGE JUICE (Fresh Squeezed)	3.29
SEATTLE'S BEST COFFEE	1.79
ASSORTED GOURMET HOT TEA	1.69
ASSORTED COCA-COLA PRODUCTS	1.99
NANTUCKET NECTARS FRUIT JUICES	1.99

SIDES

SMOKED SURRY SAUSAGE	3.49
SMITHFIELD BACON	3.69
GRITS	1.99
TOAST	1.99