

Half Way House

PETERSBURG TURNPIKE, RICHMOND, VIRGINIA

Established 1760

The Young family gladly welcomes you to share in one of Richmond's oldest traditions. Built in 1760 on a grant of land from George II of England, The Half Way House Restaurant was once a stagecoach stop to many of America's founders and leaders.

Soups, Salads and Appetizers

SOUP DU JOUR

Chef Ray's freshly made soup

ONION SOUP GRATINEE

caramelized onions in seasoned beef broth with brandy, topped with homemade croutons and melted cheeses

HALF WAY HOUSE SALAD

mixed greens with cucumbers, tomatoes and shredded carrots served with your choice of our homemade dressings

FRESH VIRGINIA OYSTERS

jumbo Mathews County prime oysters lightly dusted with cornmeal and fried, served with a horseradish seafood sauce

CHESAPEAKE CRAB DIP

Half Way House hot lump Chesapeake crab dip with crunchy garlic crisps

FRIED GREEN TOMATOES

sliced tomatoes dusted with cornmeal lightly fried with a tangy remoulade sauce

Homemade Desserts

PECAN PIE

VANILLA CRÈME BRÛLÉE

HOT APPLE CRISP A LA MODE

STRAWBERRY CHEESECAKE

CHOCOLATE TRUFFLE CAKE

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Entrees

include our signature twice-baked potato, vegetable and our house made dinner and cinnamon rolls

SPECIALTIES OF THE HOUSE

hand cut large filet mignon*, jumbo blue water fried shrimp or Chesapeake crab cake or combination of two: small filet mignon*, fried shrimp, or Chesapeake crab cake

PRIME RIB*

slow-roasted black angus prime rib with creamed horseradish sauce

STUFFED SALMON*

fresh wild caught salmon with south pacific rock shrimp and boursin cream cheese stuffing served over rice pilaf

BRAISED SHORT RIBS

burgundy braised boneless grass-fed short ribs with smashed red potatoes, Chef Ray's famous collard greens and a creamy Dijon mustard sauce

SEAFOOD PLATTER

fresh fish of the day, Chesapeake crab cake, blue water shrimp and sea scallops, broiled or fried and served with twice baked potato, rice pilaf or smashed red potatoes

CHICKEN FLORENTINE

tender chicken breasts lightly dusted with flour, sautéed and served with fresh spinach and melted gouda cheese

SEARED TIPS OF BEEF

your choice of braised succulent prime rib or grass-fed filet mignon tips in a port wine and mushroom reduction

CAJUN PASTA

crawfish tails, shrimp, alligator sausage, and chicken seasoned with chef Ray's unique blend of Cajun spices and tossed with tomatoes and onions, served over linguini

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness