

The Lafayette Inn & Restaurant proudly serves

Burgers Done Well

100% Certified Angus Beef® -The finest natural beef available.
100% Pure, no additives or fillers

Angus cattle are carefully selected from reputable ranches and family farms in America's heartland. These producers are dedicated to bringing the very best, natural beef to our customer's plate. The ranchers commit to raising cattle without antibiotics or added hormones. All cattle are fed a strictly vegetarian diet.

\$12 Gourmet Burger and Side

Standard - All burgers cooked Medium Well.
Please allow approximately 10 - 15 minutes' cooking time.
All standard burgers are ½ pound, fire roasted

Consumer Advisory-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have had certain medical conditions.

Original Lafayette Cheddar Burger (Less \$2.00)
Served with fresh red onion, tomato, lettuce & pickle.

Soy and Ginger Burger

Chopped red onion, peppers and grilled pineapple with soy & ginger sauce

Western Burger

Cheddar cheese with tangy barbecue sauce, onion rings & bacon.

Southwestern Burger

Cheddar, jalapeno, roasted corn & bean salsa with chipotle dressing

Hawaiian Burger

Grilled pineapple and Canadian bacon with teriyaki glaze.

Greek Burger

Sautéed spinach, feta and tomato with peperoncini accent

Baja Burger

Pepper jack cheese, sour cream & bacon with our home-style salsa.

Italian Burger

Oregano, garlic, onion with marinara & mozzarella

Charleston Burger

Fried green tomato w/ Creole mayo

French Burger (Bitoque)

Brie & tomato w/ sour cream sauce

Old Bay Burger (Plus \$2.00)

Spiced shrimp w/cocktail & Old Bay

Caribbean Burger

Peppers & onions w/ jerk mayo

Normandy Burger

Garlic & herb cheese w/ sautéed onions

Steak Burger

Onion rings, bleu cheese & A-1

Cobb Burger (Plus \$2.00)

Bleu Cheese, chopped red onion, bacon, egg & tomato topped w/ balsamic

Teriyaki Burger

Sautéed bell peppers, onions & mushrooms smothered in teriyaki glaze.

Breakfast Burger

Fried egg, Canadian bacon & American Cheese

NAPA Burger

Sundried tomato, feta, red onion w/basil mayo

Alpine Burger

Swiss cheese, sautéed onions & mushrooms.

Santa Fe Burger

Sautéed jalapeños & onion w/cheddar

Island Burger

Red onion and mango salsa

Stroganoff Burger

Sautéed mushrooms, onions & sour cream

Blackened Bleu Burger

Crumbled blue cheese, bacon w/ Cajun spice

Caprese Burger (Fresh basil in season)

Mozzarella, basil & tomato w/ balsamic glaze

Pesto Burger

Mozzarella topped w/ garlic-basil pesto.

Surf and Turf Burger (Plus \$2.00)

Fried oyster and romalaude sauce

Asian Burger

Dressed with soy and wasabi



We traded the Foie Gras for...
The Mardi Gras
Two succulent chicken breasts
Beaded with colorful sautéed peppers and onions
with house made Southern Comfort BBQ Sauce

Choice of Side included...

Julienne French Fries
Sweet Potato Fries with Cinnamon Sugar
Beer Battered Onion Rings
Bag of (Virginia) Route 11 Lightly Salted Potato Chips
Mixed Green Salad with House Balsamic

Options

Montpelier (Double) add \$4
Monticello (Triple)** add \$7
Martha Jefferson (Quad - 2 lbs!)** add \$9
**Join our web site "Photo Club"

Gluten Friendly/Gluten Free
Any burger can be a "bowl"
Breadless selection served salad style
(Expanded Salad replaces Side)

Substitute Grilled Chicken
Substitute Veggie Burger
Substitute Turkey Burger

Our Beef has a reputation... And the Critics LOVE IT!

Our Certified Angus Beef can also be found at fine establishments such as The Waldorf Astoria in New York, Red Steakhouse in Cleveland, El Gaucho in Seattle, Saltgrass Steakhouse several in Texas and a feature brand at Hard Rock Café's across America.

A century after its invention, the hamburger is still a dining delight--when it's a "Burger done well". - Washingtonian Food & Wine

My favorite is the Caprese Burger! The flavors just make you think of summer in Virginia! - Sharon Heggie
Epitouran "Edible Travel" International Director

The Lafayette Inn & Restaurant
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