



WELCOME!

This establishment has been a part of our community since 1929 when Mary Eavers White started selling her now-famous WhiteWay bread. With her husband, George Franklin White (and four children), the Whites lived upstairs and called their business, "White Way Lunch." Along with the bread, they sold homemade ice cream, pies, and sandwiches to the cattle/turkey drivers, CCC workers, neighbors, hunters and travelers who passed by on Route 250. At the time, the farm was many acres, stretching past the historic Buckhorn Inn. The Whites used homegrown produce, dairy and meats from their farm. It was by all means, a family enterprise.

In 1958, their daughter, Charlotte, took the reins and ran the popular diner with her husband Lawrence and four children. (Yes, a family of six lived upstairs during this time period!) Please take a moment to enjoy the photos the family has shared with us to document this history.

Carolyn Maxwell was one of Charlotte's four children, who all had a role in running the business. It was Mrs. Maxwell who graciously taught us the original bread recipe from the 1920s. We are committed to always offer our customers and friends the original WhiteWay bread.

White Way Lunch was sold out of the family in the mid-1980s. It continued as an eatery until closing in 2009. In 2012, Jack and Mary Wilson purchased the property and spent the next four years bringing it back to what you see today...White's Wayside. Our hope is to not only bring back recollections of the past but also create new memories by providing a place for our community to gather around warm food, good people and share a part of our mountain heritage.

So, whether you are our neighbor, a traveler here to enjoy our treasure of the George Washington National Forest, or simply looking for a good meal—we hope you enjoy your experience and can share some of your own memories.

WHITE'S WAYSIDE

BREAKFAST SERVED UNTIL 11

Fall Special!* **PUMPKIN FRENCH TOAST \$7

or

***CLASSIC WHITEWAY FRENCH TOAST \$7**

Highland County maple syrup served with
Choice of bacon, sausage, or ham

***THE HANKEY MOUNTAIN \$9**

Three local eggs; bacon, sausage or ham;
Home fried potatoes and WhiteWay toast

***CORNED BEEF HASH \$7⁵⁰**

Two local eggs, melted Swiss cheese,
Our own mild red pepper sauce, WhiteWay toast

HOMEMADE BIG BISCUIT & GRAVY \$6

With our own sausage gravy

HEALTHY START \$6

Local Hudson Henry granola, whole milk yogurt,
Seasonal fruit, with local honey

EVERY SATURDAY & SUNDAY

Potato Cakes \$3

Mimosas \$5

"Do unto those downstream as you would have those upstream do unto you." Wendell Berry

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Food Allergy Notice: please be advised that food prepared here may contain: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. WhiteWay bread contains lard. 11/1/18

WHITE'S WAYSIDE

BUILD YOUR OWN OPTIONS

BUILD YOUR OWN OMELET \$8

Choice of: peppers, ham, mushroom, cheese, tomato, onion
Served with WhiteWay toast

BUILD YOUR OWN BREAKFAST PLATTER OR SANDWICH

Bacon, Ham, Sausage or Cloth Bologna \$3⁵⁰

Home Fried Potatoes \$2⁵⁰

WhiteWay Toast or Big Biscuit \$1

*Local Egg \$1⁵⁰ Grits \$2⁵⁰ Cheese 50¢

BEVERAGES \$2

Coffee - Juice - Soft Drinks - Iced Tea

Milk from Mt. Crawford Creamery
plain or chocolate



FROM OUR BAKERY

WHITEWAY BREAD AND DINNER ROLLS \$4

We offer Original WhiteWay Bread and Oatmeal Whole Wheat (\$6) daily
Whole Wheat (\$5) and Lard-free Original bread are available on request.

CINNAMON ROLLS: \$3 EACH OR 4 FOR \$9

WHOLE PIES: \$15 TO \$18 **SLICES:** \$3.50

Classic Peanut Butter, Coconut & more *plus* daily and seasonal specials

COOKIES, SPECIALTY BREADS OTHER SWEET SURPRISES

Call for today's selection - Pre-order bakery items for guaranteed availability

All bakery products are vegetarian except Original WhiteWay Bread and Rolls

FRESH LOCAL FOOD

"RAISED BY OUR NEIGHBORS, COOKED BY OUR NEIGHBORS AT A NEIGHBORLY PRICE"

Burger from Marble Valley Farms, Deerfield
Sausage from Polyface Farm, Swoope
Trout from Virginia Trout Company, Highland
Syrups from Sugar Tree Store and Back Creek Farms, Highland
Free Range Eggs from Spring Hill, Bridgewater and Highland
Potatoes from Swope Farm, Churchville – Valley Farms & Rt.11, Rockingham
Lettuce from Stover Shop Greenhouses – Churchville
Milk from Mt. Crawford Creamery, Rockingham
Molasses from Compass Winds Sorghum – Dayton, Rockingham
Apple Butter from Country Canner - Rockingham
Honey from Golden Acres Apiary – Singer's Glen, Rockingham
Produce from Showalter's Orchard – Bridgewater, Rockingham
Organic, Free Trade Coffee roasted by Trager Bothers, Nelson
Small Batch Granola baked by Hudson Henry, Fluvanna

Country Ham Steaks, Amish Butter, Daisy Wheel Cheese & More
from Stanley Meats, Staunton

LOCAL BEER, WINE AND CIDER

BIG FISH CIDER Hard Cider from Monterey, Virginia \$6/\$18
Ask about available varieties

LOCAL CRAFT BEERS \$5

Hoptimization - From Brothers Craft Brewing - Harrisonburg

Jomo & Northern Lights – From Star Hill – Crozet

Full Nelson – From Blue Mountain – Afton

Domestic Beers \$4 - Bud Light & Michelob Ultra

LOCAL WINE BY THE GLASS \$6 - BOTTLE \$18

Barboursville Vineyards - Chardonnay & Cabernet Sauvignon

Coffee Cups and Coasters - T-shirts, Aprons, Hats
Books by Local Authors - Maps for the Hikers
Homemade Strawberry Jam and Pimento Cheese

Don't Forget, We Have Gift Cards!