



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

STARTERS

SOUP OF THE DAY CUP \$2 BOWL \$4

PIMENTO CHEESE BASKET \$5⁵⁰

With crispy WhiteWay crackers

HOUSE SALAD – SMALL \$4 LARGE \$7

Lettuce from Stover Shop Greenhouses, just up the road
Ranch, Honey Mustard, 1000 Island or Vinaigrette – all homemade

HOUSE-MADE CHICKEN SALAD \$8⁵⁰

With WhiteWay crackers, Stover Shop lettuce, tomato & side

SANDWICHES

***CLASSIC**

WHITEWAY BURGER \$9⁵⁰

Local, all natural, grass-fed beef

Your choice of toppings

Add bacon for \$1

NEW!

WAYSIDE CLUB \$8⁵⁰

Bacon, Turkey, Ham & Cheese

From our local butcher, Stanley Meats

With lettuce and tomato, Dukes mayo

BLT \$8

A classic made better with thick cut
bacon Mike's Lettuce and Duke's Mayo

BIG!

NEW YORK CORNED BEEF \$9

Double portion of corned beef

Yellow or brown mustard

COUNTRY HAM SANDWICH \$8

Your choice of lettuce, tomato, onion,
pickle, Dukes mayo, mustard

WAYSIDE REUBEN \$9

Corned beef, Swiss, sauerkraut
& homemade 1000 island

THE AMAZING WW

GRILLED CHEESE \$5⁵⁰

Cheddar, Swiss, or Pimento Cheese

Add bacon for \$1

And a tomato slice, if you like

PULLED PORK

BBQ SANDWICH \$9

Fresh chopped coleslaw

& house BBQ sauce

TRADITIONAL

CLOTH BOLOGNA \$5

Made the way you remember

CHICKEN SALAD

SANDWICH \$7⁵⁰

With lettuce and tomato

ALL SANDWICHES SERVED ON GRIDDLED WHITEWAY BREAD
WITH YOUR CHOICE OF ONE SIDE.

*We Do Not Inherit the Earth from Our Ancestors; We Borrow It from Our Children:
Wendell Berry*

WHITE'S WAYSIDE

ENTREES

HIGHLAND TROUT \$13

From our friends at Virginia Trout Company
Fresh chopped coleslaw, house tartar sauce

BLACKENED CATFISH \$13

Sustainably raised in the USA
Fresh chopped coleslaw, house tartar sauce

BBQ PULLED PORK \$12

Our own slow cooked recipe
Fresh chopped coleslaw, house BBQ sauce

* HAMBURGER STEAK \$13

Local, all natural beef from Marble Valley

ALL ENTREES SERVED WITH YOUR CHOICE OF TWO SIDES

SIDES

house cut french fries or potato chips
veggie of the day · side salad · coleslaw
brown beans · green beans

BEVERAGES

Juice - Soft Drinks - Iced Tea \$2

House Blend Coffee \$2 from Trager Brothers

Milk - plain or chocolate - \$2 pint from Mt. Crawford Creamery

Hard Cider \$6 glass \$18 bottle from Big Fish Cider in Monterey, Virginia

Wine \$6 glass \$18 bottle from Barboursville Vineyards
Chardonnay & Cabernet Sauvignon

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

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

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!

Eating is an agricultural act. – Wendell Berry