



## Lunch Menu, 2nd Edition

### *in the beginning*

#### **FRIED OYSTERS ROCKEFELLER \$10**

In our interpretation of this classic, we dust our local oysters in cornmeal, making the result gluten free. Perched atop an oyster shell, accompanied by kale and Virginia country ham, the oysters are finished with a champagne froth.

#### **STEAMED MUSSELS \$12**

Mussels from Prince Edward Island are steamed with sauteed granny smith apples, fennel, ginger, and orange. We serve it along with fresh bread for dipping.

#### **WATERMELON GAZPACHO \$8**

Fresh English cucumber, watermelon, tomato, and canteloupe are blended to create this refreshing chilled soup. Garnished with a mango salsa and cured lime, the flavors of jalapeno and mint are present.

#### **LOCAL RAW OYSTERS\* \$15**

Dragon Creek Sweet Cousins from Nomini Creek or Tom's Cove Chincoteague oysters from the Chesapeake Bay.

### *showcase*

#### **FRIED TROUT ON BRIOCHE \$15**

Buttermilk dipped and cornmeal dusted, this fried trout is placed on a toasted brioche bun with orange aioli and an apple radish slaw. Served with homespun fries.

#### **CRAB CAKE SANDWICH \$17**

Our citrus and herb crab cake with a tarragon aioli and arugula is placed between two slices of our buttered toast. A side of greens and homespun fries share the plate.

#### **OL' VIRGINIA "CUBAN" \$15**

Brown sugar pork tenderloin is sliced thinly and layered with Virginia country ham on housemade French bread. We spread on some whole grain mustard, goat cheese mousse, and spicy plum chutney to give it extra panache. Served with homespun fries.

#### **BACON CHEDDAR BRISKET BURGER \$15**

Certified Angus Beef brisket and chuck are ground together to create a flavorful blend for this juicy burger. We serve it on brioche with rosemary aioli, tomato candy, maple pepper bacon, and white cheddar. No burger would be complete without homespun fries.

#### **KALE AND BLACK EYED PEA SALAD \$13**

Preserved lemon, toasted almonds, cured olives, and feta are tossed with kale and black eyed peas for a refreshing vegetarian delight. Roasted red pepper vinaigrette ties it all together.

#### **SEARED TUNA NICOISE\* \$15**

Sushi grade tuna, the feature of this classic salad from Nice, is seasoned with black pepper, tarragon, EVOO, and lemon zest before searing. Tender greens, pickled French beans, Peruvian potato chips, soft boiled egg, cured olives, and tomato vinaigrette snazz it up.

#### **ARUGULA AND ROASTED CHICKEN SALAD \$14**

Arugula, seasoned with olive oil, black pepper, and lemon is studded with grapes, walnuts, apples, radish, shaved manchego, and a white balsamic vinaigrette.

#### **PICANHA STEAK FRITES\* \$18**

This flavor-packed top sirloin is from the same cut as a Brazilian steak. To honor its origins, we have placed it with chimichurri, a ruby port compound butter, and homespun fries.

#### **WILD MUSHROOM TART \$18**

We bake the tart shells daily and fill them with stewed mushrooms and a parsnip mousse. A radicchio and arugula salad round out this vegetarian offering.

*With love from Andrew, Neal, Chris, and Charlie*

\*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.