

Chef's Counter

Focaccia Service V 14

presented tableside

(not available during brunch)

house made rosemary focaccia/
ancient olive trees olive oil &
balsamic vinegar/grated parmesan/
freshly cracked black pepper

prosciutto +10 | genoa salami +10

manchego +10 | greek olives +10

Seafood Tower S | GF

(limited availability)

165 serves 2

(12) Rappahannock Oysters*

(6) Herb Grilled Shrimp

(6) Chilled Snow Crab Claws

(1) Lobster Tail | (4 oz.) Crab Cocktail

270 serves 4

(24) Rappahannock Oysters*

(12) Herb Grilled Shrimp

(12) Chilled Snow Crab Claws

(2) Lobster Tails | (8 oz.) Crab Cocktail

caviar +30 | ahi tuna +12

Raw Bar

Oysters on the Half Shell S | GF 18

(6) rappahannock oysters*/lemon/
saltines/sauce of choice (mignonette/
horseradish/sriracha cocktail)

Oysters Rockefeller* D | S | GFO 15
creamy spinach/pernod & lemon
breadcrumbs

Snow Crab Claws S | GF 32
(5) snow crab claws/herb garlic butter

Spiced Ahi Tuna GF 19
salt & pepper seared ahi tuna*/
edamame & wasabi purée/sweet soy
glaze/chili & chive oil/sesame seeds/
micro cilantro

Salmon Tartare 20
spicy cucumbers/caviar/artisan crackers

Shrimp Cocktail S | GF 19
(5) jumbo shrimp/dijonaise/
sriracha cocktail/wakame

Crab Cocktail S | GF 22
apple/radish/cucumber/fennel/
celery leaves

Chef's Counter items may
arrive at different times than
items from the kitchen.

Executive Chef Thomas Crenshaw

N Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **GF** Gluten Free | **GFO** Gluten Free Option

Alert your server if you have any dietary restrictions.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

We are a cashless restaurant & accept the following:



Chef's Counter

Coffee & Espresso

Illy Italian Drip Coffee 6 (free refills)

Americano 7 | **Cold Brew** 7

Cappuccino 7 | **Latte** 7 | **Espresso** 6

"Espresso" Martinis

Classic 16

tito's vodka/planteray 3-star rum/coffee liqueur/demerara/cold brew/cinnamon

Tiramisu 17

absolut vanilla vodka/frangelico/coffee liqueur/cold brew/lady finger/mascarpone/cocoa powder

Smokey Caffé 19

ilegal joven mezcal/licor 43/coffee liqueur/cold brew/orange zest & smoked sea salt

A Trace of Salted Caramel 19

buffalo trace bourbon/coffee liqueur/caramel syrup/sea salt/cold brew/sweet & salty rim

Pumpkin-Chai Tini 17

absolut vanilla vodka/coffee liqueur/house pumpkin-chai syrup/cold brew/chai spice

Add bailey's irish cream +4

Desserts

House Chocolates 6

three pieces

Pistachio Cake N 12

pistachio buttercream frosting/blackberry/blueberry/flower & mint

Seasonal Bread Pudding V 12

served warm

Molten Chocolate Cake 12

hot liquid core (allow extra time)

Peach Cobbler 12

vanilla bean gelato

Key Lime Pie V 12

graham cracker crust/raspberry/key lime gel/mint/whipped cream

Chef's Whim Cheesecake V | GF 12

Tiramisu 12

coffee-dipped lady fingers/whipped mascarpone/cream/cocoa powder

Vanilla Bean Gelato GF 4 (per scoop)

Seasonal Sorbet V+ | GF 4 (per scoop)

Affogato 12

vanilla bean gelato & espresso

After Dinner Drinks

Port Graham's Six Grapes Reserve 13

Port Kopke 10-Year Tawny 15

Sauternes Chateau Laribotte 16

Scotch The Macallan Double Cask

12-Year 30 | 15-Year 65

Cognac Remy Martin XO Excellence 79

1738 Accord Royal 23 | VSOP 21 | Tercet 39