

Starters

CRAB DIP D|S|GFO 22

blue crab, old bay, sharp cheddar, with tortilla chips, herb focaccia or both

SPICED AHI TUNA 19

salt & pepper seared ahi tuna*, edamame & wasabi purée, sweet soy glaze, chili & chive oil, sesame seeds, micro cilantro

JUMBO SHRIMP COCKTAIL 22

seven tail-on shrimp, sriracha cocktail, lemon wedges

CRISPY DUCK ROLL D 19

tart cherry & duck confit filled feuille de brick, barbecue influenced cheerwine demi glace, frisée & brie fondue

POT STICKERS P 17

trio of dipping sauces (nuóc châm, sweet & sour, spicy aioli)

HUMMUS & CRUDITÉ V+|GF 17

roasted garlic hummus, cucumbers, tomatoes, watermelon radish, cauliflower, baby carrots, grilled pita

CHARRED OCTOPUS GF 20

slow braised and chargrilled, pickled beech mushrooms, carrots, onions, simply dressed frisée salad

5 DEVEILED EGGS P|GF 11

chives, brown sugar & peppercorn bacon

CRAB CAKE D|S 25

4 oz blue crab cake, remoulade, sriracha cocktail, greens

BURRATA D|V|GFO 19

roasted peaches, hot smoked honey, micro arugula, herb butter grilled sourdough

KC SHRIMP S 15

tangy smoked pepper sauce, chives

GARDEN TRUFFLE FLATBREAD V|D|GFO 11

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

LAMB LOLLIPOPS P|D|GF 26

bacon & pepper jam, goat cheese, arugula tossed in olive oil & lemon juice

Charcuterie

EASY TO PLEASE D|P 22

genoa salame, prosciutto, manchego, marinated greek olives, herb focaccia, artisan crackers, oil & vinegar

Oysters*

ON THE HALF SHELL - a la carte

served with tabasco, lemon, saltines
sauce of choice (mignonette | sriracha cocktail | horseradish)

Seasonal MKT | Chef's Selection MKT
Rappahannock Fredericksburg, VA 3

BAKED RAPPAHANNOCK Oysters 3 for 15
chipotle bacon | garlic butter & parm

Soup & Salads

LOBSTER BISQUE D|S 13 | SOUP DU JOUR 12

CAESAR D|GFO 8/15

romaine, fresh parmesan, house croutons, caesar dressing

HARVEST D|GF 8/15

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

COBB D|GF|P 15

romaine, tomatoes, corn, cucumber, radish, avocado, blue cheese, bacon, hard-boiled egg, red wine vinaigrette

WEDGE D|P|GF 15

iceberg, heirloom cherry tomatoes, chopped bacon, chives, bleu cheese crumbles & dressing

TUNA NIÇOISE D|GF 20

asian spiced seared tuna, haricot verts, lemon salt potatoes, frisée, olives, cherry tomatoes, golden beet vinaigrette

POTOMAC PEACH D|N|V 16

baby gem & arugula, fresh peaches, mint, red onion, radish, cucumber, sweet corn, goat cheese, candied pecans, agave peach vinaigrette

Your table time may be limited. | 20% auto-gratuity applied to parties of 5+

We are a cashless restaurant and limit split checks to three per table.

House Specialties

CHEF'S CATCH MKT

rotating selection with seasonal accompaniments

SHRIMP & GRITS D|S|GF 25

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

PAN SEARED SALMON D|GF 29

spiced honey glazed, roasted zucchini, tomatoes, roasted potatoes

CRAB CAKES D|S 38

2 lump blue crab cakes, classic fries, cole slaw, remoulade

SEARED SCALLOPS* S|D|GF 42

roasted kohlrabi, broccolini, baby carrots, potato & green garlic emulsion, red wine reduction

PEACH BBQ GLAZED DUCK BREAST D|GF 32

potato terrine, spiced sweet corn "ribs"

CHICKEN MILANESE D 31

chicken breast milanese style, champagne beurre blanc, linguini tossed with spinach, zucchini & lemon thyme sauce

SWEET & STICKY SHORT RIB D|GF 44

potato purée, asparagus

FILET MIGNON* D|GF 48

6 oz filet mignon, potato purée, red wine demi-glacé, heirloom carrots

GRILLED CAULIFLOWER STEAK V+|GF 22

butterbean puree, green beans, roasted tomatoes, chickpeas, baby carrots, aji amarillo sauce, chimichurri

ADD PROTEIN TO ANY ENTREE

6 oz chicken breast (blackened, grilled or fried) 10

6 oz salmon* 15 | 5 ct cajun shrimp 9

5 oz lobster (chilled or warm) 16

Executive Chef Thomas Crenshaw

D Dairy | **N** Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **V+** Vegan | **GF** Gluten Free | **GFO** Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*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.

Pasta

PEAR & CHEESE FIOCCHI D|N|P 21.5

stuffed pasta, parmesan cream sauce, toasted walnuts, crispy prosciutto, parmesan, rainbow greens

PAPPARDELLE ALLA FIESOLANA D|P 19

tomato cream sauce, smoked bacon, parmesan

CACIO E PEPE D|V 20

bucatini pasta, spinach aglio oil, stracciatelle

CREOLE SHRIMP LINGUINE D|S|P 25.5

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives

SUMMER GNOCCHI D|V 23

english pea puree, pesto beurre blanc, broccolini, carnival cauliflower, asparagus, heirloom tomatoes, sugar snap peas, pea tendrils

SERIOUS MAC & CHEESE D|P 19.5

conchiglie pasta, fontina, gruyère, gouda, chicken breast, mushrooms, bacon, parmesan bread crumbs

Handhelds (served with classic fries or side salad | sub soup +5)

CHEF'S BURGER D|P 28

8 oz wagyu patty*, pepper jack, bacon & onion marmalade, onion rings, thousand island, lettuce, toasted brioche bun

CRAB CAKE SANDWICH S|D 28

4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, toasted brioche bun

NEW ENGLAND LOBSTER ROLL S|D|GFO 33

5 oz chilled lobster, duke's mayo, house spice, chives, toasted NE roll

BLACKENED CHICKEN SANDWICH D|GFO 21

pepper jack, avocado, lettuce, tomato, onion, honey mustard, toasted brioche bun