

## Starters

### OYSTERS\* ON THE HALF SHELL - a la carte s

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

Rappahannock 3 | Seasonal 4 | Chef's Selection 5

### BAKED RAPPAHANNOCK OYSTERS s | GF 3 for 15

chipotle bacon | garlic butter & parm

### CRAB DIP s | GFO 22

blue crab, old bay, sharp cheddar, tortilla chips & focaccia

### SPICED AHI TUNA GF 19

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

### JUMBO SHRIMP COCKTAIL s | GF 20

six tail-on shrimp, sriracha cocktail, lemon wedges

### CRISPY DUCK ROLL 19

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

### HUMMUS & CRUDITÉ V+ | GFO 17

roasted red pepper hummus, cucumbers, tomatoes, 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

### BURRATA V | GFO 19

honey roasted pears, balsamic reduction, micro arugula,  
candied kumquats, herb butter grilled sourdough

### LAMB LOLLIPOPS P | GF 26

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

### GARDEN TRUFFLE FLATBREAD V | GFO 11

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

### POT STICKERS P 17

sweet & sour and spicy aioli dipping sauces

## Bread Service

### PARKERHOUSE ROLLS 7

fresh from the oven, smokehouse butter

### HERB FOCACCIA 10

olive oil, balsamic vinegar

## Soup & Salads

### LOBSTER BISQUE s 13 | SOUP DU JOUR 12

### CAESAR GFO 8/15

romaine, fresh parmesan, house croutons, caesar dressing

### BABY GEM GF 8/15

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

### COBB P | GF 15

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

### WEDGE P | GF 15

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

### TUNA NIÇOISE GF 20

asian spiced seared tuna, haricot verts, lemon salt potatoes,  
frisée, olives, cherry tomatoes, red wine vinaigrette

### SEASONAL N | V 18

bourbon roasted pears, honey nut squash, gorgonzola,  
roasted walnuts, pomegranate, brussels sprouts,  
arugula & citrus vinaigrette

## Shareable Sides 10

### POTATO PURÉE

### ROASTED POTATOES

### TRUFFLE FRIES

### WHITE CHEDDAR GRITS

### BRUSSELS SPROUTS

### BROCCOLINI

### ASPARAGUS

### BABY CARROTS

20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

## Dinner

TUESDAY-SATURDAY | 5-10PM



## House Specialties

### CHEF'S CATCH MKT

rotating selection with seasonal accompaniments

### SHRIMP & GRITS S | GF 25

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

### BROWN SUGAR CITRUS SALMON GF 28

ragout of maple roasted brussels sprouts, sweet potatoes, butternut squash, winter citrus relish

### JUMBO LUMP CRAB CAKES S 44

two crab cakes, roasted potatoes, broccolini, cole slaw, house remoulade

### SEARED SCALLOPS\* S | P | GF 42

roasted sweet potatoes, broccolini, garlic herb butter, pancetta crisps

### HONEY FENNEL ROASTED DUCK GF 32

potato terrine, roasted leeks & fennel, whipped local honey, duck jus

### CHICKEN MILANESE 28

chicken breast milanese style, champagne beurre blanc, cacio e pepe, simply dressed arugula

### SWEET & STICKY SHORT RIB GF 39

potato purée, asparagus

### ROASTED CAULIFLOWER V+ | GF 22

cassoulet of white beans, vegan italian sausage, roasted butternut squash, wild mushrooms, brussels sprouts

### ADD PROTEIN TO ANY ENTREE

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

6 oz. salmon\* 15 | 5 cajun shrimp 10

## Pasta

### PEAR & CHEESE FIOCCHI N | P 22

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

### PAPPARDELLE ALLA FIESOLANA P 19

tomato cream sauce, smoked bacon, parmesan

### CACIO E PEPE V 20

bucatini pasta, spinach aglio olio, stracciatelle

### CREOLE SHRIMP LINGUINE S | P 26

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

### SWEET POTATO GNOCCHI V 23

roasted forest mushrooms, pears, butternut squash, pumpkin seeds, housemade ricotta, brown butter & sage sauce

### ITALIAN SAUSAGE TORTELLINI P 26

sliced grilled chicken apple sausage, spinach, melted leeks & truffle butter

## Handhelds

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

### CHEF'S BURGER P 27

8 oz. wagyu patty\*, creamy brie fondue, caramelized onions, brown sugar bacon lardons, lettuce, toasted brioche bun

### NEW ENGLAND LOBSTER ROLL S | GFO 33

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

### BLACKENED CHICKEN SANDWICH GFO 21

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

## Executive Chef

**Thomas Crenshaw**

**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.

**We are a cashless restaurant & accept the following:**     