

Indoor Dinner Menu

TUESDAY - SATURDAY 5 - 10 PM

This menu is offered exclusively for indoor dining and is not available outside or during brunch.

Starters

Parker House Rolls 7

fresh from the oven/smokehouse butter/sea salt

Warm Focaccia 10

olive oil/balsamic vinegar

Crab Dip S | GFO 22

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

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Crispy Duck Roll 19

tart cherry/duck confit/napa cabbage/scallions/pickled carrots/asian plum demi-glace

Burrata N | GFO 19

orchard stone fruit/citrus pesto/toasted pistachio/balsamic glaze/micro arugula/herb butter grilled tuscan bread

Lamb Lollipops* P | GF 26

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

Wood-Grilled Octopus S | GF 20

marinated red onions/greek olives/capers/olive oil

Pow Pow Shrimp S 15

crispy/creamy/sweet & spicy sauce/chives

Pot Stickers P 17

sweet & sour and spicy aioli dipping sauces

Spiced Ahi Tuna GF 19

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

Oysters* On The Half Shell S

six oysters per order, served with tabasco/lemon/saltines & sauce of choice (mignonette | sriracha cocktail | horseradish)

Rappahannock 18 | Seasonal 24 | Chef's Selection 30

Oysters Rockefeller* D | S | GFO 15

creamy spinach/pernod & lemon breadcrumbs

Snow Crab Claws S 32

five snow crab claws/herb garlic butter

House Charcuterie P | GFO 22

genoa salame/prosciutto/manchego/greek olives/focaccia/artisan crackers/olive oil & balsamic vinegar

Garden Truffle Flatbread V | GFO 11

brie sauce/roasted mushrooms/caramelized onions/white truffle oil/micro basil/balsamic glaze

To maintain the integrity of our food & beverage, we do not allow modifications or substitutions.

Soup & Salads

Tableside Crab Bisque S 14

jumbo lump crab salad/caviar & chives on brioche crisp

Caesar GFO 8/15

romaine/fresh parmesan/house croutons/caesar dressing

Baby Gem V | GF 8/15

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

Wedge P | GF 15

iceberg/heirloom cherry tomatoes/chopped bacon/pickled red onions/chives/bleu cheese crumbles & dressing

Tuna Niçoise GF 20

asian spiced seared tuna/haricot verts/hard boiled egg/mustard roasted potatoes/olives/cherry tomatoes/frisée/red wine vinaigrette

Green Garden V | GF 17

spring lettuces/avocado/broccolini/spring peas/radish/asparagus/scallions/roasted artichoke/green goddess dressing

Add Protein To Any Entrée Salad

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

6 oz. salmon* 15 | 5 cajun shrimp 10

Handhelds

(served with classic fries or side salad)

Short Rib Grilled Cheese 25

smoked cheddar/roasted tomatoes/caramelized onions/beef jus & horseradish dipping sauces/tuscan bread

Chef's Burger P | GFO 24

8 oz grass fed beef/amber mist whiskey cheddar/balsamic caramelized onions/smoked black forest bacon/crispy potato wafer/brioche bun

Blackened Chicken Sandwich GFO 21

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

Turkey Club P | GFO 19

rosemary roasted turkey/smoked black forest bacon/tomatoes/havarti/lemon dijon aioli/tuscan bread

Non-alcoholic Beverages

Bottled Water (1 liter) Acqua Panna | San Pellegrino 7

Island Mocktail 10

strawberry passionfruit purée, agave, mint simple syrup, lime, soda

Heineken 0.0 8 | Sparkling Wine 10 (alcohol-free)

Free Refills Coffee | Soda | Iced Tea | Hot Tea 5

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House Specialties

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits

Citrus Herb Salmon GF 28

crisped smashed potatoes/spring peas/citrus pesto/herb & citrus oil

La Belle Farms Chicken Milanese 30

airline chicken breast milanese style/champagne beurre blanc/lemon/petite arugula salad/potato purée

Jumbo Lump Crab Cakes S 44

two crab cakes/roasted potatoes/broccolini/apple radish slaw/house remoulade

Roasted Duck GF 32

pomegranate molasses glazed/potato terrine/roasted plums/cardamom carrots/black garlic/duck jus

Sweet & Sticky Short Rib GF 39

potato purée/brussels sprouts

Butcher Spiced Grilled Prime Ribeye GF 55

14 oz. hand cut ribeye/herb butter rested/demi-glace/potato purée/cardamom butter roasted carrots

Butter Roasted Halibut GF 45

roasted tomatoes/lemon herb butter/roasted marble potatoes/roasted asparagus

Pasta

Creole Shrimp Linguine S | P 28

diced andouille sausage/cajun shrimp/roasted tomatoes/parmesan/cajun garlic butter sauce/chives

Pear & Cheese Fiocchi N | P 22

stuffed pasta/parmesan cream sauce/toasted walnuts/crispy prosciutto/parmesan/microgreens

Dirty Martini Pasta S 27

angel hair/bay scallops/olives/gin/olive brine/italian parsley/lemon/pecorino romano

Executive Chef Thomas Crenshaw

N Nuts | **S** Shellfish | **P** Pork | **V** Vegetarian | **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.

20% auto-gratuity applied to parties of 5+ | We limit split checks to three per table.

We are a cashless restaurant & accept the following:     

Chef's Dessert Bar

House-made Daily | Available until it's gone...

House Chocolates 6

three pieces/rotating selection

Pistachio Cake N 12

pistachio buttercream frosting/blackberry/blueberry/flower & mint garnish

Molten Chocolate Cake 12

hot liquid chocolate core

Unconventional Carrot Cake N 12

carrot cake suspended in cream cheese & mascarpone frosting/candied walnut and fresh mint garnish

Key Lime Pie V 12

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

Chef's Whim Cheesecake V | GF 12

rotating selection

Tiramisu 12

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

Seasonal Bread Pudding V 12

served warm

Affogato 10

vanilla bean gelato & espresso

Vanilla Bean Gelato GF 4 (per scoop)

Limoncello Sorbet V | GF 4 (per scoop)

Port & Desert Wine

Graham's Six Grapes reserve, douro, PT 13

Kopke 10-Year Tawny Douro, PT 15

Chateau Laribotte Sauternes Bordeaux, FR 16