

Soup

LOBSTER BISQUE s 13 | SOUP DU JOUR 12

Starters

HOUSE CHARCUTERIE P | GFO 22

genoa salame, prosciutto, manchego, kalamata olives, herb focaccia, artisan crackers, olive oil & balsamic vinegar

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

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 glaze, 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 DEVILED EGGS P | GF 11

chives, brown sugar & peppercorn bacon

CRAB DIP S | GFO 22

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

BURRATA V | GFO 19

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

POW POW SHRIMP s 15

crispy, creamy, sweet & spicy sauce, chives

POT STICKERS P 17

sweet & sour and spicy aioli dipping sauces

House Specialties

FISH & CHIPS 21

fried cod, classic fries, cole slaw, house remoulade

FISH TACOS 17

crispy fried cod, house coleslaw, avocado crema, cucumber & onion salad, spicy aioli

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

ROASTED CAULIFLOWER V+ | GF 22

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

AVOCADO TOAST V | GFO 18

smashed avocado, poached egg*, goat cheese, everything spice, microgreens, tuscan bread

QUICHE LORRAINE P 21

bacon, swiss, onion, simply dressed frisée

CHICKEN MILANESE 28

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

Pasta

CREOLE SHRIMP LINGUINE S | P 26

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, micro greens

SERIOUS MAC & CHEESE P 20

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

ITALIAN SAUSAGE TORTELLINI P 26

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

PAPPARDELLE ALLA FIESOLANA P 19

tomato cream sauce, smoked bacon, parmesan

We are a cashless restaurant & accept the following:



20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

So we may honor reservations in a timely fashion,
your table time may be limited.

Salads

CAESAR GFO 8/15

romaine, fresh parmesan, house croutons, creamy caesar dressing

BABY GEM GF 8/15

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

COBB GF | P 15

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

TUNA NIÇOISE GF 20

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

SEASONAL N | V 18

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

ADD PROTEIN TO ANY ENTREE

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

6 oz. salmon* 15 | 5 cajun shrimp 10

Flatbreads 19

GARDEN TRUFFLE V | GFO

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

BUFFALO CHICKEN GFO

mozzarella & provolone blend, frank's red hot buffalo sauce, diced chicken, red onions, house ranch, crumbled bleu cheese

THREE MEAT P | GFO

mozzarella & provolone blend, tomato sauce, pepperoni, crumbled sausage, crispy bacon

HOT HONEY PEPPERONI P | GFO

mozzarella & provolone blend, tomato sauce, pepperoni, hot honey

ROASTED PEAR & PROSCIUTTO P | GFO

roasted pears, prosciutto, goat cheese, caramelized onions, arugula, sherry reduction

Handhelds

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

SHORT RIB GRILLED CHEESE 25

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

CRAB CAKE SANDWICH S 28

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

NEW ENGLAND LOBSTER ROLL S | GFO 33

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

SHRIMP PO'BOY S 20

pow pow shrimp & sauce, lettuce, tomato, french baguette

CHEF'S BURGER P 27

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

PLAIN JANE BURGER GFO 18

8 oz. chuck blend patty*, white cheddar cheese, toasted brioche bun

BUFFALO CHICKEN SANDWICH 19

crispy chicken, buffalo sauce, house ranch, house pickles, crumbled bleu cheese, iceberg lettuce, toasted brioche bun

BLACKENED CHICKEN SANDWICH GFO 21

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

NY REUBEN GFO 20

spiced pastrami, swiss cheese, sauerkraut, house thousand island, house pickles, toasted marble rye

TURKEY CLUB P | GFO 19

rosemary roasted turkey, havarti, lemon dijon aioli, herb salt tomatoes, hand cut bacon, tuscan bread

Social Hour

TUESDAY-SATURDAY

3-6pm (bar & outdoor) | **5-6pm** (dining room)

\$5 Beer | \$7 Wine & Spirits | \$10 Cocktails
Plus an array of Seafood, Starters & Flatbreads

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. Though we will do our best, we cannot warrant against cross contamination or human error.

*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.