

# Indoor Lunch Menu

TUESDAY - FRIDAY 11:30 AM - 3 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-glaze

### 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

## 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

### Cobb P | GF 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

### 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

### 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/smoked black forest bacon/  
tomatoes/havarti/lemon dijon aioli/tuscan bread

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

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## House Specialties

### Fish & Chips 21

fried cod/classic fries/apple radish slaw/house remoulade

### 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

### Crispy Chicken Paillard 19

champagne beurre blanc, linguini, simply dressed arugula

## Pasta

### Creole Shrimp Linguine S | P 28

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

### Pear & Cheese Focchi 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

## Flatbreads

### Garden Truffle V | GFO 11

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

### Hot Honey Pepperoni Flatbread P | GFO 11

mozzarella & provolone/tomato sauce/pepperoni/hot honey

### Three Meat P | GFO 11

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

### Buffalo Chicken GFO 11

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

## 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)

## 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

### Juice or Lemonade 5

## 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:     