

Starters

CHARCUTERIE BOARD D | P 22

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

OYSTERS* ON THE HALF SHELL - a la carte

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

Seasonal | Chef's Selection MKT

Rappahannock Fredericksburg, VA 3

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

SWEET & SOUR PORK BELLY P | GF 20

pickled red onion, herb salad, crispy potato, warm grit cake

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 DEVILED EGGS P | GF 11

chives, brown sugar & peppercorn bacon

CRAB CAKE S 25

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

CRAB DIP D | S | GFO 21

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

BURRATA D | V | GFO 19

roasted red beets, pickled gold beets, radish, fresh herb pesto, charred onion, arugula, sorrel, brioche crostini

KC SHRIMP S 15

tangy smoked pepper sauce, chives

Signature Dish

CREOLE SHRIMP LINGUINE D | S | P 25.5

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

Express Lunch \$19

Available exclusively in the bar & lounge or to-go.
Stay as long as you like. Business or pleasure.

Iced Tea or Soda Included

PLAIN JANE BURGER

8 oz chuck blend patty*, white cheddar cheese, toasted brioche bun, classic fries or side caesar salad

TURKEY CLUB

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

SERIOUS MAC & CHEESE

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

PEPPERONI FLATBREAD

mozzarella & provolone blend, tomato sauce, pepperoni

SOUP & SIDE CAESAR

choice of lobster bisque or soup du jour

No modifications or substitutions.

House Specialties

FISH & CHIPS 21

fried cod, classic fries, cole slaw, house remoulade

PEAR & CHEESE FIOCCHI D | N | P 21.5

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

SERIOUS MAC & CHEESE D | P 19.5

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

PAPPARDELLE ALLA FIESOLANA D | P 19

tomato cream sauce, smoked bacon, parmesan

SHRIMP & GRITS D | S | GF 25

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

PAN SEARED SALMON 29

cauliflower puree, roasted potatoes, sautéed english peas, sugar snap peas, asparagus, preserved lemon butter sauce

STEAK FRITES 32

grilled hanger steak*, chimichurri, herb salted tomato, rosemary salted frites

AVOCADO TOAST D | V | GFO 16

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

QUICHE LORRAINE D | P 21

bacon, swiss, onion, simply dressed frisée salad

Handhelds

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

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 29

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

SHRIMP PO'BOY S|D 20

KC shrimp, lettuce, tomato, kc sauce, french baguette

CHEF'S BURGER D|P 28

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

PLAIN JANE BURGER D|GFO 18

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

BUFFALO CHICKEN D 19.5

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

BLACKENED CHICKEN D|GFO 21

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

NY REUBEN D|GFO 19.5

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

TURKEY CLUB D|P|GFO 19.5

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

GRILLED CHEESE D|GFO 12

gruyère, white cheddar, manchego, sourdough

Flatbreads GFO

CAPRESE V|D 18

stracciatella, heirloom tomatoes, fresh herb pesto & saba

GARDEN TRUFFLE V|D 18

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

BUFFALO CHICKEN D 19

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

THREE MEAT P|D 19

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

Soup

LOBSTER BISQUE D|S 13

SOUP DU JOUR 12

Salads

CAESAR D|GFO 8/15

romaine, fresh parmesan, house croutons, creamy 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

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

TUNA NIÇOISE D|GF 20

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

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.

We offer a 2-hour table time.

20% auto-gratuity applied to parties of 5+

We limit split checks to three per table.

We are a cashless restaurant & accept the following:

