

Soup

LOBSTER BISQUE D|S 13 | SOUP DU JOUR 12

Starters

CHARCUTERIE BOARD D|P 22

genoa salame, prosciutto, manchego, kalamata 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 MKT | Chef's Selection MKT
Rappahannock Fredericksburg, VA 3

BAKED RAPPAHANNOCK OYSTERS 3 for 15
chipotle bacon | garlic butter & parm

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

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 DEVEILED 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 22

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

BURRATA D|V|GFO 19

roasted peaches, hot smoked honey, micro arugula, herb butter grilled sourdough

KC SHRIMP S 15

tangy smoked pepper sauce, chives

POT STICKERS P 17

trio of dipping sauces (nuóc châm, sweet & sour, spicy aioli)

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 20

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

FISH TACOS D 17

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

SHRIMP & GRITS D|S|GF 25

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

PAN SEARED SALMON 29

spiced honey glazed, roasted zucchini, tomatoes, roasted potatoes

STEAK FRITES 32

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

AVOCADO TOAST D|V|GFO 18

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

QUICHE LORRAINE D|P 21

bacon, swiss, onion, simply dressed frisée salad

CHICKEN MILANESE D 31

chicken breast milanese style, champagne beurre blanc, linguini tossed with spinach, zucchini & lemon thyme sauce

CREOLE SHRIMP LINGUINE D|S|P 25.5

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

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

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 SANDWICH D 19.5

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

BLACKENED CHICKEN SANDWICH 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

Flatbreads 19

CAPRESE V|D|GFO

stracciatella, heirloom tomatoes, fresh herb pesto & saba

GARDEN TRUFFLE V|D|GFO

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

BUFFALO CHICKEN D|GFO

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

THREE MEAT P|D|GFO

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

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

romaine, 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, hard boiled egg, mustard roasted potatoes, olives, cherry tomatoes, frisée, golden beet vinaigrette

POTOMAC PEACH D|N|V 16

baby gem & arugula, fresh peaches, mint, red onion, radish, cucumber, sweet corn, goat cheese, candied pecans, agave peach 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.

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.

We are a cashless restaurant & accept the following:

