LUNCH

Our seasonal lunch menu is deliciously supplemented by our very own chef’s garden, with fresh vegetables and fragrant herbs to perfectly complement any dish.

CHILLED SEAFOOD

LOCAL OYSTERS ON THE HALF SHELL...... 12
Today's Delivery of Oysters Crowned with Classic Vinegar Mignonette “Foam” GF

CLASSIC JUMBO SHRIMP COCKTAIL.......... 17
Becca Cocktail Sauce GF

*SCALLOP CRUDO "AL PASTOR".............. 14
Guajillo-charred Scallop with Scallions, Radish, Pineapple, Cilantro, Popcorn & Chicharron Crumble GF

POCAHONTAS ROOM CRAB LOUIS........... 15
Jumbo Lump Blue Crab, Cucumber Gelée, Balsamic “Caviar” and Smoked Trout Roe Sombrero GF

STARTERS

CRISPY ROYAL RED SHRIMP ..................... 12
Lightly Battered, Fried, and Resting on a Nest of Lettuce Ribbons with Chili-Lime Aioli Dipping Sauce

THE "EVERYTHING" CAESAR SALAD .......... 12
Toasted Brioche Crumble, Pumpkin Seeds, Hemp Seeds, Candied Sweet Potato, Curried Caesar Dressing

POACHED PEAR ........................................ 12
Riesling Poached Pear, Toasted Hazelnut, Pomegranate Seeds, Tender Greens, Midnight Moon Cheese, Brown Butter Vinaigrette

SOUPS & BIG SALADS

CHOPPED CHICKEN COBB SALAD.......... 14
Rotisserie-Roasted Chicken Breast with Fresh Avocado, Pickled Tomatoes, English Cucumber, Fried Scotch Egg, Gorgonzola Cheese, Sunflower Seeds, and Bacon Lardons

PANCETTA-WRAPPED SALMON SALAD ....... 7
Cold-water Salmon Wrapped in Wafer-thin Italian Bacon Resting on Baby Spinach, Shaved Fennel, Poached Red Grapes, Pickled Shallots, and Cranberry-Mapple-Bacon Vinaigrette GF

TENDERLOIN & HEIRLOOM TOMATO SALAD................................. 20
Beef Tenderloin Medallions and Sliced Heirloom Tomatoes on Arugula Greens with Bleu Cheese Crumbles and White Balsamic Vinaigrette GF

ROMA TOMATO SOUP SUPRÊME............... 11
Fresh Tomato Soup with Roma Tomato and Blood Orange Segments and Champagne Vinegar Gastrique GF V

COASTAL VIRGINIA SHE CRAB SOUP .......... 11
Jumbo Lump Crab Drifts in a Puff Pastry, Thimble with Droplets of Rare Cream Sherry

Join us for our “Taste of Becca” 3 Course Prix Fixe Menu, Sunday–Thursday, 5–7 pm • $38

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. GF = Gluten Free  V = Vegetarian
HANDHELDs

Choice of Hand-cut Fries or House Salad with White Balsamic Vinaigrette

THE CAVALIER BURGER ................................. 17
Ground Wagyu Beef with House-made Cracked Pepper Bacon, Bleu Brie Cheese, and Caramelized Onion Compote on a Grilled Ciabatta Bun

HAND-CARVED TURKEY SANDWICH .............. 13
48 Hour Sea Salt-brined Rotisserie Turkey Breast, Lemon-Basil Aioli, Fire-roasted Red Bell Pepper, and Appalachian White Cheddar Cheese on a Ciabatta Bun

CRAB CAKE SANDWICH ................................. 20
Hand-picked Jumbo Lump Crab, Spicy Remoulade, Lettuce, Tomato, on a Potato Roll

SOUP & SANDWICH MEDLEY ............................ 10
Cup of She Crab Soup and Small Turkey Sandwich

BECCA PO’ BOY ............................................. 16
Open-faced Sandwich with Crispy Fried Shrimp and Our Shaved Dry-aged Prime Rib, Lettuce, and Heirloom Tomatoes on French Baguette

BLT SANDWICH ............................. 14
Thick-Cut Surry Bacon, Baby Gem Leaf Lettuce, Heirloom Tomato, Castelvetrano Olive-Mayo on Wheatberry Toast

THE MAIN EVENTS

SHORT RIB GNOCCHI 15
Pickled Apples, Sage, and Sunflower Seeds

FEATURED LOCAL FRESH CATCH 19
Sourced Locally, Responsibly & Prepared Simply GF

ROCKFISH FILLET 18
Sugar Snap Peas, Blistered Ramps, Heirloom Tomatoes, Quinoa with Chamomile-Almond Broth GF

JUMBO LUMP CRAB CAKE 20
Roasted Cauliflower and Sautéed Spinach Medley with Crispy Caper Remoulade

*STEAK & FRITES 24
Broiled Skirt Steak Brushed with Foie Gras Butter, White Truffle-scented Fries, and Dressed Field Greens GF

Rekindle the Tradition of Afternoon Tea Served in the Raleigh Room, Saturdays and Sundays, 2–4 pm

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