Whether harvested from our chef’s garden or sourced from local shores, the freshest ingredients are at the heart of every seasonal dish at Becca.

**APPETIZERS**

*LOCAL OYSTERS ON THE HALF SHELL* ........................................... 15
Half Dozen, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Mignonette GF

WOOD-GRILLED OYSTERS “BECCA” .............................. 20
Mesquite Grilled Virginia Oysters, Hand Picked Blue Crab, Sherry and Garden Herb Butter

CITRUS SCENTED CEVICHE ............. 16
Local Caught Rockfish, Fragrance Leaves, Blood Orange, Jicama, Casava Chips, Sea Salt GF

**CURED MEAT AND CHEESE** ............. 24
Olli Salumi, Edwards’ Surry-Ano, Coppa, Regional Cheese, Whole Grain Mustard, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Grapes

**MESQUITE GRILLED HEIRLOOM PEACH CAPRESE** ..................... 16
Heirloom Tomatoes, Grilled Peaches, Burrata Mozzarella, Basil Oil, Fried Basil, Balsamic Sesame Puree, Red Vein Sorrel, Smoked Sea Salt GF V

**HOUSEMADE SOUPS & GARDEN SALADS**

Add Wood-Grilled Chicken Breast $6 | Shrimp $8 | Grilled Salmon $10

**COASTAL VIRGINIA SHE CRAB SOUP** ...................... 13.5
Lump Crabmeat, Aged Sherry

**CUCUMBER WATERMELON GAZPACHO** ......................... 10
Bourbon Compressed Watermelon, Cucumber Apple Salad, Basil Oil, Balsamic Caviar GF V

**BECCA GARDEN SALAD** ..................... 10
Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Roasted Cauliflower, Ricotta Salata, Champagne Vinaigrette GF V

**SALANOVA CAESAR SALAD** .............. 11
Salanova Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar

**TOASTED QUINOA SALAD** ..................... 12
Golden Quinoa, English Cucumber, Heirloom Tomato, Roasted Summer Corn, Chickpeas, Feta Cheese, Roasted Red Peppers, Pickled Shallot, Tzatziki Dressing GF V

**SUMMER LYONNAISE SALAD** ............. 13
Butter & Friese Lettuce Blend, Smoked Lardons, 64-degree Egg, Asparagus, Caramelized Shallot Vinaigrette, Pickled Shallots GF

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens.

GF = Gluten Free  V = Vegetarian
LUNCH

HANDHELDs

Served with Hand Cut French Fries or Simple Green Salad

*THE CAVALIER BURGER.............. 18
House-Ground Beef, Candied Black Pepper Bacon, Cambozola Cheese, Caramelized Onions & Toasted Ciabatta Bun

HERB ROASTED FRENCH DIP......... 16
Herb Roasted Prime Rib, Vienna Sub Roll, Havarti Cheese, Caramelized Onion Compote, Micro Arugula, Roasted Garlic Aioli, Raifort Sauce, Garden Herb Jus Lie

AVOCADO CHICKEN SANDWICH ..... 15
Lemon Herb Marinated Wood Grilled Chicken Breast, Butter Lettuce, Tomato, Sliced Avocado, Havarti Cheese, House Made Pickles, Garden Herb Aioli

GARDEN GREEN GODDESS SANDWICH.......................... 14
Toasted Whole Grain Bread, Sliced Cucumber, Micro Arugula, Spinach, Becca Garden Greens, Avocado, Becca Garden Herb Tzatziki Dressing V

BECCA SMOKED TURKEY CLUB...... 15
Toasted Sour Dough Bread, Yuzu Brined Turkey Breast, Cherry Wood Smoked, Applewood Bacon, Cheddar Cheese, Butter Lettuce, Tomato, Roasted Red Pepper Aioli, House Made Pickles

EAST COAST TUNA OPEN FACE .... 16
Smoked Chili Macha Marinated Tuna, Toasted Whole Grain Bread, Garden Herb Carrot Jicama Slaw, Toasted Benne Seeds, Avocado Mousse

SIGNATURE BECCA CRABCAKE SANDWICH.............................. 22
Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bib Lettuce, Tomato, Pickle

SUBSTITUTE: Coastal Virginia She Crab 15

SOUP • SALAD • SANDWICH COMBO (CHOOSE TWO) 14
Choose One: Becca Smoked Turkey Club, Herb Roasted French Dip, or Green Goddess Sandwich
Choose One: Garden Salad, Caesar Salad, Cucumber Watermelon Gazpacho

MAIN EVENTS

WOOD GRILLED FARMHOUSE..........24
Toasted Blood Orange Quinoa Salad, English Cucumber, Wood Grilled NY Strip, Avocado Heirloom Tomato Salad, Chimichurri, Toasted Benne Seeds, Ricotta Salata GF

EAST COAST TUNA CAPELLINI ......24
Benne Seed Crusted Tuna, Lemon Herb Caper Emulsion, House Made Capellini, Asparagus Tips, Heirloom Tomatoes, Shaved Parmesan Cheese

SIGNATURE BECCA CRABCAKE......22
Summer Corn Succotash, Corn Soubise, Lemon Butter, Chive Oil

MESQUITE WOOD GRILLED CHURRASCO TOFU .......................22
Lime Chili Marinated Tofu, Chimichurri, Marble Potatoes, Roasted Summer Corn, Broccolini, Heirloom Tomatoes, Roasted Red Pepper Coulis GF V

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