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

LOCAL CURED MEAT BOARD ............... 18
Olli Salumi, Edwards’ Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, Home Made Pickles, Fig Preserves, Olives, Sesame Seed Lavash, Fresh Grapes

LOCAL CHEESE & FRUIT BOARD ......... 18
Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes V

BLUE FIN TUNA ESCABECHE ............ 16
Local Caught Tuna, Marinated Heirloom Tomatoes, Lemon Foam, Becca Garden Herbs, Sweet Potato Chips GF

COASTAL LOBSTER BRUSCHETTA ......................... 24
Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bib Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive

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

CHEF SOUP POT ................................. 10
Seasonally Inspired, Hand-Crafted Fresh Soup of the Day

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

CLASSIC CAESAR SALAD .................. 11
Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar V

SMOKED CHICKEN COBB SALAD .... 15
Baby Iceberg, Smoked Blue Cheese Dressing, Lardons, Pickled Shallot, Marinated Tomatoes, Gorgonzola Cheese, Chive, Hard Boiled Egg, Cherry Wood Smoked Chicken GF

AUTUMN HARVEST BABY KALE SALAD .................. 13
Baby Kale, Baby Arugula, Roasted Red Beets, Roasted Golden Beets, Shaved Candy Cane Beets, Pickled Pear, Dried Cranberries, Roasted Walnuts, Maple Dijon Vinaigrette GF V

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

GF = Gluten Free  V = Vegetarian
LUNCH

HANDHELDs

Served with Hand Cut French Fries or Simple Green Salad

**THE CAVALIER BURGER** .......... 18
House-Ground Beef, Black Pepper Bacon, Cambozola Cheese, Grilled Onions, Ciabatta Roll

**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, Green Goddess Dressing

**BECCA SMOKED TURKEY CLUB** ...... 16
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

**MESQUITE WOOD-GRILLED SALMON BLT** ................................ 17
Ciabatta Bun, Bronzed Sixty South Salmon, Baby Arugula, B&B Pickles, Tomato, Applewood Bacon, Smoked Tomato Creole Aioli

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

**SOUP • SALAD • SANDWICH COMBO (CHOOSE TWO)** 15
Choose One: Becca Smoked Turkey Club, Herb Roasted French Dip or Green Goddess Sandwich
Choose One: Garden Salad, Caesar Salad, or Chef Soup Pot
Substitute Coastal Virginia She Crab 16

MAIN EVENTS

**WOOD-GRILLED FARMHOUSE STEAK** ...................... 24
Mesquite Wood-Grilled NY Strip, Garden Herb Truffle Potato Gratin, Asparagus Gremolata, Bordelaise Sauce **GF**

**SIGNATURE BECCA CRABCAKE** ...... 22
Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Blistered Tomatoes, Caramelized Cauliflower Soubise, Lemon Butter, Basil Oil

**BRAISED SHORT RIB CHASSEUR** ....... 24
Braised Short Rib, House-Made Fettucine, Hunters Sauce, Roasted Wild Mushrooms, Whipped Lemon Ricotta, Shaved Parmesan, Broccoli, Tomato Conserve

**MESQUITE WOOD-GRILLED CHURRASCO TOFU** ...................... 22
Lime Chili Marinated Tofu, Chimichurri, Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Heirloom Tomatoes, Roasted Red Pepper Coulis **GF** **V**

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