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

*BEEF CARPACCIO* ..................................... 17
Cured Egg Yolk, Ciabatta Crisp, Roasted Garlic Aioli, Pickled Shallot, Micro Cress, Whole Grain Mustard, House Made Pickles, Fig Preserves, Sesame Seed Lavash

*ICED SHELLFISH PLATEAU* ............. 75
Virginia Select Oysters, Poached Lobster Tail, Jumbo Shrimp Cocktail, Lump Crabmeat, Cherrystone Clams, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Mignonette GF

LOCAL CURED MEAT BOARD........... 18
Olli Salumi, Edwards’ Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, House 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

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

BUTTERNUT SQUASH GNOCCHI .......... 14
Hand Crafted Butternut Squash Parisian Gnocchi, Butternut Squash Fondue, Crispy Prosciutto, Micro Arugula

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

BLUE FIN TUNA ESCABECHE ........ 16
Local Caught Tuna, Marinated Heirloom Tomatoes, Lemon Foam, Micro Cilantro, Sweet Potato Chips GF

MESQUITE WOOD GRILLED OCTOPUS ......................... 16
Braised Octopus, Celery, Fennel, Heirloom Tomato, Sweet Drop Peppers, Olives, Basil Oil GF

**HOUSEMADE SOUPS & GARDEN SALADS**

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 GARDEN 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

GARDEN WEDGE SALAD .......... 12
Baby Iceberg, Smoked Blue Cheese Dressing, Lardons, Pickled Shallot, Marinated Tomatoes, Gorgonzola Cheese, Chive 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
**COASTAL INSPIRED**

Our Fresh Fish & Prime Cut Steaks are cooked over an open fire with a mixture of local oak logs and Texas mesquite charcoal.

**CHEF’S WOOD-GRILLED WHOLE FISH** ........................................ 44
Garden Herb Sherry Butter, Roasted Fingerling Potatoes, Broccolini, Blistered Tomatoes, Lemon Butter GF

**MESQUITE WOOD-GRILLED FRESH CATCH** .......................... 38
Fresh Local Fish of the Day, Charred Baby Carrots, Roasted Beet Relish, Wild Mushroom Pastina, Garden Herb Lobster Noisette

**BLACKENED SHRIMP & SCALLOPS** .......................... 39
White Cheddar Rice Grit Cakes, Blackened Scallops, Butter Basted Shrimp, Baby Bok Choy, Smoked Tomato Creole Emulsion, Tomato Conserve, Fried Basil, Basil Oil GF

**SIGNATURE BECCA CRABCakes** ................................ (1) 22 / (2) 39
Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Blistered Tomatoes, Caramelized Cauliflower Soubise, Lemon Butter, Basil Oil

**TARNISHED TRUTH HONEY BOURBON GLAZED SALMON** ........ 38
Sixty South Salmon, Old Cavalier Bourbon Honey Glaze, Boursin Herb Barley Risotto, Crispy Brussel Sprouts, Brussel Chips, Cinnamon Spiced Virginia Peanut Apple Chutney

**FROM THE FARM**

**TARNISHED TRUTH-INJECTED 8oz “EISENHOWER” FILET** ................... 58
Whipped Yukon Gold Mashed Potatoes, Asparagus Gremolata, Smoked Tomato Jam, Bordelaise Sauce, Crispy Leeks

**TARNISHED TRUTH-INJECTED 16oz NY STRIP** ................... 58
Whipped Yukon Gold Mashed Potatoes, Asparagus Gremolata, Smoked Tomato Jam, Bordelaise Sauce, Crispy Leeks

**MESQUITE WOOD-GRILLED BERKSHIRE PORK CHOP** .............. 38
Braised Garden Greens, Sweet Potato Polenta Cake, Caramelized Onion Compote, Brown Sugar Apple Butter Puree, Pot Liquor Garden Pork Jus GF

**BRAISED HARISSA HONEY SHORT RIB** ............................... 34
Braised Short Rib, Harissa Hot Honey Jus Le, Garden Herb Truffle Potato Gratin, Braised Endive, Broccolini, Baby Heirloom Tomatoes

**CHERRYWOOD SMOKED POULET ROUGE** ...................... 29
Half Bone-In Poulet Rouge, Cannellini Bean Cassoulet, Wilted Garden Kale, Pickled Fresno Apple Relish, Lemon Thyme Chicken Jus, Micro Cress GF

**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

**SIGNATURE ACCOMPANIMENTS**

JUMBO LUMP CRAB MASHED POTATOES ........................................ 12
PROVENCAL BOURSIN LOBSTER CAVATAPPI .......................... 14
HOUSE-CUT TRUFFLE PARMESAN FRIES, ROASTED GARLIC AIOLI .................. 8
ASPARAGUS GREMOLATA ..................................................... 7
BRUSSEL SPROUTS, BLACK GARLIC CRUMBLE ........................ 7
CAVALIER HONEY GLAZED BABY CARROTS .......................... 7

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