

## LUNCH

# Becca

RESTAURANT & GARDEN

## CHILLED SEAFOOD

DAILY SELECTION OF LOCAL  
OYSTERS ON THE HALF SHELL 9

*3 Oysters, Classic Cocktail Sauce,  
Cracked Pepper Mignonette*

OLD BAY POACHED N.C. SHRIMP 14

*Watercress & Mache Lettuce, Tart Cocktail Sauce,  
Lemon Dust*

HAMACHI CRUDO 14

*Garlic, Shaved Jalapeno, Yuzu Vinaigrette*



## SMALL PLATES

SESAME SALMON SKEWER &  
PEACH COMPOTE 11

*Mint and Pea Sprouts*

LITTLE GEM SALAD 11

*Gold Bar Zucchini, Red Onion, Micro Shaved Pecorino,  
Lemon Poppy Seed Dressing*

HEIRLOOM TOMATO  
& BURRATA SALAD 11

*Aged Balsamic, Georgia Olive Oil, Shaved Radish,  
Variety of Basils*

## SOUP

COASTAL VIRGINIA SHE CRAB SOUP 11

*Puff Pastry, Cream Sherry*

SOUP OF THE MOMENT A/Q

## SALADS

TENDERLOIN & TOMATO 18

*Beef Tenderloin Medallions, Red Onion, Sliced Tomato, Blue Cheese, Arugula*

PANCETTA WRAPPED SALMON 16

*Baby Spinach, Shaved Fennel, Blueberry, Grilled Peach, Cranberry Maple Bacon Vinaigrette*

CHOPPED CHICKEN 14

*Avocado, Pickled Tomatoes, Cucumber, Radish, 'Scotch' Egg, Gorgonzola, Sunflower Seeds, Bacon Lardon*

*\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.*



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## HANDHELDS

*Choice of hand cut fries or house salad*

### THE CAVALIER BURGER

*Butchers Grind, Pepper Bacon, Cambozola Cheese Caramelized Onions, Grilled Ciabata*

14

### CRAB CAKE SANDWICH

*Hand Picked Jumbo and Lump Crab, Remoulade, Lettuce, Tomato, Potato Roll*

18

### HAND CARVED TURKEY SANDWICH

*48 Hour Sea Salt Brined Rotisserie Turkey Breast, Lemon Basil Aioli, Roasted Red Pepper, Appellation White Cheddar, Ciabatta*

12

### PORK BELLY BAHN MI

*Heritage Pork Belly, Pickled Cucumber and Carrot, Cilantro, Plum Aioli, French Baguette*

12

### BECCA PO BOY

*Crispy Shrimp, Shaved Prime Rib, Lettuce, Tomato, French Baguette*

16

### BLT SANDWICH

*Thick Cut Surry Bacon, Baby Gem Leaf Lettuce, Heirloom Tomato, Castelvetrano Olive Mayo, Wheatberry Toast*

12

## ENTRÉES

### ROASTED MUSSELS

*Housemade Spicy Lamb Sausage, Toast, Hand-Cut Fries*

15

### FEATURED LOCAL CATCH

*Sourced Responsibility & Prepared Simply*

A/Q

### ROCKFISH FILLET

*Tuscan Kale and Peach Sauté, Crushed Smoked Almond, Citrus Butter Sauce*

19

### JUMBO LUMP CRAB CAKE

*Roasted Cauliflower, Sautéed Spinach, Crisp Caper Remoulade*

18

### STEAK & FRITES\*

*Broiled Skirt Steak, Foie Gras Butter, Truffle Fries, Dressed Greens*

20

*Join us every Sunday 12-4 pm for Traditional Afternoon Tea in the Raleigh Room*

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