

DINNER

Becca

RESTAURANT & GARDEN

CHILLED SEAFOOD

- LOCAL OYSTERS ON THE 1/2 SHELL | 2
Crowned with Osetra Caviar
- POCAHONTAS ROOM CRAB LOUIS | 15
Jumbo Lump Crab, Cucumber Gelee Sombrero, Mache Greens
- *SEA SCALLOP CRUDO | 14
Hand-selected Diver Scallops with Kumquat, Radish, Toasted Nori, Jalapeno Slivers, and Finger Lime "Caviar"
- CLASSIC JUMBO SHRIMP COCKTAIL | 17
Becca Cocktail Sauce

SOUP & SALADS

- COASTAL VIRGINIA SHE CRAB SOUP | 11
Jumbo Lump Crab in a Thimble of Puff Pastry and droplets of Rare Cream Sherry
- THE "EVERYTHING" CAESAR SALAD | 12
Toasted Brioche Crumble, Pumpkin Seeds, Hemp Seeds, Candied Sweet Potato, Curried Caesar Dressing
- BABY KALE "WALDORF" | 10
Virginia Apples, Spiced Walnuts, Smoked Blue Cheese, Radish, White Balsamic Vinaigrette
- BRUSSELS SPROUTS SALAD | 13
Shaved Brussels Sprouts with Tahini & Chili Sauce, Crispy Garbanzo Beans, Pickled Ramps, Smoked Trout Roe and Whole Grain Mustard Seeds
- RIESLING-POACHED PEAR SALAD | 12
Pears Simmered in Riesling, Resting on Tender Greens with Toasted Hazelnuts, Pomegranate Seeds, and Midnight Moon Gouda Goat Cheese with Brown Butter Vinaigrette

STARTERS

- SHORT RIB GNOCCHI | 15
Hand-made Potato Pasta Pillows with Pickled Apples, Sage, and Sunflower Seeds
- GRILLED LOCAL OYSTERS | 15
Wood-fire Grilled and Crowned with Shredded Pecorino Cheese and Garlic Butter
- LOBSTER "POT PIE" | 22
Poached Maine Lobster Morsels in Bechamel Sauce with Diced Carrot and Celery Root, Coral Butter, and Black Truffle Dust
- *PRIME STEAK TARTAR & SEA URCHIN SOUFFLÉ DUO | 18
White Truffle Foam, Osetra Caviar
- WILD MUSHROOM RAVIOLI | 14
Roasted Romanesco Italian Cauliflower, Oven-dried Tomatoes, Wild Mushrooms, and Parmesan Cheese in a Crème Fraiche Pan Sauce and Fresh Herbs

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

Becca

RESTAURANT & GARDEN

MAIN EVENT

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| ATLANTIC ROCKFISH
<i>Crowned with Virginia Crab Meat, Resting on Lentil Ragout in Smoked Ham Broth</i> | 29 | HERB-CRUSTED LAMB CHOPS
<i>Colorado Lamb Chops and Braised Lamb Shoulder in a Cast Iron Skillet</i> | 34 |
| PAN-ROASTED SALMON FILLET
<i>Sweet Potatoes, Mediterranean Farro, Pickled Onion with Pumpkin Velouté Sauce</i> | 32 | HERITAGE CHESHIRE PORK DUO
<i>Grilled Pork Loin and Sorghum Braised Cheek, Sweet Potato Puree and Charred Pearl Onions with Baby Vegetables and Pork Jus</i> | 29 |
| CHESAPEAKE JUMBO CRABCAKE
<i>Jumbo Lump and Back Fin Medley with Organic Cauliflower Caponata and Crispy Caper Remoulade</i> | 34 | ROTISSERIE-ROASTED DUCK
<i>Sliced Duck Breast and Braised Legs on a Smoked Polenta Galette with Cavalier "Old Fashioned" Bourbon Sauce and Brandied Cherries</i> | 33 |
| WOOD-GRILLED LOCAL CATCH
<i>Braised Baby Bok Choy with Basmati Rice</i> | 32 | ROASTED ORGANIC EASTERN SHORE HALF CHICKEN
<i>Lemon & Thyme Roasted Half Chicken with Creme Fraiche, Sourdough Toast, and Cavalier Bourbon Creamed Corn</i> | 25 |
| *WOOD-GRILLED BEEF TENDERLOIN
<i>Potato Gratin, Caulilini Sweetstem Cauliflower and Black Garlic Bordeaux Sauce</i> | 38 | *BROILED USDA PRIME BEEF RIBEYE
<i>Roasted Marrow in Bone with Lemon-Parsley and Caper Salad, Potato Puree and Peppercorn Sauce</i> | 40 |

ADD TO YOUR ENTREE

JUMBO LUMP CRABCAKE 15

COLD WATER LOBSTER TAIL 18

AVAILABLE FRIDAYS AND SATURDAYS: BECCA PRIME RIB OF BEEF 38

USDA Prime Custom Aged and Marbled Beef

"Loaded Baby Potato," Roasted Root Vegetables, Horseradish Cream, Au Jus

SIDE ITEMS 10

POTATO CONFIT

Rough-Cut Potatoes Cooked in Bacon and Caramelized Onions

SEA SALT HAND-CUT FRIES

Garlic Aioli Dipping Sauce



BECCA ONION RINGS

Crispy Buttermilk Batter with Roasted Cherry-Jalapeño Dipping Sauce

MAPLE ROASTED ROOT VEGETABLES

Scented with Virginia Maple Syrup

House-made Rosemary Focaccia and Triple Cheese Popovers Served Daily

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