

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.

CHILLED SEAFOOD

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| LOCAL OYSTERS ON THE HALF SHELL..... 12
<i>Four Local Oysters with a Classic Mignonette Foam GF</i> | POACHED MAINE LOBSTER TAIL 18
<i>Cucumber, Whipped Avocado & Smoked Trout Roe</i> |
| CLASSIC JUMBO SHRIMP COCKTAIL 17
<i>Becca Cocktail Sauce GF</i> | ICED SEAFOOD PLATEAU..... MARKET PRICE-
<i>Daily Selection of Raw Local Oysters, Cold Water Lobster Tail, Jumbo Shrimp Cocktail, Lump Crab Louis, Octopus Salad & Hamachi Crudo, House Condiments</i> |
| HAMACHI AGUACHILE 14
<i>Serrano Chili, Scallion, Lime & Watermelon</i> | |

SOUP & SALAD

- COASTAL VIRGINIA SHE CRAB SOUP* 11
Jumbo Lump Crab & House-made Savory Cheese Straw
- "EVERYTHING" CAESAR SALAD 12
*Toasted Brioche Crumble, Pumpkin Seeds, Hemp Seeds, Candied Sweet Potato & Curried Caesar Dressing
Also served "Traditional" Style*
- FARMER'S BOUNTY SALAD 12
An assortment of Roasted Beets, Blood Orange Segments, Hazelnuts, Watercress, Goat Cheese Mousse & Mustard Vinaigrette GF V
- CHILLED ICEBURG SALAD 12
Bacon Bowls, Pickled Tomato, Shaved Red Onion & Maytag Bleu Cheese

APPETIZERS

- SHORT RIB GNOCCHI 15
Braised Short Rib in a Light Broth with Picked Apples, Sage & Sunflower Seeds
- GRILLED OYSTERS "BECCA" 15
Grilled on an Open Wood fire with Pecorino Cheese & Garlic Butter
- PASTA CARBONARA 16
Hand-cut Spaghetti Pasta, Pork Belly, Quail Egg, Tobiko, Uni & Lobster Americaine Sauce
- HAND-CUT FILET TARTARE 15
Served with Toasted Brioche & a Farm Egg

FRESH SEAFOOD

FLOUNDER & SHRIMP "POCAHONTAS"30 <i>Tempura Fried, Shrimp-Stuffed Flounder, Potato Gratin, Whipped Peas, Tartar Sauce & Potato Crisps</i>	WOOD-GRILLED FEATURED FRESH LOCAL CATCH..... 32 <i>Sourced Responsibly & Prepared Simply GF</i>
HOOPER'S ISLAND JUMBO LUMP CRAB CAKE....34 <i>Cauliflower Caponata, Sauteed Spinach & Crispy Caper Remoulade</i>	CHESAPEAKE BAY ROCKFISH.....29 <i>Crispy Seared, Creamed Brussel Sprouts, Langoustines, Crispy Shitake Mushrooms & XO Broth</i>

FROM THE LAND

LOCAL CHESHIRE HERITAGE PORK 32 <i>Prime Cuts Cooked Three Ways: Grilled Loin, Crispy Pork Belly & Sorghum-Braised Cheek, Whipped Potatoes, Charred Onions & Baby Seasonal Vegetables GF</i>	SHORT RIB WELLINGTON* 30 <i>All-day Braised Beef, Wild Mushroom, Buttermilk-Whipped Potatoes, Baby Vegetables, Madeira Wine Reduction</i>
MAPLE LEAF FARMS DUCK33 <i>Sliced Breast, Confit Leg, Smoked Polenta Galette, Cavalier Tarnished Truth "Old Fashioned" Sauce, Brandied Cherries GF</i>	14 OZ BONE-IN VEAL CHOP 36 <i>Milk Fed, Creamy Polenta, Braised Greens & Dijon Mustard Sauce</i>
WOODFIRED MOROCCAN CHICKEN ROULADE.... 28 <i>Spinach and Pine Nut Stuffing, Chickpea Puree, Romanesco Cauliflower, Baby Sweet Potato & Raisin-Caper Butter Sauce</i>	BONE-IN FILET OF BEEF 40 <i>Buttermilk Whipped Potatoes, Roasted Baby Vegetables & Herb Butter</i>
WILD MUSHROOM AGNOLOTTI.....25 <i>House Made Fresh Agnolotti Pasta, Greens Asparagus, Porcini Mushrooms, Black Truffle, Everling Pea Shoots, Oven Dried Tomatoes V</i>	

SIDES & ENHANCEMENTS

WILTED OR CREAMED SPINACH..... 10	BUTTERMILK-WHIPPED POTATOES..... 10
CITRUS GLAZED SWEET CARROTS..... 10	WILD MUSHROOMS 10
SEA SALT HAND-CUT FRIES 10 <i>Aioli Dipping Sauce GF V</i>	ROASTED CAULIFLOWER & BRUSSELS.....10 <i>with Caramel Corn, Hub's Peanuts, & Chili</i>

Join us for Sunday Brunch from 7am-4pm

JAVIER CUESTA | *Executive Chef* KEVIN DUBEL | *Chef de Cuisine* BARRETT BREIT | *Sous Chef*

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

GF = Gluten Free V = Vegetarian