

Our seasonal lunch menu is deliciously supplemented by our very own chef's garden, with fresh vegetables and fragrant herbs to perfectly complement any dish.

CHILLED SEAFOOD

LOCAL OYSTERS ON THE HALF SHELL 12
Four Local Oysters with a Classic Mignonette Foam GF

CLASSIC JUMBO SHRIMP COCKTAIL 17
Becca Cocktail Sauce GF

HAMACHI AGUACHILE 14
Serrano Chili, Scallion, Lime & Watermelon

POACHED MAINE LOBSTER TAIL 18
Cucumber, Whipped Avocado & Smoked Trout Roe

PETIT PLATEAU MARKET
Selection Changes Daily

GRAND PLATEAU MARKET
Selection Changes Daily

APPETIZERS

CRISPY ROYAL RED SHRIMP 12
Lightly Battered & Fried, with Cabbage & Chili-Lime Aioli

DRESSED GARDEN GREENS 9
*Cucumber, Tomato, Pickled Red Onion
 White Balsamic Vinaigrette*

ROMA TOMATO SOUP 11
*Fresh Tomato Soup with Roma Tomato, Blood Orange
 Segments & Champagne Vinegar Gastrique GF V*

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*

BIG SALADS

CHOPPED CHICKEN COBB SALAD 14
*Rotisserie Chicken Breast with Fresh Avocado,
 Pickled Tomatoes, English Cucumber, Fried 'Scotch' Egg,
 Gorgonzola Cheese, Sunflower Seeds & Bacon Lardons*

PANCETTA-WRAPPED SALMON* 17
*Coldwater Salmon Wrapped in Thin-Cut Italian Bacon on
 Baby Spinach with Shaved Fennel, Poached Red Grapes,
 Pickled Shallots & Cranberry-Maple Bacon Vinaigrette GF*

TENDERLOIN AND HEIRLOOM
 TOMATO SALAD* 20
*Beef Tenderloin Medallions and Sliced Heirloom Tomatoes
 on Arugula Greens with Bleu Cheese Crumbles & White
 Balsamic Vinaigrette GF*

QUINOA SALAD 12
*Baby Spinach, Feta Cheese, Watermelon, Pickled Tomatoes,
 Olives & Blood Orange Vinaigrette | Add Chicken +\$8*

Join us for our "Taste of Becca" 3 Course Prix Fixe Menu, Sunday-Thursday, 5-7 pm • \$38

HANDHELDS

Choice Of Hand-Cut Fries Or House Salad With White Balsamic Vinaigrette

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| HAND-CARVED TURKEY SANDWICH 13 <i>48 Hour Sea Salt-Brined Smoked Turkey Breast, Lemon-Basil Aioli, Fire-Roasted Red Bell Pepper & Appalachian White Cheddar Cheese on a Ciabatta Bun</i> | BLT SANDWICH 14 <i>Thick-Cut Surryano Bacon, Baby Gem Leaf Lettuce, Heirloom Tomato & Castelvetro Olive-Mayo on Wheatberry Toast</i> |
| CRAB CAKE SANDWICH 20 <i>Hand-picked Jumbo Lump Crab, Spicy Remoulade, Lettuce & Tomato on a Potato Roll</i> | GRILLED STEAK SANDWICH 18 <i>New York Strip, Grilled Onions, Dijonnaise, Boursin Cheese & Arugula on French Baguette</i> |
| SOUP & SANDWICH 10 <i>Cup of Soup & Half Turkey or BLT Sandwich</i> | THE CAVALIER BURGER 17 <i>Ground Wagyu Beef with House-made Cracked Pepper Bacon, Bleu Brie Cheese, and Caramelized Onion Compote on a Grilled Ciabatta Bun</i> |
| BECCA PO' BOY 16 <i>Open-Faced Sandwich with Crispy Fried Shrimp & Shaved Dry-Aged Prime Rib, Lettuce & Heirloom Tomatoes on French Baguette</i> | |

THE MAIN EVENT

SHORT RIB GNOCCHI 15
Braised Short Rib with Picked Apples, Sage & Sunflower Seeds

FEATURED LOCAL FRESH CATCH 19
Sourced Locally & Responsibly. Prepared Simply GF

ROCKFISH FILLET 18
Sugar Snap Peas, Blistered Ramps, Heirloom Tomatoes & Quinoa with Chamomile-Almond Broth GF

JUMBO LUMP CRAB CAKE 20
Roasted Cauliflower & Sautéed Spinach Medley with Crisp Caper Remoulade

STEAK FRITES* 24
New York Strip, Herb Butter, Truffle Fries & Dressed Greens

Rekindle the Tradition of Afternoon Tea Served in the Raleigh Room, Saturdays and Sundays, 2-4 pm