

DINNER

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*

WATERMELON & TUNA TARTARE* 14
*Compressed Virginia Watermelon, Annatto Oil,
Sesame Seed Tuile, Scallion*

CHILLED SEAFOOD PLATEAUX 36
*1/2 lb King Crab, 3 Poached Shrimp,
3pc Daily Selection of Oyster*, Accoutrements
Add: Lobster Tail 15*

SOUP

CHILLED GREEN TOMATO
-N- PORK BELLY 11
Jalapeno, Corn, Sweet Onion

COASTAL VIRGINIA SHE CRAB SOUP 11
Puff Pastry, Cream Sherry

SALADS

LITTLE GEM SALAD 11
*Gold Bar Zucchini, Red Onion, Micro Shaved Pecorino,
Lemon Poppy Seed Dressing*

LOLLIPOP KALE AND FIG SALAD 12
*Lemon Juice Rubbed Kale, Black Mission Fig,
Pecorino Shards, Verjus EVOO Dressing*

FARMERS BOUNTY SALAD 12
*Heirloom Beet, Pickled Tomato, Grilled Peach,
Caramont Farm Goats Cheese, Local Petite Greens,
Charred Meyer Lemon Jus, EVOO*

HEIRLOOM TOMATO AND
BURRATA SALAD 11
*Aged Balsamic, Georgia Olive Oil, Shaved Radish,
Variety of Basils*

SMALL PLATES

SESAME SALMON SKEWER
AND PEACH COMPOTE 11
Mint and Pea Sprouts

WOOD FIRE GRILLED
DAILY OYSTERS 12
Pecorino Cheese, Garlic Butter, Baguette

PREMIER JUMBO CRAB CAKE 16
Crisp Caper Remoulade

BEEF CARPACCIO* 15
*30 day Cured Egg Yolk, Arugula, Shaved Pecorino Cheese,
Aged Balsamic, Capers, Pine Nuts*

WARM FIG & PROSCIUTTO 9
Mountain View Feta Cheese, Everling Micro Greens

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

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LARGE PLATES

ROCKFISH EN PAPILLOTE <i>(Wrapped in Parchment) Summer Succotash of Charred Corn, Butterbeans, Cherry Tomatoes, Smoked Cartwright Family Farm Hams</i>	29	SPIT ROASTED DRY AGED PRIME RIB <i>45 Day Himalayan Sea Salt Dry Aged, Grand Island Nebraska Beef, Tomato and Summer Vegetable "Panzanella", Atomic Horseradish Crème Fraiche, Mushroom Au Jus</i>	35
WHOLE GRILLED DORADE <i>Wood Grilled, Meyer Lemon Caper Butter, Summer Squash Chermoula</i>	34	BBQ BRAISED SHORT RIB <i>Naked N.C. Beef, Watermelon, Tomato, Corn, Smoked Yukon Puree</i>	28
CHESAPEAKE JUMBO LUMP CRAB CAKE <i>Wilted Spinach, Old Cavalier Bourbon Apricot, Shallot, Radish, Crisp Caper Remoulade</i>	34	ROCK SHRIMP & SUMMER CORN RISOTTO <i>Charred Tomato, Pickled Leek</i>	28
FEATURED LOCAL CATCH <i>Responsibly sourced & simply prepared</i>	A/Q	SUMMER VEGETABLE & CAROLINA GOLD RICE "CONGEE" <i>Leek, Zucchini, Carrot, Romanesco, Corn, Ginger, Vegetable Broth</i>	18
STONE FRUIT SMOKED TENDERLOIN OF BEEF* <i>Parisienne Potato, Thumbelina Carrots, Beet, Celery Root Puree, Black Garlic Bordelaise</i>	35		

SIDES 7

CRUSHED BACK BAY POTATOES <i>Lightly Smoked Potato, Roasted Garlic, Alba Truffle, Chives</i>	ROASTED SUMMER SQUASH <i>Cromwell Farm Squash, Chermoula Sauce</i>
SEA SALT HAND CUT FRIES <i>Garlic Aioli</i>	ROASTED CAULIFLOWER CAPONATA <i>Pine Nuts, Raisins, Olives and Capers</i>
SAUTÉED FIELD SPINACH <i>Roasted Garlic, Olive Oil</i>	SUMMER SUCCOTASH <i>Charred Corn, Butterbeans, Cherry Tomatoes, Smoked Cartwright Family Farm Ham</i>



SEASONAL WOOD-POIX *inspired through the moods of nature and sourced from East Coast experts.*

TODAY'S WOOD:
Cherry & Applewood

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