



## APPETIZERS

- Short Ribs** - braised in red wine and Port, served over rosemary grits \$12  
**Foie Gras** - with spoonbread, wild berry coulis and Smithfield ham \$16  
**Scampi Shrimp** - over cheddar grits, with tomato fondue \$13  
**Seared Sea Scallops** - over caramel corn pudding, with Applewood smoked bacon drizzle \$12  
**Mussels** - in a white bean, bacon, tomato, basil and garlic cream, with toast points \$13  
**Pork Sriracha and Collard Greens Egg Roll** - with a sweet chili sauce \$8  
**Lobster Poptart** - \$15

## SALADS

- Classic Caesar** - with parmesan, fried spoonbread croutons with housemade dressing \$5  
**House Salad** - spring mix wrapped in cucumber, with vidalia vinaigrette \$5  
**Roasted Red Beet Salad** - with mixed greens and cashew goat cheese candied walnut and Orange Sherbet Dressing \$8

## SOUPS

- Crab Bisque** \$7  
**Frogmore Stew** - diced potatoes, yellow corn, andouille sausage, mussels, kale and shrimp in a seafood broth \$7

## ENTREES

- Black Molasses Roasted Duck Breast** - with roasted brussels sprouts and caramel corn pudding, served under hickory smoked glass \$25  
**Bronzed Sea Bass** - in shallots and lemon marinade, served with seared cabbage, leeks and fried oysters, on fried white spoonbread, finished with blue crab buerre blanc \$34  
**Grilled Salt and Pepper Strip Steak** - with Arizona potatoes and cut roasted asparagus, finished with red wine port demi, set upon a Himalayan salt block \$27  
**Jumbo Lump Crab Cakes** - with julienned zucchini, mashed potato, roasted baby carrot, broccolini and pan butter sauce \$MP  
**2526 Pasta** - sea scallops, shrimp and crab sauteed in garlic butter, tossed with Smithfield ham and fresh spinach over white wine cream sauce and fettucine \$26  
**Lamb Rack** - marinated in balsamic, blackberry and rosemary, with Spoonbread onion rings, mashed potatoes and brussels sprouts \$30  
**Smoky Chicken Breast** - wrapped in Applewood smoked bacon, with bourbon sweet potato mash and buttered broccolini \$18  
**Lemon Zest Rockfish and Butter Poached Lobster Tail** - with Arizona potatoes and spinach casserole, finished with red wine balsamic reduction \$34  
**The Cat Sea Pig** - a sea scallop wrapped with catfish then wrapped with Applewood smoked bacon, served with creamy rosemary grits and roasted brussels sprouts, finished with roasted tomato truffle sauce \$20  
**Five Course Chef Tasting** - \$85.00 per person, must reserve for 5 people or more. *Please inquire your server for details.*

*All items are cooked to order - the Virginia Department of Health reminds you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food born illness*

*Dinner*