



APPETIZERS

Lobster Pop Tart \$15

Braised Red Wine Short Rib and roasted rosemary grits \$12

Grilled Flat bread Margarita \$10 *gluten free option available*

Spicy Oysters on the half shell filled with crabmeat, spinach, parmesan cheese, and toasted spoonbread topped with lobster beurre blanc \$15

Pork Sriracha and Collard Greens Egg Roll with a sweet chili sauce \$8

Scampi Shrimp and aged cheddar cheese grits \$13

Carpaccio of Beef with crispy Kale, sautéed balsamic onions, almond mustard and spoonbread toast point \$13

Foie Gras seared with country ham served with wild berry coulis and fried spoonbread \$16

White Bean and Bacon Mussels in a cream sauce with tomatoes and fresh basil \$13

SALADS

Roasted Brussels and Kale Caesar with a parmesan bacon crisp \$7

The House Salad \$7

Roasted Red Beet Salad with mixed greens and cashew goat cheese candied walnut and Orange Sherbet Dressing \$9

SOUPS

Crab Bisque \$7

Frogmore Stew diced potatoes, yellow corn, andouille sausage, mussels, kale and shrimp in a seafood broth \$8

ENTREES

The 24 Karat Gold Beef Tenderloin - 24 karat gold sealed 8 oz beef tenderloin with 82% butter fat infused mashed potato, charred asparagus and Grahams Vintage Port Demi \$50

***Black Molasses Roasted Duck Breast** - with roasted brussels sprouts and caramel corn pudding, served under hickory smoked cloche \$25

Bronzed Sea Bass - marinated in shallots and lemon, with sautéed cabbage and leeks with fried oysters, on fried spoonbread, finished with lobster beurre blanc \$34

***Grilled Salt and Pepper Strip Steak** - with Potatoes Anna and cut roasted okra and asparagus, finished with red wine port demi, set upon a Himalayan salt block \$27

1/2 Lobster - filled with crabmeat supreme with lobster mac and cheese with charred asparagus and lobster beurre blanc \$35

Jumbo Lump Crab Cakes - with 82% butter infused mashed potatoes, roasted baby carrot, broccolini and blue crab butter sauce market price

Linguine 3416 - sautéed shrimp, leeks, and sea scallops in garlic butter, tossed with fresh spinach over white wine cream sauce and linguine \$23

***Lamb Rack** - marinated in balsamic, blackberries and rosemary with 82% butter infused mashed potatoes and roasted brussels sprouts \$30

Chicken Breast - filled with Edwards ham aloutte cheese rolled in spoonbread crumbs with caramel corn pudding and buttered broccolini \$18

***Seared Sea Scallops** - roasted brussels sprouts and corn pudding, with applewood bacon drizzle \$30

Applewood Smoked Bacon wrapped Center Cut Pork Chop - with bourbon sweet potato puree, roasted brussels sprouts and cracked black pepper cognac sauce topped with apple snow \$21

Deux Meatloaf - topped with Foie Gras wrapped in lamb bacon with 82% infused mashed potatoes and brussels sprouts \$27

Five Course Chef Tasting - \$85.00 per person must reserve for 5 people or more (*Please inquire with your server for details*)

*These 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 your chance of illness especially if you have certain medical conditions

Dinner