



APPETIZERS

- Short Ribs** - braised in red wine and Port, served over rosemary grits \$10
Foie Gras - with spoonbread, wild berry couli and Smithfieldham \$12
Scampi Shrimp - over cheddar grits, with tomato fondue \$10
Seared Sea Scallops - over caramel corn pudding, with Applewood bacon drizzle \$12
Mussels - in a white bean, bacon, tomato, basil and garlic cream, with toast points \$10
Pork Sriracha and Collard Greens Egg Roll - with a sweet chili sauce \$7
Lobster Poptart - \$13

SALADS

- Classic Ceasar** - with parmesan, fried spoonbread croutons with housemade dressing \$5
House Salad - spring mix wrapped in cucumber, with vidalia vinaigrette \$5

SOUPS

- Crab Bisque** - \$7
Frogmore Stew - with mussels, shrimp and smoked sausage \$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, served with seared cabbage, leeks and fried oysters, on fried white truffle spoonbread, finished with blue crab beurre blanc \$28
- 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 \$26
- Jumbo Lump Crab Cakes** - with julienned zucchini, mashed potato, roasted baby carrot, broccolini and pan butter sauce \$32
- 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 \$24
- Lamb Rack** - marinated in balsamic, blackberry and rosemary, with Spoonbread onion rings, mashed potatoes and truffe butter brussels sprouts \$28
- 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 truffe sauce \$20
- Five Course Chef Tasting** - \$75.00 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