



## APPETIZERS

**Lobster Pop Tart** \$15

**Braised Port Wine Short rib** and roasted rosemary grits \$12

**Fried Green Tomato Crab Cake Napoleon** covered in sauce Newburg \$14

**Spicy Oysters** on the half shell filled with crabmeat, spinach, parmesan cheese, and toasted spoonbread topped with lobster beurre blanc \$12

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

**Honey Bacon Jumbo shrimp** over Caramelized Brussels Sprouts with salted cashew \$12

**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 \$11

## SALADS

**The Caesar** – with spoonbread croutons \$7

**The House Salad** \$7

**Roasted Red Beet Salad** - with mixed greens, cashew goat cheese croquette, candied pecans and Orange Sherbet Dressing \$8

## SOUPS

**Crab Bisque** - \$7

**French Onion**- with short rib pot liquor, buttered crostini and melted gruyere \$7

## ENTREES

**The Carpetbagger Beef Tenderloin** – Chesapeake Bay fried oysters on top 6 oz of beef tenderloin covered in Béarnaise sauce with mashed potato and charred asparagus \$34

**Black Molasses Roasted Duck Breast** - with caramelized 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 whipped Arizona potatoes, cut roasted okra and asparagus, finished with a port demi, set upon a Himalayan salt block \$27

**Bronzini fillet and Lobster tail** – with whipped Arizona potatoes and charred asparagus sauce lobster beurre blanc \$36

**Jumbo Lump Crab Cakes** - butter whipped mashed potatoes, roasted baby carrot, broccolini and blue crab butter sauce \$35

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

**Frenched Roasted Chicken Breast** – Provencal chicken breast on a butternut squash and green tomato ratatouille with whipped Arizona potatoes drizzle with a brown chicken demi \$17 (please allow 20 minutes)

**Seared Sea Scallops** - caramelized 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

**Grilled Swordfish** - with jasmine rice and spinach bake, haricot verts and julienne carrots drizzled with lemon infused olive oil \$25

**The Cat-Sea-Pig** – catfish wrapped sea scallop and Applewood smoked bacon oven roasted with caramelized Brussels and rosemary grits sauce with Lobster beurre blanc \$18

**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 – Reminder: 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*