

Lunch Menu

Starters

Soup of the Day	7
Bourbon Shrimp & Grits <i>Stone Ground Grits, Virginia Ham & Bourbon Glaze</i>	13
Panko Breaded Fried East Coast Oysters <i>With Shaved Fennel & Spicy Remoulade</i>	9
Seasonal Field Greens <i>Toasted Pecans & Caramelized Shallot Vinaigrette</i>	6
Spinach Salad <i>Warm Bacon Vinaigrette, Roasted Beets, Shaved Onions & Bleu Cheese</i>	5
Caesar Salad <i>Romaine Lettuce, Garlic Croutons & Shaved Parmigiano-Reggiano</i>	5

Entrée Salads & Sandwiches

Seared Tuna Salad <i>Mixed Greens, Green Beans, Cherry Tomatoes, Roasted Peppers & Champagne Vinaigrette</i>	15
Caesar Salad <i>Grilled Chicken Breast 12 Shrimp 15 Catch of the Day 17</i>	
Jumbo Lump Crab Cake <i>Spicy Remoulade & Coleslaw</i>	18
Cheeseburger <i>Lettuce, Tomato, Red Onions, White Cheddar, Homemade Fries & Baby Pickles</i>	12
Add Bacon	14
Grilled Chicken <i>Red Bell Pepper Sauce & Lettuce</i>	12
Add Bacon	14
Pulled Pork BBQ <i>Salad of Field Greens</i>	13
All Sandwiches served with your choice of Hand Cut Fries or Sweet Potato Fries	

Entree

Mushroom and Asparagus Risotto <i>Mascarpone Cheese & Basil Oil</i>	12
Pan Seared Chicken Breast <i>Garlic Cream Puree, White Asparagus, Sugar Snap Peas, Baby Carrots & Chicken Jus</i>	13
Grilled Atlantic Salmon <i>Early Spring Succotash, Roasted Fingerling Potatoes & Lemon Beurre Blanc</i>	17
Pork Chop <i>Creamy Stone Ground Grits, Yellow & Green Wax Beans & Port Mustard Sauce</i>	16
Caramelized Hanger Steak <i>Sautéed Asparagus, House Made Fries & Red Wine Shallot Reduction</i>	15
Diver Scallops <i>Mint, Pea Puree, Crispy Pancetta & Lemon Fennel Vinaigrette</i>	17

Please be advised that consuming raw or undercooked foods may cause health problems for some individuals