

LUNCH

Week 37, 2018

Becca

RESTAURANT & GARDEN

CHILLED SEAFOOD

DAILY SELECTION OF LOCAL
OYSTERS ON THE HALF SHELL 9

3 Oysters*, Classic Cocktail Sauce, Cracked Pepper Mignonette

OLD BAY POACHED N.C. SHRIMP 14

Watercress & Mache Lettuce, Tart Cocktail Sauce,
Lemon Dust

WATERMELON & TUNA TARTARE 14

Compressed Virginia Watermelon, Annatto Oil,
Sesame Seed Tuile, Scallion



5. Rapsnzehen (Valerianella oleria)

Blüte

SMALL PLATES

WOOD FIRE GRILLED
DAILY OYSTERS 12

Pecorino Cheese, Garlic Butter, Baguette

PRIME BEEF CARPACCIO* 15

30 day Cured Egg Yolk, Arugula, Shaved Pecorino Cheese,
Aged Balsamic, Capers, Pine Nuts

SESAME SALMON SKEWER AND
PEACH COMPOTE 11

Mint and Pea Sprouts

SOUP

COASTAL VIRGINIA SHE CRAB SOUP 11

Puff Pastry, Cream Sherry

CHILLED GREEN TOMATO &
AVOCADO BISQUE 10

Jalapeno, Shallot, Crème Fraiche

SALADS

LITTLE GEM SALAD 11

Gold Bar Zucchini, Red Onion, Micro Shaved Pecorino, Lemon Poppy Seed Dressing

LOLLIPOP KALE AND FIG SALAD 12

Lemon Juice Rubbed Kale, Black Mission Fig, Pecorino Shards, Verjus EVOO Dressing

PANCETTA WRAPPED SALMON 16

Baby Spinach, Shaved Fennel, Blueberry, Grilled Peach, Cranberry Maple Bacon Vinaigrette

HEIRLOOM TOMATO AND BURRATA SALAD 11

Aged Balsamic, Georgia Olive Oil, Shaved Radish, Variety of Basils

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.

Becca

RESTAURANT & GARDEN

HANDHELDS

Choice of hand cut fries or house salad

THE CAVALIER BURGER

*Butchers Grind, Pepper Bacon, Cambozola Cheese
Caramelized Onions, Grilled Ciabata*

14

HOT LOBSTER ROLL

*Claw, Knuckle & Tail Meat, Drawn Chive Butter,
N.E. Style Brioche Bun*

16

CRAB CAKE SANDWICH

*Hand Picked Jumbo and Lump Crab, Remoulade,
Lettuce, Tomato, Potato Roll*

16

BLT SANDWICH

*Thick Cut Surry Bacon, Baby Gem Leaf Lettuce,
Heirloom Tomato, Castelvetro Olive Mayo, Wheatberry Toast*

12

BECCA STEAK SANDWICH

*Roasted Mushrooms, Caramelized Onions, Provolone,
Horseradish Cream, House-made Grilled Baguette*

14

GARLIC GRILLED

CHICKEN SANDWICH

*Grilled Heirloom Tomato, Aioli, Basil Leaf, Mozzarella,
Everything Brioche Bun*

13

PORK BELLY BAHN MI

*Heritage Pork Belly, Pickled Cucumber and Carrot,
Cilantro, Plum Aioli, French Baguette*

12

BECCA ROTISSERIE CHICKEN

Ashley Farms, 24 hour Sea Salt Brine, Garlic, Lemon, Rosemary

BISTRO STYLE

*1/2 Bird, Handcut Fries,
Dressed Greens, Rosemary Jus*

18

BUFFALO

CHICKEN WRAP

Blue Cheese, Romaine, Spinach Wrap

12

CHOPPED SALAD

*Avocado, Pickled Tomatoes, Cucumber,
Radish, 'Scotch' Egg, Gorgonzola,
Sunflower Seeds, Bacon Lardon*

14

ENTRÉES

SHRIMP AND GRITS

House-made Andouille Sausage, Tasso Ham, Royal Red Shrimp, Cheddar Cheese Grits

16

FEATURED LOCAL CATCH

Fried Soft Shell | Apricot Compote Charred Kale, Crisp Caper Remoulade

A/Q

ROCKFISH FILLET

Tuscan Kale and Peach Sauté, Crushed Smoked Almond, Citrus Butter Sauce

19

JUMBO LUMP CRAB CAKE

Roasted Cauliflower, Sautéed Spinach, Crisp Caper Remoulade

18

HANGER STEAK*

Wood Grilled Beef, Blue Cheese, Smoked Potato Salad

24

Join us every Sunday 12-4 pm for Traditional Afternoon Tea in the Raleigh Room

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness.*