

Whether harvested from our chef's garden or sourced from local shores, the freshest ingredients are at the heart of every seasonal dish at Becca.

## APPETIZERS

\*LOCAL OYSTERS ON THE  
HALF SHELL ..... 15  
*Half Dozen, Cocktail Sauce, Fresh Grated Horseradish,  
AVA Vodka Mignonette GF*

WOOD-GRILLED  
OYSTERS "BECCA" ..... 20  
*Mesquite Grilled Virginia Oysters, Hand Picked Blue Crab,  
Sherry and Garden Herb Butter*

CITRUS SCENTED CEVICHE ..... 16  
*Local Caught Rockfish, Fragrance Leaves, Blood Orange, Jicama,  
Casava Chips, Sea Salt GF*

CURED MEAT AND CHEESE ..... 24  
*Olli Salumi, Edwards' Surry-Ano, Coppa, Regional Cheese, Whole  
Grain Mustard, House Made Pickles, Fig Preserves, Sesame Seed  
Lavash, Fresh Grapes*

MESQUITE GRILLED HEIRLOOM  
PEACH CAPRESE ..... 16  
*Heirloom Tomatoes, Grilled Peaches, Burrata Mozzarella, Basil  
Oil, Fried Basil, Balsamic Sesame Puree, Red Vein Sorrel, Smoked  
Sea Salt GF V*

## HOUSEMADE SOUPS & GARDEN SALADS

*Add Wood-Grilled Chicken Breast \$6 | Shrimp \$8 | Grilled Salmon \$10*

COASTAL VIRGINIA  
SHE CRAB SOUP ..... 13.5  
*Lump Crabmeat, Aged Sherry*

CUCUMBER WATERMELON  
GAZPACHO ..... 10  
*Bourbon Compressed Watermelon, Cucumber Apple Salad, Basil  
Oil, Balsamic Caviar GF V*

BECCA GARDEN SALAD ..... 10  
*Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes,  
Radish, Roasted Cauliflower, Ricotta Salata, Champagne  
Vinaigrette GF V*

SALANOVA CAESAR SALAD ..... 11  
*Salanova Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp,  
Brioche Crouton, Homemade Caesar*

TOASTED QUINOA SALAD ..... 12  
*Golden Quinoa, English Cucumber, Heirloom Tomato, Roasted  
Summer Corn, Chickpeas, Feta Cheese, Roasted Red Peppers,  
Pickled Shallot, Tzatziki Dressing GF V*

SUMMER LYONNAISE SALAD ..... 13  
*Butter & Friese Lettuce Blend, Smoked Lardons, 64-degree Egg,  
Asparagus, Caramelized Shallot Vinaigrette, Pickled Shallots GF*

## HANDHELDS

*Served with Hand Cut French Fries or Simple Green Salad*

## \*THE CAVALIER BURGER..... 18

*House-Ground Beef, Candied Black Pepper Bacon, Cambozola Cheese, Caramelized Onions & Toasted Ciabatta Bun*

## AVOCADO CHICKEN SANDWICH ..... 15

*Lemon Herb Marinated Wood Grilled Chicken Breast, Butter Lettuce, Tomato, Sliced Avocado, Havarti Cheese, House Made Pickles, Garden Herb Aioli*

## BECCA SMOKED TURKEY CLUB ..... 15

*Toasted Sour Dough Bread, Yuzu Brined Turkey Breast, Cherry Wood Smoked, Applewood Bacon, Cheddar Cheese, Butter Lettuce, Tomato, Roasted Red Pepper Aioli, House Made Pickles*

## SIGNATURE BECCA CRABCAKE SANDWICH.....22

*Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bib Lettuce, Tomato, Pickle*

## HERB ROASTED FRENCH DIP ..... 16

*Herb Roasted Prime Rib, Vienna Sub Roll, Havarti Cheese, Caramelized Onion Compote, Micro Arugula, Roasted Garlic Aioli, Raifort Sauce, Garden Herb Jus Lie*

## GARDEN GREEN GODDESS SANDWICH..... 14

*Toasted Whole Grain Bread, Sliced Cucumber, Micro Arugula, Spinach, Becca Garden Greens, Avocado, Becca Garden Herb Tzatziki Dressing ▽*

## EAST COAST TUNA OPEN FACE .... 16

*Smoked Chili Macha Marinated Tuna, Toasted Whole Grain Bread, Garden Herb Carrot Jicama Slaw, Toasted Benne Seeds, Avocado Mousse*

## SOUP • SALAD • SANDWICH COMBO (CHOOSE TWO) 14

*Choose One: Becca Smoked Turkey Club, Herb Roasted French Dip, or Green Goddess Sandwich*

*Choose One: Garden Salad, Caesar Salad, Cucumber Watermelon Gazpacho*

*Substitute Coastal Virginia She Crab 15*

## MAIN EVENTS

## WOOD GRILLED FARMHOUSE.....24

*Toasted Blood Orange Quinoa Salad, English Cucumber, Wood Grilled NY Strip, Avocado Heirloom Tomato Salad, Chimichurri, Toasted Benne Seeds, Ricotta Salata GF*

## EAST COAST TUNA CAPELLINI .....24

*Benne Seed Crusted Tuna, Lemon Herb Caper Emulsion, House Made Capellini, Asparagus Tips, Heirloom Tomatoes, Shaved Parmesan Cheese*

## SIGNATURE BECCA CRABCAKE.....22

*Summer Corn Succotash, Corn Soubise, Lemon Butter, Chive Oil*

## MESQUITE WOOD GRILLED CHURRASCO TOFU .....22

*Lime Chili Marinated Tofu, Chimichurri, Marble Potatoes, Roasted Summer Corn, Broccolini, Heirloom Tomatoes, Roasted Red Pepper Coulis GF ▽*