

*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*

### \*BEEF CARPACCIO..... 17

*Cured Egg Yolk, Ciabatta Crisp, Roasted Garlic Aioli, Pickled Shallot, Micro Cress, Smoked Sea Salt*

### \*ICED SHELLFISH PLATEAU.....75

*Virginia Select Oysters, Poached Lobster Tail, Jumbo Shrimp Cocktail, Lump Crabmeat, Cherry Stone Clams, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Mignonette GF*

### LOCAL CURED MEAT BOARD..... 18

*Olli Salumi, Edwards' Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, House Made Pickles, Fig Preserves, Olives, Sesame Seed Lavash, Fresh Grapes*

### LOCAL CHEESE & FRUIT BOARD .... 18

*Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes V*

### WOOD-GRILLED OYSTERS "BECCA" .....20

*Mesquite-Grilled Virginia Oysters, Hand-Picked Blue Crab, Sherry and Garden Herb Butter*

### BUTTERNUT SQUASH GNOCCHI ... 14

*Hand Crafted Butternut Squash Parisian Gnocchi, Butternut Squash Fondue, Crispy Prosciutto, Micro Arugula*

### COASTAL LOBSTER BRUSCHETTA.....24

*Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bib Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive*

### BLUE FIN TUNA ESCABECHE ..... 16

*Local Caught Tuna, Marinated Heirloom Tomatoes, Lemon Foam, Micro Cilantro, Sweet Potato Chips GF*

### MESQUITE WOOD GRILLED OCTOPUS ..... 16

*Braised Octopus, Celery, Fennel, Heirloom Tomato, Sweet Drop Peppers, Olives, Basil Oil GF*

## HOUSEMADE SOUPS & GARDEN SALADS

### COASTAL VIRGINIA SHE CRAB SOUP ..... 13.5

*Lump Crabmeat, Aged Sherry*

### CHEF SOUP POT ..... 10

*Seasonally Inspired, Hand-Crafted Fresh Soup of the Day*

### BECCA GARDEN SALAD ..... 10

*Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Roasted Cauliflower, Ricotta Salata, Champagne Vinaigrette GF V*

### CLASSIC CAESAR SALAD ..... 11

*Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar V*

### GARDEN WEDGE SALAD ..... 12

*Baby Iceberg, Smoked Blue Cheese Dressing, Lardons, Pickled Shallot, Marinated Tomatoes, Gorgonzola Cheese, Chive GF*

### AUTUMN HARVEST BABY KALE SALAD..... 13

*Baby Kale, Baby Arugula, Roasted Red Beets, Roasted Golden Beets, Shaved Candy Cane Beets, Pickled Pear, Dried Cranberries, Roasted Walnuts, Maple Dijon Vinaigrette GF V*

## COASTAL INSPIRED

*Our Fresh Fish & Prime Cut Steaks are cooked over an open fire with a mixture of local oak logs and Texas mesquite charcoal.*

CHEF'S WOOD-GRILLED  
WHOLE FISH .....44

*Garden Herb Sherry Butter, Roasted Fingerling Potatoes, Broccolini, Blistered Tomatoes, Lemon Butter GF*

MESQUITE WOOD-GRILLED  
FRESH CATCH .....38

*Fresh Local Fish of the Day, Charred Baby Carrots, Roasted Beet Relish, Wild Mushroom Pasta, Garden Herb Lobster Noisette*

BLACKENED SHRIMP & SCALLOPS ..39

*White Cheddar Rice Grit Cakes, Blackened Scallops, Butter Basted Shrimp, Baby Bok Choy, Smoked Tomato Creole Emulsion, Tomato Conserve, Fried Basil, Basil Oil GF*

SIGNATURE BECCA  
CRABCAKES ..... (1) 22 / (2) 39

*Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Blistered Tomatoes, Caramelized Cauliflower Soubise, Lemon Butter, Basil Oil*

\*TARNISHED TRUTH HONEY  
BOURBON GLAZED SALMON .....38

*Sixty South Salmon, Old Cavalier Bourbon Honey Glaze, Boursin Herb Barley Risotto, Crispy Brussel Sprouts, Brussel Chips, Cinnamon Spiced Virginia Peanut Apple Chutney*

## FROM THE FARM

\*TARNISHED TRUTH-INJECTED 8oz  
"EISENHOWER" FILET .....58

*Whipped Yukon Gold Mashed Potatoes, Asparagus Gremolata, Smoked Tomato Jam, Bordelaise Sauce, Crispy Leeks*

TARNISHED TRUTH-INJECTED 16oz  
NY STRIP .....58

*Whipped Yukon Gold Mashed Potatoes, Asparagus Gremolata, Smoked Tomato Jam, Bordelaise Sauce, Crispy Leeks*

MESQUITE WOOD-GRILLED  
BERKSHIRE PORK CHOP .....38

*Braised Garden Greens, Sweet Potato Polenta Cake, Caramelized Onion Compote, Brown Sugar Apple Butter Puree, Pot Liquor Garden Pork Jus GF*

BRAISED HARISSA HONEY  
SHORT RIB .....34

*Braised Short Rib, Harissa Hot Honey Jus Le, Garden Herb Truffle Potato Gratin, Braised Endive, Broccolini, Baby Heirloom Tomatoes*

CHERRYWOOD SMOKED  
POULET ROUGE .....29

*Half Bone-In Poulet Rouge, Cannellini Bean Cassoulet, Wilted Garden Kale, Pickled Fresno Apple Relish, Lemon Thyme Chicken Jus, Micro Cress GF*

MESQUITE WOOD-GRILLED  
CHURRASCO TOFU .....22

*Lime Chili Marinated Tofu, Chimichurri, Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Heirloom Tomatoes, Roasted Red Pepper Coulis GF V*

## SIGNATURE ACCOMPANIMENTS

JUMBO LUMP CRAB MASHED POTATOES .....	12
PROVENÇAL BOURSIN LOBSTER CAVATAPPI .....	14
HOUSE-CUT TRUFFLE PARMESAN FRIES, ROASTED GARLIC AIOLI .....	8
ASPARAGUS GREMOLATA .....	7
BRUSSEL SPROUTS, BLACK GARLIC CRUMBLE .....	7
CAVALIER HONEY GLAZED BABY CARROTS .....	7