LUNCH



FALL & WINTER

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	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"	BLUE FIN TUNA ESCABECHE	
Sherry and Garden Herb Butter LOCAL CURED MEAT BOARD	COASTAL LOBSTER BRUSCHETTA24 Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bib Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive	
HOUSEMADE SOUPS & GARDEN SALADS		

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

COASTAL VIRGINIA SHE CRAB SOUP	SMOKED CHICKEN COBB SALAD 15 Baby Iceberg, Smoked Blue Cheese Dressing, Lardons, Pickled Shallot, Marinated Tomatoes, Gorgonzola Cheese, Chive, Hard Boiled Egg, Cherry Wood Smoked Chicken GF
CHEF SOUP POTIO	
Seasonally Inspired, Hand-Crafted Fresh Soup of the Day	AUTUMN HARVEST BABY KALE SALAD13
BECCA GREEN SALAD	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
CLASSIC CAESAR SALAD	



HANDHELDS

Served with Hand Cut French Fries or Simple Green Salad

*THE CAVALIER BURGER 18	HERB ROASTED FRENCH DIP 16
House-Ground Beef, Black Pepper Bacon, Cambozola Cheese,	Herb Roasted Prime Rib, Vienna Sub Roll, Havarti Cheese,
Grilled Onions, Ciabatta Roll	Caramelized Onion Compote, Micro Arugula, Roasted Garlic
	Aioli, Raifort Sauce, Garden Herb Jus Lie
AVOCADO CHICKEN SANDWICH 15	
Lemon Herb Marinated Wood–Grilled Chicken Breast, Butter	GARDEN GREEN
Lettuce, Tomato, Sliced Avocado, Havarti Cheese, House Made	GODDESS SANDWICH14
Pickles, Garden Herb Aioli	Toasted Whole Grain Bread, Sliced Cucumber,
	Micro Arugula, Spinach, Becca Garden Greens, Avocado,
BECCA SMOKED TURKEY CLUB 16	Green Goddess Dressing V
Toasted Sour Dough Bread, Yuzu Brined Turkey Breast, Cherry	
Wood Smoked, Applewood Bacon, Cheddar Cheese, Butter Lettuce,	MESQUITE WOOD-GRILLED
Tomato, Roasted Red Pepper Aioli, House Made Pickles	SALMON BLT17
	Ciabatta Bun, Bronzed Sixty South Salmon, Baby Arugula, B&I
	Pickles, Tomato, Applewood Bacon, Smoked Tomato Creole Aioli
CICNATURE RECCA CRAE	OCAKE CANDWICH 22
SIGNATURE BECCA CRAE	SCANE SANDWICH22

SOUP • SALAD • SANDWICH COMBO (CHOOSE TWO) 15

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

Choose One: Becca Smoked Turkey Club, Herb Roasted French Dip or Green Goddess Sandwich
Choose One: Garden Salad, Caesar Salad, or Chef Soup Pot
Substitute Coastal Virginia She Crab

MAIN EVENTS

WAIN EVENTS		
WOOD-GRILLED FARMHOUSE STEAK24 Mesquite Wood-Grilled NY Strip, Garden Herb Truffle Potato Gratin, Asparagus Gremolata, Bordelaise Sauce GF	BRAISED SHORT RIB CHASSEUR24 Braised Short Rib, House-Made Fettucine, Hunters Sauce, Roasted Wild Mushrooms, Whipped Lemon Ricotta, Shaved Parmesan, Broccoli, Tomato Conserve	
SIGNATURE BECCA CRABCAKE22 Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Blistered Tomatoes, Caramelized Cauliflower Soubise, Lemon Butter, Basil Oil	MESQUITE WOOD-GRILLED CHURRASCO TOFU	