

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..... 16

Half Dozen, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Strawberry Mignonette **GF**

CHARRED PEACH & SHISHITOS 15

Local Peaches, Scorched Shishito Peppers, Balsamic-Honey Reduction, Goat Cheese

*ICED SHELLFISH PLATEAU 75

Virginia Select Oysters, Poached Lobster Tail, Jumbo Shrimp Cocktail, Lump Crabmeat, Cherrystone Clams, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Strawberry 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 PLATE..... 21

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

WOOD-GRILLED OYSTERS "BECCA" 22

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

BAKED BRIE EN CROUTE..... 22

Castello Brie, Grilled Peaches, Cherries, Becca Garden Herbs, Honey, Toasted Pecans, French Baguette

COASTAL LOBSTER BRUSCHETTA..... 24

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

HOKKAIDO SCALLOP CRUDO 21

Salt-Cured Scallops, Charred Figs, Scallion Hay, Pomegranate, Mango, Shaved Fresno, Yuzu-Orange Vinaigrette

MESQUITE WOOD-GRILLED OCTOPUS 16

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

HOUSEMADE SOUPS & GARDEN SALADS

COASTAL VIRGINIA SHE CRAB SOUP 14

Lump Crabmeat, Aged Sherry

CHILLED SUMMER PEACH SOUP 11

Charred Local Peaches, Crumbled Goat Cheese, Cucumber, Crème Fraiche, Brioche Croutons

BECCA GARDEN SALAD 12

Garden Salad Greens, Cucumber, Baby Heirloom Tomatoes, Radish, Roasted Cauliflower, Garden Herb Vinaigrette **GF V**

CLASSIC CAESAR SALAD 12

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

HEIRLOOM SUMMER SALAD 14

Mesquite Wood Grilled Peaches, Heirloom Tomato, Candied Figs, Spiced Walnuts, Brulé Goat Cheese, Baby Arugula, Spinach, Black Garlic Balsamic Vinaigrette

BABY GEM SALAD 13

Baby Gem Lettuce, Fresh Strawberries, Grapes, Orange Supremes, Ricotta Salata, Candied Almonds, Cavalier Honey-Lemon Vinaigrette,

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 FISH55
*Garden Herb-Sherry Butter, Summer Succotash, Parsnip Puree,
Champagne Lemon Butter, Chili Oil*

MESQUITE WOOD-GRILLED
FRESH CATCH38
*Orange Yuzu-Glaze, Parisian Gnocchi, Peas, Wilted Spinach,
Orange Confit, Citrus Herb Coulis, Watercress Salad, Shaved Fennel*

CAST IRON SCALLOPS GREMOLATA 44
*Hokkaido Scallops, Fondant Potatoes, Asparagus Gremolata, Wild
Mushrooms, Pomegranate Salsa Fresca, Pomegranate Reduction,
Garden Herb Velouté*

SIGNATURE BECCA
CRABCAKES (1) 23 / (2) 40
*Summer Succotash, Parsnip Puree, Champagne Lemon Butter,
Chili Oil*

*BOURBON MOLE-BASTED
ROCKFISH 41
*Black Garlic Mole-Basted Rockfish, Smashed Pee Wee Potatoes,
Baby Zucchini, Heirloom Tomatoes, Roasted Summer Corn,
Bourbon Mole, Watermelon-Cucumber Relish*

FROM THE FARM

*HAND CUT 8oz FILET,
14oz NY STRIP, 12oz RIBEYE58
*Mustard-Ale Potato Gratin, Garlic-Spiked Pole Beans, Wild
Mushrooms, Caramelized Fig-Onion Compote, Tarnished Truth
Bourbon Au Poivre Sauce*

HERB ENCRUSTED PORK
TENDERLOIN34
*Berkshire Pork Tenderloin, Garden Herb Crust, Whipped Potatoes,
Brussels Sprouts, Pickled Mustard Seeds, Shaved Fresno Peppers,
Apple Relish, Espresso Pork Jus Lie*

ROASTED RACK OF LAMB42
*Oven Roasted Rack of Lamb, Strawberry-Mint Sauce, Wilted
Watercress, Yukon Gold Potatoes, Garden Herb Emulsion,
Strawberry-Watermelon Relish*

PLUM GLAZED MAPLE LEAF
DUCK BREAST42
*Cured Maple Leaf Duck Breast, Plum Relish, Corn Soubise,
Artichoke, Broccolini, Roasted Summer Corn, Heirloom Tomatoes,
Tarnished Truth Maple Bourbon Plum Duck Jus Lie*

SPICY GARDEN BRAISED TOFU22
*Soy Garlic-Braised Tofu, Broccolini, Lemon-Herb Couscous Salad,
Harissa Glaze*

SIGNATURE ACCOMPANIMENTS

JUMBO LUMP CRAB MASHED POTATOES 14
PROVENCAL BOURSIN LOBSTER CAVATAPPI 14
HOUSE-CUT TRUFFLE PARMESAN FRIES WITH ROASTED GARLIC AIOLI 8
ASPARAGUS GREMOLATA 7
BRUSSEL SPROUTS WITH BLACK GARLIC CRUMBLE 7
SUMMER SUCCOTASH 9