



RESTAURANT WEEK

\$40⁺⁺ Per Guest

FIRST COURSE

Please Choose One

EASTERN SHORE CLAM CHOWDER

Cherrystone Clams, Mirepoix, Potatoes, Crostini

SIMPLE GREEN SALAD

*Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Cavalier "Signature" Honey Vinaigrette **GF V***

MESQUITE-CHARRED CAESAR SALAD

Baby Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Housemade Caesar

SECOND COURSE

Please Choose One

SIGNATURE BECCA CRABCAKE

Roasted Fingerling Potatoes, Baby Carrots, Roasted Turnips, Fennel Pollen Scented Beurre Blanc

PAN ROASTED FAROE ISLAND SALMON

Roasted Sweet Potato Hash and Toasted Barley Hash, Caramelized Onion, Braised Chard, Diced Golden Beets, Arugula Pistou

GARDEN ROSEMARY-BRAISED LAMB SHANK

*Roasted Fingerling Potatoes, Broccolini, Baby Carrot, Becca Garden Herb Scented Jus **GF***

WOOD GRILLED CHICKEN BREAST

*Pan Roasted Fingerling Potatoes, Broccolini, Baby Carrot, Tarnished Truth BBQ-Infused Jus **GF***


THIRD COURSE

Please Choose One

DESSERT SAMPLER FOR 2

Fall Spiced Apple Crème Brulee, Becca Double Fudge Brownie, S'mores Cheesecake

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 Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. **GF** = Gluten Free **V** = Vegetarian
Please advise your server of any food allergens. ++ Tax and Gratuity not included in price.