



## APPETIZERS

- Buttermilk Fried Calamari** ..... \$11  
 Fresh rings and tentacles, pepperoncini, fresh herbs, sesame aioli
- Shrimp & Pork Dumplings** ..... \$7  
 Ponzu, soy aioli, scallion, cilantro
- Togarashi Fried Shrimp** ..... \$13  
 Soy aioli, scallion, cilantro
- \*Beef Tenderloin Carpaccio** ..... \$12  
 Truffle egg salad, baby arugula, balsamic mustard vinaigrette
- Chef's Steak & Eggs** ..... \$12  
 Burgundy braised short ribs, white polenta, crispy poached egg, braising jus
- Wild Ramp Ravioli**..... \$11  
 Lemon cream filling, asparagus, charred ramps
- PEI Chorizo Mussels** ..... \$13  
 Roasted red pepper, cilantro, scallion, jalapeno cream, grilled bread
- Chinese Vegetable Spring Rolls** ..... \$9  
 Ponzu, spicy mustard
- Duck Confit Flatbread** ..... \$10  
 Caramelized onion, mornay, blue cheese, marcona almonds, honey
- Pappardelle Bolognese** ..... \$12  
 House made noodles, fresh herbs, tomato ragout, pecorino romano
- Burrata & Toast** ..... \$12  
 Grilled sourdough, orange supremes, red onion, arugula, pesto, pinenuts, tomato
- Smoked Soy Tuna Poke**..... \$14  
 Citrus-ginger-orange slaw, sushi rice, seaweed salad, coconut crunch, smoked soy aioli

### *"The World Is Your Oyster"*

- Fried Eastern Shore** ..... \$9  
 Old bay remoulade
- Oysters Eurasia** ..... \$12  
 Spinach, bacon, cream cheese, panko, parmesan
- \*Raw** ..... \$mp  
 Cucumber, basil, honey mignonette

## SNACKS

- Deviled Eggs** ..... \$5
- Fried Green Tomatoes** ..... \$6  
 Melted pimento cheese
- Edamame** ..... \$5  
 Sea salt, lemon
- Buffalo Chicken Wings**..... \$12  
 House buffalo sauce, blue cheez
- Sweet & Sour Pork Belly Wraps**..... \$7  
 Citrus ginger slaw, siracha mayo, romaine
- Truffle Parmesan Fries** ..... \$7  
 Truffle aioli
- Pommes Frites** ..... \$4
- Truffle Mac & Cheese** ..... \$8
- Gnocchi Cacio e Pepe**.... \$8  
 Black pepper mornay

*\*ASK YOUR SERVER ABOUT OUR SPECIAL DEALS OF THE WEEK\**

*HAPPY HOUR: 4 - 6PM MON - FRI  
 MONDAY S.I.N. NIGHT, 4 - CLOSE  
 WEDNESDAY WINE NIGHT, 4 - CLOSE  
 \$1 SUNDAY OYSTER DAY, ALL DAY*

## SOUPS & SALADS

- Sweet Corn Chowder**..... \$7  
Bacon, potato, corn, chives
- Hot & Sour Soup** ..... \$7  
Carrots, tofu, shiitake mushrooms, chicken, scallion, cilantro
- Wedge Salad** ..... \$9  
House bleu cheese dressing, crisp iceberg, deviled egg, tomatoes, applewood bacon, crispy shallots
- Caesar Salad** ..... \$8  
Crisp romaine, parmesan puff pastry, melted parmesan, worcestershire reduction, roasted garlic caesar dressing
- Warm Brussels Sprouts Salad** ..... \$12  
Pancetta, marcona almonds, bleu cheese, dried cranberries, balsamic
- Panzanella Salad**..... \$12  
House focaccia, whipped goat cheese, pickled ramps, tomato, cucumber, red onions, kalamata olives, EVOO, apple vinegar
- Watermelon & Feta**..... \$11  
Blueberries, local mint dressing, feta cheese, basil, VA peanuts, arugula, jalapeños

### ADD IT TO A SALAD:

- Grilled Shrimp** ..... \$8
- Grilled or Fried Chicken** ..... \$5
- Fried Oysters** ..... \$7
- \*Grilled Salmon** ..... \$8

### Substitutions: \$2

\*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## ENTREES

- \*Grilled Atlantic Salmon** ..... \$26  
Israeli couscous, peas, shaved fennel, fresh basil, lemon pesto
- Sautéed Shrimp & Gouda Grits** ..... \$25  
Fried grit cake, Surry country sausage, roasted red peppers, basil, old bay butter
- Eurasia Carbonara**..... \$19  
Housemade pasta, poached egg, black pepper, pork belly, peas, asiago cheese cream sauce
- Chargrilled 48 Hour Beef Shortrib**..... \$26  
Boneless short rib, marrow & red onion marmalade, ramp risotto, demi glace, asparagus
- \*Peppercorn Grilled NY Strip** ..... \$30  
12 oz NY strip, herbed fries, red wine demi-glance
- Pan Seared Crabcake**..... \$26  
Surry county sausage, sea island peas succotash, roasted red peppers, spicy remoulade
- Seared Diver Scallops** ..... \$30  
Crispy sushi rice, roasted duck broth, bok choy, mushrooms, orange – miso – carrot puree
- Crispy Chicken Thighs**.....\$24  
Boneless thigh, bacon & black olive potato salad, garlic roasted green beans, pan sauce
- \*Sesame Seared Tuna**..... \$28  
Vegetable noodles, curry, whiskey soy aioli, scallion, cilantro, wakame, roasted VA peanuts
- \*Eurasia Cheeseburger** ..... \$14  
House ground half pounder, crispy onions, brioche bun

DON'T FORGET ABOUT OUR PRIVATE DINING ROOMS!  
BOOK YOUR NEXT PARTY WITH US.