

LUNCH



APPETIZERS

***Beef Tenderloin Carpaccio \$12**

Truffle egg salad, baby arugula, balsamic mustard vinaigrette

Chinese Vegetable Spring Rolls \$9

Ponzu, spicy mustard

Shrimp & Pork Dumplings \$7

Ponzu, soy aioli, scallion, cilantro

Duck Confit Flatbread \$10

Caramelized onion, mornay, blue cheese, marcona almonds, honey

Buttermilk Fried Calamari \$11

Fresh rings and tentacles, pepperoncini, fresh herbs, sesame aioli

PEI Chorizo Mussels \$13

Roasted red peppers, cilantro, scallion, jalapeno cream, grilled bread

Togarashi Fried Shrimp \$13

Soy aioli, scallion, cilantro

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 tartar

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: MONDAY – FRIDAY, 4-6PM

MONDAY S.I.N. NIGHT 4PM – CLOSE

WEDNESDAY WINE NIGHT 4PM – CLOSE

\$1 SUNDAY OYSTER DAY 11AM – CLOSE

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

SANDWICHES & MORE

Blackened Chicken Caesar Wrap..... \$12

Blackened chicken breast, romaine lettuce, tomato, roasted garlic Caesar dressing, parmesan

Short Rib Grilled Cheese \$12

Caramelized onions, garlic mayo, mushrooms, pickles, cheddar, sourdough

Candied Bacon BLT \$12

Grilled sourdough, peppercorn candied bacon, pimento cheese, fried green tomatoes, romaine

Pesto Chicken & Mozzarella Melt \$12

Grilled chicken breast, fresh mozzarella, tomatoes, red onions, arugula, sun-dried tomato aioli, balsamic glaze, brioche

ADD IT:

Grilled Shrimp \$8

Grilled or Fried Chicken \$5

Fried Oysters \$7

***Grilled Salmon** \$8

ENTREES

Grilled Atlantic Salmon \$14

Israeli couscous, peas, shaved fennel, fresh basil, lemon pesto

Chargrilled 48 Hour Beef Shortrib..... \$15

Boneless short rib, marrow & red onion marmalade, ramp risotto, demi glace, asparagus

Sautéed Shrimp & Gouda Grits \$13

Fried grit cake, Surry country sausage, roasted red peppers, basil, old bay butter

Pappardelle Bolognese \$14

House made noodles, fresh herbs, tomato ragout, pecorino romano

Chef's Steak & Eggs \$14

Burgundy braised short ribs, herb polenta, crispy poached egg, braising jus

Seared Diver Scallops \$16

Crispy sushi rice, roasted duck broth, bok choy, mushrooms, orange - miso - carrot puree

***Sesame Seared Tuna**..... \$15

Vegetable noodles, curry, whiskey soy aioli, scallion, cilantro, wakame, roasted VA peanuts

Grilled Shrimp Fried Rice \$13

Jasmine rice, eggs, carrots, cilantro, scallions, peanuts

Eurasia Burger \$12

House ground half pounder, crispy onions, choice of cheese

Substitutions: \$2

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood,

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