
APPETIZERS

BUTTERMILK FRIED CALAMARI..... \$11

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

SHRIMP & PORK DUMPLINGS..... \$7

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 & EGG..... \$12

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

PEI CHORIZO MUSSELS..... \$13

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

BLUE CHEESE MUSSELS..... \$13

Caramelized onion, chili oil, grilled bread, PEI mussels

CHINESE VEGETABLE SPRING ROLLS..... \$9

Ponzu, spicy mustard

BLACK TRUFFLE FLATBREAD..... \$13

fontina mornay, black truffle, red wine arugula salad

SQUASH & GOAT CHEESE FLATBREAD..... \$11

Whipped boursin, toasted pistachios, honey, red pepper flakes

CHARRED BROCCOLI CAPRESE..... \$10

Pesto, red onions, cherry tomatoes, crispy pork belly, mozzarella, balsamic pearls

SMOKED SOY TUNA POKE..... \$14

Citrus ginger - orange slaw, sushi rice, seaweed salad, coconut crunch, smoked soy aioli

OYSTERS

FRIED EASTERN SHORE..... \$10

Old Bay tartar

OYSTERS EURASIA..... \$13

Spinach, bacon, cream cheese, panko, parmesan

RAW..... \$12

Cucumber, basil, & honey mignonette

SNACKS

DEVILED EGGS..... \$5

FRIED GREEN TOMATOES..... \$6

Melted pimento cheese, balsamic

EDAMAME..... \$7

Sea salt, lemon

CHILI PORK BELLY & RICE \$7

Buttered rice, sesame seeds

TRUFFLE PARMESAN FRIES..... \$7

Truffle aioli

POMMES FRITES..... \$4

TRUFFLE MAC & CHEESE..... \$8

SOUPS & SALADS

SWEET CORN CHOWDER..... \$7

Bacon, potato, corn, chives

HOT & SOUR SOUP..... \$7

Carrots, tofu, shiitake mushrooms, chicken, scallion, cilantro

CAESAR SALAD..... \$8

Crisp romaine, puff pastry, parmesan cheese, Worcestershire reduction, roasted garlic Caesar dressing

WEDGE SALAD..... \$9

House bleu cheese dressing, crisp iceberg, deviled egg, tomatoes, applewood bacon, crispy shallots

WARM BRUSSELS SPROUTS SALAD..... \$12

Pancetta, marcona almonds, bleu cheese, dried cranberries, balsamic

APPLE & BEET SALAD..... \$11

Fried boursin cheese, apples, roasted beets, pickled red onion, candied pistachio, kale, red wine Dijon dressing

ADD IT ^{TO A} SALAD

GRILLED SHRIMP..... \$9

GRILLED or FRIED CHICKEN..... \$6

FRIED OYSTERS..... \$7

GRILLED SALMON..... \$9

DINNER

EURASIA

PASTA

PAPPARDELLE BOLOGNESE..... \$14
36 month parmesan Reggiano , fresh herbs

3 CHEESE TORTELLINI..... \$14
mushroom ragu, 6 month manchego,
fresh herbs , ricotta, cream cheese

GNOCCHI..... \$15
house chorizo, cream spinach, 36 month
parmesan Reggiano, roasted red peppers

SHRIMP & PESTO HOUSE CAVATELLI..... \$14
Toasted pine nuts, breadcrumbs, cherry tomatoes,
mint pesto, lemon

ENTRÉES

GRILLED ATLANTIC SALMON..... \$26
Israeli couscous, peas, shaved fennel, fresh basil,
lemon pesto

CHILLED SWEET & SOUR UDON BOWL..... \$24
Fried shrimp, peas, cabbage, carrots,
chili oil, peanuts, soy aioli, herbs

SAUTÉED SHRIMP & GOUDA GRITS..... \$25
Fried grit cake, surry county sausage, roasted
red peppers, basil, old bat butter

FINE SWINE..... \$24
Grilled pork tenderloin, tempura broccolini, fried rice,
pineapple, shiitake, peas, peanuts

CHARGRILLED 48 HR. BEEF SHORTRIB..... \$26
Red beans and rice, salsa verde, queso fresco,
cilantro, toasted peanuts

PEPPERCORN GRILLED NY STRIP..... \$30
12 oz NY strip, herbed fries, chimichurri butter

**FONTINA & MUSHROOM
STUFFED CHICKEN LEGS..... \$24**
Herbed wild rice , pickled red onion relish,
lemon butter

SEARED DIVER SCALLOPS..... \$30
Pesto risotto, tomato jam, garlic - parmesan brussels,
pancetta, lemon butter

VEAL & BURRATA..... \$24
House pomodoro sauce, burrata cheese, pecorino
Romano, fresh herbs and basil

SESAME SEARED TUNA..... \$29
Vegetable noodles, curry, whiskey soy aioli,
scallion, cilantro, wakame, roasted VA peanuts

PIMENTO CHEESE & BACON BURGER..... \$14
Orange marmalade, crispy jalapenos, grilled
brioche bun, lettuce

COME CHECK OUT HAPPY HOUR!

Monday - Saturday 4pm - 6pm

1/2 off all appetizers, well drinks, bottled beer, select wines

OYSTER SUNDAY

All oysters \$1 all day long!

Brunch menu from 11am - 4pm

SERVICE INDUSTRY NIGHTS ON MONDAYS

1/2 off all food for our fellow restaurant workers

