
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

BLACK TRUFFLE FLATBREAD..... \$14
Fontina mornay, black truffle, red wine arugula salad

SQUASH & GOAT CHEESE FLATBREAD..... \$11
Whipped boursin, toasted pistachios, honey, red
pepper flakes

BUTTERMILK FRIED CALAMARI..... \$11
Fresh rings and tentacles, pepperoncini, fresh herbs,
sesame aioli

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

TOGARASHI FRIED SHRIMP..... \$13
Soy aioli, scallion, cilantro

SMOKED SOY TUNA POKE..... \$14
Citrus-ginger-orange slaw, sushi rice, seaweed
salad, coconut crunch, smoked soy aioli

CHARRED BROCCOLI CAPRESE..... \$10
Pesto, red onions, cherry tomatoes, crispy pork
belly, mozzarella, balsamic pearls

OYSTERS

FRIED EASTERN SHORE..... \$10
Old Bay tartar

OYSTERS EURASIA..... \$11
Spinach, bacon, cream cheese, panko, parmesan

RAW..... MARKET PRICE
Cucumber, basil, & honey mignonette

SNACKS

DEVILED EGGS..... \$5

FRIED GREEN TOMATOES..... \$6
Melted pimento cheese

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

LUNCH

EURASIA 

SANDWICHES & SUCH

BLACKENED CHICKEN CEASAR WRAP..... \$12

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

BEER BATTERED FISH TACOS..... \$14

cabbage and carrot slaw, siracha soy aioli, scallion, cilantro, grilled flour tortilla

SHORT RIB GRILLED CHEESE..... \$13

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

CANDIED BACON BLT..... \$13

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

PESTO CHICKEN & MOZZARELLA WRAP... \$12

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

ENTRÉES

GRILLED ATLANTIC SALMON..... \$14

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

CHILLED SWEET & SOUR UDON BOWL..... \$15

Fried shrimp, peas, cabbage, carrots, chili oil, peanuts, fresh herbs, soy aioli

SAUTÉED SHRIMP & GOUDA GRITS..... \$14

Fried grit cake, surry county sausage, roasted red peppers, basil, old bay butter

FINE SWINE..... \$14

Grilled pork tenderloin, tempura broccolini, fried rice, pineapple, shiitake, peas, peanuts

CHARGRILLED 48 HOUR BEEF SHORTTRIB.. \$15

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..... \$13**

Herbed wild rice, pickled red onion relish, lemon butter

SEARED DIVER SCALLOPS..... \$16

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..... \$16

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

PIMENTO CHEESE & BACON BURGER..... \$13

Orange marmalade, crispy jalapenos, grilled brioche bun, lettuce

CHEF'S STEAK AND EGGS..... \$14

Burgundy braised short rib, herbed polenta, crispy poached egg, braising jus

COME CHECK OUT HAPPY HOUR!

Monday - Saturday 4pm-6pm

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

OYSTER SUNDAY

All oysters are \$1 all day long!

Brunch menu from 11am - 4pm

SERVICE INDUSTRY NIGHT ON MONDAYS

1/2 off all food for our fellow restaurant workers

