

Whether harvested from our chef's garden or sourced from local shores, the freshest ingredients are at the heart of every seasonal dish at Becca.

## APPETIZERS

### \*LOCAL OYSTERS ON THE HALF SHELL..... 16

Half Dozen, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Strawberry Mignonette **GF**

### CHARRED PEACH & SHISHITOS ..... 15

Local Peaches, Scorched Shishito Peppers, Balsamic-Honey Reduction, Goat Cheese

### \*ICED SHELLFISH PLATEAU ..... 75

Virginia Select Oysters, Poached Lobster Tail, Jumbo Shrimp Cocktail, Lump Crabmeat, Cherrystone Clams, Cocktail Sauce, Fresh Grated Horseradish, AVA Vodka Strawberry Mignonette **GF**

### LOCAL CURED MEAT BOARD..... 18

Olli Salumi, Edwards' Surry-Ano, Coppa, Pepperoni, Whole Grain Mustard, House Made Pickles, Fig Preserves, Olives, Sesame Seed Lavash, Fresh Grapes

### LOCAL CHEESE & FRUIT PLATE..... 21

Regional Cheese, Sour Cherry Jam, House Made Pickles, Fig Preserves, Sesame Seed Lavash, Fresh Berries, Fresh Grapes **V**

### WOOD-GRILLED OYSTERS "BECCA" ..... 22

Mesquite Grilled Virginia Oysters, Hand Picked Blue Crab, Sherry, Garden Herb Butter

### BAKED BRIE EN CROUTE..... 22

Castello Brie, Grilled Peaches, Cherries, Becca Garden Herbs, Honey, Toasted Pecans, French Baguette

### COASTAL LOBSTER BRUSCHETTA..... 24

Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Bibb Lettuce, Heirloom Tomato Bruschetta, Balsamic Reduction, Chive

### HOKKAIDO SCALLOP CRUDO ..... 21

Salt-Cured Scallops, Charred Figs, Scallion Hay, Pomegranate, Mango, Shaved Fresno, Yuzu-Orange Vinaigrette

### MESQUITE WOOD-GRILLED OCTOPUS ..... 16

Braised Octopus, Celery, Fennel, Baby Heirloom Tomatoes, Sweet Drop Peppers, Olives, Basil Oil **GF**

## HOUSEMADE SOUPS & GARDEN SALADS

### COASTAL VIRGINIA SHE CRAB SOUP ..... 14

Lump Crabmeat, Aged Sherry

### CHILLED SUMMER PEACH SOUP .... 11

Charred Local Peaches, Crumbled Goat Cheese, Cucumber, Crème Fraiche, Brioche Croutons

### BECCA GARDEN SALAD ..... 12

Garden Salad Greens, Cucumber, Baby Heirloom Tomatoes, Radish, Roasted Cauliflower, Garden Herb Vinaigrette **GF V**

### CLASSIC CAESAR SALAD ..... 12

Romaine Lettuce, Confit Tomato, Pickled Shallot, Parmesan Crisp, Brioche Crouton, Homemade Caesar **V**

### HEIRLOOM SUMMER SALAD ..... 14

Mesquite Wood Grilled Peaches, Heirloom Tomato, Candied Figs, Spiced Walnuts, Brulé Goat Cheese, Baby Arugula, Spinach, Black Garlic Balsamic Vinaigrette

### BABY GEM SALAD ..... 13

Baby Gem Lettuce, Fresh Strawberries, Grapes, Orange Supremes, Ricotta Salata, Candied Almonds, Cavalier Honey-Lemon Vinaigrette,

## COASTAL INSPIRED

*Our Fresh Fish & Prime Cut Steaks are cooked over an open fire with a mixture of local oak logs and Texas mesquite charcoal.*

CHEF'S WOOD-GRILLED  
WHOLE FISH ..... 55  
*Garden Herb-Sherry Butter, Summer Succotash, Parsnip Puree,  
Champagne Lemon Butter, Chili Oil*

MESQUITE WOOD-GRILLED  
SALMON ..... 38  
*Orange Yuzu-Glaze, Parisian Gnocchi, Peas, Wilted Spinach,  
Orange Confit, Citrus Herb Coulis, Watercress Salad, Shaved Fennel*

CAST IRON SCALLOPS GREMOLATA 44  
*Hokkaido Scallops, Fondant Potatoes, Asparagus Gremolata, Wild  
Mushrooms, Pomegranate Salsa Fresca, Pomegranate Reduction,  
Garden Herb Velouté*

SIGNATURE BECCA  
CRABCAKES ..... (1) 23 / (2) 40  
*Summer Succotash, Parsnip Puree, Champagne Lemon Butter,  
Chili Oil*

\*BOURBON MOLE-BASTED  
ROCKFISH ..... 41  
*Black Garlic Mole-Basted Rockfish, Smashed Pee Wee Potatoes,  
Baby Zucchini, Heirloom Tomatoes, Roasted Summer Corn,  
Bourbon Mole, Watermelon-Cucumber Relish*

## FROM THE FARM

\*CHOICE OF HAND CUT 8oz FILET,  
14oz NY STRIP, OR 12oz RIBEYE ..... 58  
*Mustard-Ale Potato Gratin, Garlic-Spiked Pole Beans, Wild  
Mushrooms, Caramelized Fig-Onion Compote, Tarnished Truth  
Bourbon Au Poivre Sauce*

HERB ENCRUSTED PORK  
TENDERLOIN ..... 34  
*Berkshire Pork Tenderloin, Garden Herb Crust, Whipped Potatoes,  
Brussels Sprouts, Pickled Mustard Seeds, Shaved Fresno Peppers,  
Apple Relish, Espresso Pork Jus Lie*

SPICY GARDEN BRAISED TOFU ..... 22  
*Soy Garlic-Braised Tofu, Broccolini, Lemon-Herb Couscous Salad, Harissa Glaze*

ROASTED RACK OF LAMB ..... 42  
*Oven Roasted Rack of Lamb, Strawberry-Mint Sauce, Wilted  
Watercress, Yukon Gold Potatoes, Garden Herb Emulsion,  
Strawberry-Watermelon Relish*

PLUM GLAZED MAPLE LEAF  
DUCK BREAST ..... 42  
*Cured Maple Leaf Duck Breast, Plum Relish, Corn Soubise,  
Artichoke, Broccolini, Roasted Summer Corn, Heirloom Tomatoes,  
Tarnished Truth Maple Bourbon Plum Duck Jus Lie*

## SIGNATURE ACCOMPANIMENTS

JUMBO LUMP CRAB MASHED POTATOES ..... 14  
PROVENCAL BOURSIN LOBSTER CAVATAPPI ..... 14  
HOUSE-CUT TRUFFLE PARMESAN FRIES WITH ROASTED GARLIC AIOLI ..... 8  
ASPARAGUS GREMOLATA ..... 7  
BRUSSEL SPROUTS WITH BLACK GARLIC CRUMBLE ..... 7  
SUMMER SUCCOTASH ..... 9