

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

*SEAFOOD TOWER.....95

Local Oysters, Poached Shrimp, Scottish Salmon Tartar, Poached Lobster, King Crab Legs, Champagne Mignonette, Horseradish, Cocktail Sauce, Lemon **GF NF DF**

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

Half Dozen, Cocktail Sauce, Horseradish, Lemon, Champagne Mignonette **GF NF DF**

CHEESE BOARD..... 21

Appalachian, Smoked Aged Cheddar, Merry Goat Brie, Spanish Manchego, Dry Fruit, Fig Compote, Grapes, Crostini

CHARCUTERIE PLATTER20

Prosciutto, Coppa, Finocchiona Salami, Calabrese, Cornichon, Whole Grain Mustard, Calabrian Pepper, Olives, Crostini **DF**

WOOD GRILLED OYSTERS "BECCA" 22

Mesquite Grilled Virginia Oysters, Blue Crab, Sherry, Beurre Maître D'Hôtel, Becca Garden Crumbs **NF**

COASTAL SHRIMP & LOBSTER BRUSCHETTA24

Coastal Lobster Salad, Whipped Lemon Ricotta, Toasted Baguette, Heirloom Tomato Bruschetta, Balsamic Reduction, Chives **NF**

BEEF CARPACCIO 21

Horseradish Crema, Salt Cured Egg Yolk, Ciabatta Crostini, Crispy Caper, Balsamic Reduction **NF (GF DF AVAILABLE)**

MESQUITE WOOD GRILLED OCTOPUS 16

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

HOUSEMADE SOUPS & GARDEN SALADS

HOUSEMADE SHE CRAB SOUP 15

Lump Crabmeat, Sherry Reduction **NF**

BUTTERNUT SQUASH VELOUTÉ..... 13

Lemon Ricotta, Toasted Pepitas, Becca Basil Oil **GF NF (DF V AVAILABLE)**

BECCA GARDEN SALAD 12

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

WINTER ROASTED BEET SALAD 17

Golden & Red Beet, Organic Local Greens, Chèvre, Roasted Pistachios, Maple-Tarragon Vinaigrette **GF (DF AVAILABLE)**

GRILLED APPLE & ARUGULA SALAD 16

Burrata Cheese, Crispy Speck, Heirloom Tomatoes, Maple-Dijon Vinaigrette

CLASSIC CAESAR SALAD 16

Romaine Hearts, Parmesan Crisp, Peppered Brioche Croutons, Parmigiano Reggiano, Caesar Dressing **NF**

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness. Please advise your server of any food allergens. For parties of 6 or more, a standard 20% tip is applied to your bill for your convenience. You may add an additional tip or adjust as you wish.

GF = Gluten Free **V** = Vegetarian
NF = Nut Free **DF** = Dairy Free 26.10

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

COASTAL INSPIRED

*WOOD GRILLED WHOLE FISH	55
<i>Garden-Herb Sherry Butter, Succotash, Celery Root Purée, Lemon Beurre Blanc, Chili Oil</i> GF NF	
*CAST IRON SALMON	38
<i>Creamy Boursin Polenta Cake, Butter Poached Lobster, Charred Asparagus, Hazelnut, Champagne Vin Blanc</i> GF NF	
*WOOD GRILLED CATCH OF THE DAY	40
<i>Forest Mushroom & Asparagus Risotto, Pumpkin Romesco Sauce</i> GF NF	
BECCA CRABCAKES..... (2)	40
<i>Succotash, Celery Root Purée, Champagne Lemon Butter Sauce, Chili Oil</i> NF	
PAN SEARED HOKKAIDO SCALLOPS	44
<i>Beluga Lentils, Broccolini, Turnip, Prosciutto Crisp, Saffron Vin Blanc</i> GF NF	

FROM THE FARM

*CHOICE OF 8oz CENTER CUT TENDERLOIN, 12oz RIBEYE, OR 14oz NEW YORK STRIP	58
<i>Pommes Espuma, Charred Broccolini, Wild Mushrooms, Smoked Foie Gras Butter, Becca Garden Herb, Bordelaise</i> GF NF	
TARNISHED TRUTH BOURBON BRAISED LAMB SHANK	48
<i>Butternut Squash, Lacinato Kale, Corn Purée, Bourbon Molasses Jus</i> GF NF	
VIRGINIA PEANUTS CRUSTED HERITAGE PORK CHOP	46
<i>Bacon Sautéed Brussels Sprouts, Red Potatoes, Apple Jus</i> GF	
BECCA DUCK A L'ORANGE	42
<i>Cured Maple Leaf Duck Breast, Crispy Confit Duck Rilette, Potato Purée, Charred Orange, Sauce a l'Orange</i>	
WOOD GRILLED CAULIFLOWER STEAK	24
<i>Lacinato Kale, Black Beluga Lentil, Roasted Tomatoes, Pumpkin Romesco, Chimichurri</i> V DF NF	

SIGNATURE ACCOMPANIMENTS

BOURSIN LOBSTER CAVATAPPI	14
HOUSE-CUT TRUFFLE FRIES <i>Saffron-Lemon Aioli</i> NF DF	10
SAUTÉED ASPARAGUS <i>Lemon Gremolata Vinaigrette</i> GF NF	9
BRUSSELS SPROUTS <i>Cranberry Gastrique</i> NF DF	9
SHISHITO PEPPER <i>Black Garlic Aioli</i> GF NF DF	9

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