

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

*ICED SHELLFISH PLATEAU 75

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

*LOCAL OYSTERS ON THE HALF SHELL 16

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

SMOKED BEEF TARTARE 21

Soy Cured Quail Egg, Horseradish Cream, Micro Radish, Garlic Parmesan Tuille

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

MESQUITE WOOD-GRILLED OCTOPUS 16

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

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 Apples, 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

LOCAL CHEESE & FRUIT PLATE 21

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

HOUSEMADE SOUPS & GARDEN SALADS

BECCA GARDEN SOUP DU JOUR 12

Changes Weekly

COASTAL VIRGINIA SHE CRAB SOUP 14

Lump Crabmeat, Aged Sherry

BECCA SPRING HARVEST SALAD ... 14

Poached Apples, Spiced Pistachios, Roasted Beets, Goat Cheese, Mixed Greens, Kale, Honey Nutmeg Vinaigrette **GF V**

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**

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, 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*

SIGNATURE BECCA
CRABCAKES (1) 23 / (2) 40
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 Corn,
Bourbon Mole, Watermelon-Cucumber Relish*

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

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*

PANZANELLA STUFFED
PORK CHOP 38
*Berkshire Pork Chop, Brown Butter Sweet Potato Espuma,
Charred Apple Brussels Sprout Salad, Cider Pork Jus*

ROOT BEER BRAISED
LAMB SHANK 42
*Braised Lamb Shank, Becca Garden Collards, Whipped Garlic
Potatoes, Cranberry Gastrique, Crispy Cornbread Tuile*

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

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

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
BRUSSELS SPROUTS WITH BLACK GARLIC CRUMBLE 7
BECCA GARDEN COLLARDS WITH LARDONS 9