LUNCH

SPRING & SUMMER

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

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

Add Wood-Grilled Chicken Breast \$6 | Shrimp \$8 | Grilled Salmon \$10

COASTAL VIRGINIA SHE CRAB SOUP 14 Lump Crabmeat, Aged Sherry

BECCA SMOKED CHICKEN GUMBO 16 Carolina Gold Rice, Charred Green Onion

BECCA GARDEN SALAD 12 Garden Salad Greens, Cucumber, Heirloom Baby Tomatoes, Radish, Roasted Cauliflower, Garden Herb Dressing **GF V**

GRILLED PLUM & ARUGULA...... 14 Crispy Speck, Cherry Tomatoes, Burrata Cheese, Maple Dijon Vinaigrette

*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. 20% gratuity will be added to parties of 6 or more. **GF** = Gluten Free **V** = Vegetarian

LUNCH

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HANDHELDS

Served with Hand Cut French Fries or Simple Green Salad

*THE CAVALIER BURGER......20 House-Ground Beef, Candied Black Pepper Bacon, Cambozola Cheese, Caramelized Onion, Toasted Ciabatta Bun

BECCA SMOKED TURKEY CLUB...... 16 Toasted Sourdough Bread, Yuzu-Brined Cherrywood-Smoked Turkey Breast, Applewood Bacon, Cheddar Cheese, Butter Lettuce, Tomato, Roasted Red Pepper Aioli, House Made Pickles HERB ROASTED FRENCH DIP......24 Herb Roasted Prime Rib, Vienna Sub Roll, Havarti Cheese, Caramelized Onion Compote, Micro Arugula, Roasted Garlic Aioli, Raifort Sauce, Garden Herb Jus Lie

FRIED FLOUNDER SANDWICH22 Beer Battered, Brioche Bun, Caper Tartar, Malt Aioli, House Pickle

SIGNATURE BECCA CRABCAKE SANDWICH 22 Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bibb Lettuce, Tomato, Pickle

SOUP • SALAD • SANDWICH COMBO 17

Choose One: Any Half Sandwich

Choose One: Garden Salad or Caesar Salad Substitute: Coastal Virginia She Crab Soup +\$6

MAIN EVENTS

SIGNATURE BECCA CRABCAKE23 Succotash, Parsnip Purée, Champagne Lemon Butter, Chili Oil SPICY GARDEN BRAISED TOFU22 Soy-Garlic Braised Tofu, Broccolini, Lemon-Herb Couscous Salad, Harissa Glaze V

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