

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 Mignonette GF*

WOOD-GRILLED
OYSTERS "BECCA" 22
*Mesquite Grilled Virginia Oysters, Hand Picked Blue Crab,
Sherry, Garden Herb Butter*

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*

COASTAL LOBSTER
BRUSCHETTA 24
*Garden Herb Coastal Lobster Salad, Whipped Lemon Ricotta,
Toasted Baguette, Bibb Lettuce, Heirloom Tomato Bruschetta,
Balsamic Reduction, Chive*

HOUSEMADE SOUPS & GARDEN SALADS

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

BECCA GARDEN
SOUP DU JOUR 12
Daily Selection

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, Heirloom Baby Tomatoes,
Radish, Roasted Cauliflower, Garden Herb Dressing GF V*

CLASSIC CAESAR SALAD 12
*Romaine Lettuce, Confit Tomato, Pickled Shallot,
Parmesan Crisp, Brioche Crouton, Homemade Caesar V*

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*

JAMBON-BEURRE20

*French Baguette, Shaved Edwards Ham, Dijon Aioli,
Porchetta, Primosale Pepato, Baby Arugula*

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*

SIGNATURE BECCA
CRABCAKE SANDWICH22

*Jumbo Lump Crab, Brioche Roll, Spicy Remoulade, Bibb Lettuce,
Tomato, Pickle*

HERB ROASTED FRENCH DIP24

*Herb Roasted Prime Rib, Vienna Sub Roll, Havarti Cheese,
Caramelized Onion Compote, Micro Arugula, Roasted Garlic
Aioli, Raifort Sauce, Garden Herb Jus Lie*

GARDEN GREEN
GODDESS SANDWICH..... 14

*Toasted Whole Grain Bread, Sliced Cucumber,
Micro Arugula, Spinach, Becca Garden Greens, Avocado,
Green Goddess Dressing V*

MESQUITE WOOD-GRILLED
SALMON BLT22

*Ciabatta Bun, Bronzed Verlasso Salmon, Baby Arugula, B&B
Pickles, Tomato, Applewood Bacon, Smoked Tomato Creole Aioli*

SOUP • SALAD COMBO 15

Choose One: Garden Salad or Caesar Salad

Choose One: Soup Du Jour or Coastal Virginia She Crab Soup

MAIN EVENTS

ROCKFISH PROVENÇAL.....25

*Mesquite Wood-Grilled Rockfish, Paddy Pan Squash,
Baby Zucchini, Heirloom Tomatoes, Roasted Marble Potatoes,
Chimichurri Lemon Butter*

SIGNATURE BECCA CRABCAKE.....23

Succotash, Parsnip Puree, Champagne Lemon Butter, Chili Oil

SNOW CRAB CAPELLINI28

*Butter-Poached Snow Crab, Roasted Heirloom Tomatoes,
Fresh Basil, Grated Parmesan Cheese, Garden Herb-Lemon
Emulsion, Shaved Garlic, Charred Lemon*

SPICY GARDEN BRAISED TOFU22

*Soy-Garlic Braised Tofu, Broccolini, Lemon-Herb Couscous Salad,
Harissa Glaze*