

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*

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*

HOKKAIDO SCALLOP CRUDO ..... 21  
*Salt Cured Scallops, Charred Figs, Scallion Hay, Pomegranate,  
Mango, Shaved Fresno Pepper, Yuzu-Orange Vinaigrette GF*

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*

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, 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*

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*

## 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-BEURRE ..... 15

*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 SANDWICH .....22

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

## 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*

## 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 BLT .....22

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

## SOUP • SALAD • SANDWICH COMBO (CHOOSE TWO) 22

*Choose One: Becca Smoked Turkey Club, Jambon-Beurre or Green Goddess Sandwich*

*Choose One: Garden Salad, Caesar Salad, or Chilled Summer Peach Soup*

*Substitute Coastal Virginia She Crab 23*

## MAIN EVENTS

## ROCKFISH PROVENCAL.....25

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

## SIGNATURE BECCA CRABCAKE.....23

*Summer Succotash, Parsnip Puree, Champagne Lemon Butter, Chili Oil*

## SNOW CRAB CAPELLINI .....28

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

## SPICY GARDEN BRAISED TOFU .....22

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