

Lunch on the TERRACE

STARTERS & SALADS

She-Crab Soup 14

blue crab, herbs, fried leeks

Fried Green Tomatoes 11

chipotle aioli

Local Oysters*

cocktail sauce, lemon, mignonette

3 - each

16 - half dozen

30 - dozen

Rappahannock Fried Oysters*

remoulade

16 - half dozen 28 - dozen

Caesar Salad 14

baby romaine, Parmesan cheese, croutons, Caesar dressing

add protein

grilled chicken 10

salmon 12

fried oysters 12

crab cake 15

Chopped Salad 16

field greens, blue crab, blistered corn, hard cooked egg, cherry tomato, puffed sorghum, crunchy barley, buttermilk dressing

ENTRÉES

Chicken Salad Caesar Wrap 14

roasted chicken, baby romaine hearts, cherry tomato, Parmesan cheese, Caesar dressing, tortilla

Crab Cake Sandwich 19

vinegar slaw, citrus aioli, avocado, potato bun, crisp fries

The Farm House Burger* 18

aged cheddar, lettuce, tomato, onion, house sauce, potato roll, crisp fries

Add: fried egg 2, bacon 2

Fish and Chips 22

beer battered local flounder, tartar sauce, crisp fries

Quinoa Bowl 16

roasted chicken, salmon or tofu, seasonal vegetables, spicy citrus glaze

Beyond Plant-Based Burger* 16

lettuce, tomato, onion, house sauce, potato roll

Shrimp & Grits 24

heirloom red corn grits, lemon-thyme shrimp, andouille sausage, sautéed peppers-onions

 - gluten-friendly

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are happy to accommodate any allergies or dietary restrictions. Please inform your server before ordering.