

LUNCH



APPETIZERS

- HOUSE POTATO CHIPS caramelized onion dip 7 *gf v*
- SHRIMP COCKTAIL cajun remoulade, cocktail sauce 17 *gf*
- WADUKE SHRIMP, CORN & BACON CHOWDER 9
- WARM CRAB & ROASTED ARTICHOKE DIP pita crisps 13
- WADUKE DEVEILED EGGS 7 *gf v*
- LEMON HERB HUMMUS grape tomato, carrot, cucumber, artisan olives, lemon garbanzo beans, garlic naan 9 *v*
- ARTISAN CHEESES dried fruit, apricot-thyme compote, crackers, crostini 16

SANDWICHES

choice of chips, fries, soup, salad or fruit

- FAIRVIEW CHICKEN SALAD grilled texas toast, duke's mayo, bibb lettuce 14
- FRIED RAPPAHANNOCK OYSTER PO' BOY tomato, shredded lettuce, crispy bacon, cajun remoulade, french roll 16
- ROASTED RIBEYE MELT caramelized onions, roasted peppers & mushrooms, provolone, horseradish crème, soft baguette 16
- HOPPIN' JOHN BURGER black eyed peas & rice, fried green tomato, red oak lettuce, shaved red onion, cajun remoulade, brioche bun 14 *v*
- TURKEY havarti, tomato, romaine lettuce, jalapeño bacon, lemon basil mayo, multigrain toast 15
- BULL DURHAM BURGER* lettuce, tomato, onion, house pickles, brioche bun 17
- pimiento cheese 2 sautéed onions 2 smoked bacon 2 sautéed mushrooms 2 cheese 2

SALADS

- BABY SPINACH SALAD cremini mushroom, applewood smoked bacon, latta's eggs, red onion, warm dijon bacon dressing 12 *gf*
- MAINE LOBSTER SALAD lil rooster lettuces, avocado, tomato, cajun remoulade 20 *gf*
- SPRING SALAD mixed baby lettuces, strawberries, hillsborough betta feta, shaved vidalia onion, candied almond, white balsamic honey vinaigrette 12 *gf v*
- GRILLED ASPARAGUS MILANESE lyon farms asparagus, sunny-side up egg, parmigiano reggiano, black truffle vinaigrette 13 *gf v*
- STEAKHOUSE SALAD iceberg, pickled red onion, bacon, cherry tomato, sunflower seed, bleu cheese dressing 11 *gf*
- CLASSIC OR KALE CAESAR parmigiano reggiano, spanish anchovy, focaccia croutons 11
- CHOPPED SALAD grilled chicken, cheddar, bleu cheese, egg, avocado, bacon, scallion, tomato, balsamic vinaigrette 17 *gf*
- ENHANCE YOUR FAVORITE SALAD
salmon* 7 crabcake 14 shrimp 9 ny strip* 11 chicken 6

PLATES

- QUICHE OF THE DAY choice of chips, fries, soup, salad or fruit 17
- PAN FRIED ZUCCHINI & FARRO CAKES sweet potato, zucchini and squash noodles, tomato & roasted fennel jus 20 *vegan*
- GRILLED BLACKENED CHICKEN BREAST lowcountry rice, sautéed green beans, peppers, onions and tasso ham, creole sauce, blistered tomatoes 15 *gf*
- PAN SEARED NORWEGIAN STEELHEAD SALMON* organic quinoa tabbouleh, warm cucumber and fennel relish, aged sherry vinegar gastrique 27 *gf*
- CHESAPEAKE LUMP CRABCAKE field pea vegetable succotash, smoked paprika lemon aioli one crabcake 20 two crabcakes 34
- SHRIMP & GRITS anson mills stone-ground grits, nc white shrimp, hillsborough chèvre, warm spring vegetable relish, holy trinity gravy 25 *gf*
- ANGUS STEAK FRITES* shoestring potatoes, brandy peppercorn jus *gf*
12oz strip 36 13oz ribeye 38 8oz filet 39

executive chef Jason Cunningham

19% service charge applies to parties of six or more

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

