

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, apple butter, crackers, crostini 16

SANDWICHES

choice of chips, fries, soup, salad or fruit

- HOPPIN' JOHN BURGER black eyed peas & rice, braised collards, smoked tomato jam, shaved red onion, brioche bun 14 *v*
- ROTISSERIE CHICKEN SALAD MELT cranberry mustard, gruyere, griddled sourdough 15
- 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
- TURKEY applewood smoked bacon, mahon cheese, lil rooster butter lettuce, guajillo pepper cherry marmalade, herb 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

- SPINACH SALAD hillsborough goat cheese, spiced honey pecans, pomegranate, tobacco onions, spiced cider vinaigrette 13 *gf v*
- MAINE LOBSTER SALAD lil rooster lettuces, avocado, tomato, cajun remoulade 20 *gf*
- WINTER SALAD roasted butternut squash, cornbread croutons, shaved parsnip & fennel, chamomile tea soaked cherries, blood orange vinaigrette 12 *gf v*
- BETROOT CARPACCIO artisan greens, chive, westphalia black forest ham, saxony alpine cheese, toasted marcona almonds, meyer lemon thyme dressing 14 *gf*
- 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
- ENHANCE YOUR FAVORITE SALAD
salmon* 7 crabcake 14 shrimp 9 ny strip* 11 chicken 6
- CHOPPED SALAD grilled chicken, cheddar, bleu cheese, egg, avocado, bacon, scallion, tomato, balsamic vinaigrette 17 *gf*

PLATES

- GRILLED 5OZ FILET MIGNON*
potato purée, local honey & thyme glazed carrots, cabernet reduction 29 *gf*
- QUICHE OF THE DAY choice of chips, fries, soup, salad or fruit 17
- WINTER VEGETABLE CASSOULET
tender white beans, roasted baby carrot, turnip confit, baby beets, crispy chickpeas, smoked shiitake mushrooms, coriander beet gastrique 20 *gf v* add scallops 32 *gf*
- FENNEL SPICED NORWEGIAN SALMON*
haricots verts, whipped ruby sweet potato, pistachio dill pistou 27 *gf*
- WADUKE CHICKEN & DUMPLINGS chicken cream sauce, fines herbes, baby carrots 17
- CHESAPEAKE LUMP CRABCAKE
sweet potato hash, charred brussels sprouts, whole grain mustard beurre blanc
one crabcake 20 two crabcakes 34
- SHRIMP & ANSON MILLS GRITS braised collard greens, creamy tasso gravy, fried sage 25 *gf*

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*

