



APPETIZERS

SHRIMP COCKTAIL cajun remoulade, cocktail sauce 17 *gf*

WARM CRAB & ROASTED ARTICHOKE DIP pita crisps 13

ARTISAN CHEESES dried fruit, apple butter, crackers, crostini 16 *v*

LEMON HERB HUMMUS grape tomato, carrot, cucumber,
artisan olives, lemon garbanzo beans, garlic naan 9 *v*

HOUSE POTATO CHIPS caramelized onion dip 7 *gf v*

WADUKE DEVEILED EGGS 7 *gf v*

SZECHUAN BARBECUE CHICKEN WINGS 15

CHEESESTEAK FLATBREAD shaved ribeye, tomato, banana pepper,
whole grain mustard cheese, tobacco onions 16

SOUP & SALADS

ENHANCE YOUR FAVORITE SALAD
salmon* 7 crabcake 14 shrimp 9 ny strip* 11 chicken 6

WINTER SALAD roasted butternut squash, cornbread croutons, shaved parsnip & fennel,
chamomile tea soaked cherries, blood orange vinaigrette 12 *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,
scallion, bacon, tomato, balsamic vinaigrette 17 *gf*

WADUKE SHRIMP, CORN & BACON CHOWDER 9

SANDWICHES

choice of chips, fries, soup, salad or fruit

ROASTED RIBEYE MELT caramelized onions, roasted peppers & mushrooms, provolone, horseradish crème, soft baguette 16

FRIED RAPPAHANNOCK OYSTER PO' BOY
tomato, shredded lettuce, crispy bacon, cajun remoulade, french roll 16

HOPPIN' JOHN BURGER black eyed peas & rice, braised collards, smoked tomato jam, shaved red onion, brioche bun 14 v

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

ALL DAY

CHESAPEAKE LUMP CRABCAKE sweet potato hash, charred brussels sprouts, whole grain mustard beurre blanc
one crabcake 20 two crabcakes 34

ANGUS STEAK FRITES* shoestring potatoes, brandy peppercorn jus *gf*
12oz strip 36 13oz ribeye 38 8oz filet 39

SHRIMP & ANSON MILLS GRITS
braised collard greens, creamy tasso gravy, fried sage 25 *gf*

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*

NIGHTLY

served 5:30-10pm

NC DOCKSIDE CATCH* creamed spinach, crawfish plantation rice jambalaya, crispy root vegetables, creole sauce market price *gf*

GRILLED 13OZ CERTIFIED ANGUS RIBEYE* celery root purée, local honey & thyme glazed carrots, cabernet reduction 42 *gf*

executive chef Jason Cunningham

19% service charge will apply to parties of six or more

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