

VIRGINIA OYSTERS *

Choose a flight or all of the same.

1/2 Dozen 13
1 Dozen 24



Big Island Aquaculture - BALOO'S BEST

the quintessential Virginia oyster - raised in surface waters - salty, sweet, buttery

Shooting Point Oyster Company - SEASIDE SALTS

Atlantic Ocean grown in the salty estuaries of Hog Island on Virginia's eastern shore

Morattico Creek Oyster Company - MORATTICO SWEETS

family raised in the Northern Neck - firm, crisp, mineral finish

GRAZE

Dave and Dee's OYSTER MUSHROOM CROSTINIS

Aaron's housemade foccacia / Twenty Paces ricotta / curry oil

7 V

"HAM AND CHEESE"

Sam's deviled ham / Bundy's pimiento cheese / *Billy Bread* sourdough bread

9

Creamy VIDALIA ONION BISQUE

grilled onions / *Sunburst Farms* rainbow trout caviar* / lump blue crab / red chile oil

8 GF

CAMEMBERT AND SPRING ARUGULA SALAD

local blackberries / *Hub's* peanuts / crispy chicken skins / honey balsamic

10

Day Boat SCALLOP CEVICHE

mangoes / *Manakintowne* basil / ginger / serrano chiles / lime / coconut h2o

11 GF

The SHAGBARK FILET MIGNON BURGER

Milton's Virginia slab bacon / SSU hen egg* / pimiento cheese / truffle hollandaise

15

Chicken Fried CHESAPEAKE BAY OYSTERS

Byrd Mill stone ground grits / shoots and sprouts / dill pickle remoulade / Tabasco butter

11

Jamerson Farm's RABBIT HAND PIES

green tomato chutney / whipped chèvre / local lettuces

11 GF

Shooting Point Oyster Company BARBECUED CLAMS

hickory bacon / baby spinach / Tillamook cheddar / Cheerwine bbq sauce

10 GF

**These items may contain raw or undercooked foods which may increase risk of food-borne illness*