

Appetizers & Salads

Soup of the Day Cup 4.95 Bowl 5.95

House, Iceberg Wedge or Caesar Salad 4.95

Shrimp & Grits 12.95

Jumbo Shrimp, Virginia Stone Ground Havarti-Dill Cheese Grits, Bacon, Peppers, Onions, Spinach and Tomato Jam

Buttermilk Fried Calamari 9.95

Served on Bed of Chiffonade Lettuce with Cocktail and Spicy Remoulade Sauce

Flat Bread Pizza 7.95

Olive Oil Brushed Flat Bread Pizza Crust

BBQ: BBQ Sauce, Mozzarella, BBQ Chicken Strips, Cheddar Cheese & Grilled Pineapple

CAPRESE: Mozzarella, Spinach, Oven Roasted Tomatoes, Roasted Peppers & Basil Pesto

SEAFOOD: Cilantro Aioli, Mozzarella, Lump Crabmeat, Shrimp & Parmesan Cheese 10.95

Fajita Chicken Quesadilla 8.95 *Seafood* 10.95

Grilled Tortilla, Fajita Chicken Breasts, Roasted Peppers, Black Beans, Monterey Jack and Cheddar Cheese, Salsa and Sour Cream

Fried Virginia Oysters (8) 13.95

Cocktail and Tartar Sauce

Fajita Chicken Salad 8.95

Fajita Chicken Breasts served with Chopped Romaine Lettuce, Roasted Peppers, Black Beans, Shredded Cheddar and Monterey Jack Cheese and Fried Tortilla Strips

Sesame Crusted Ahi Tuna 11.50

Grilled Medium-Rare Ahi Tuna served with a Lettuce Blend, Mandarin Oranges, Grape Tomatoes, Fried Wontons and Oriental Dressing

BCC Chopped Cobb 11.50 *Seafood* 13.95

Grilled Chicken Breasts served with a Lettuce Blend, Grape Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado and Bacon

Pecan Crusted Chicken Breast 9.75

Pecan Crusted Chicken Breast served with Chopped Romaine Lettuce, Grape Tomatoes, Blueberries, Strawberries, Fried Butternut Squash and Pumpkin Vinaigrette

Jumbo Lump Crab Avocado 14.95

Jumbo Crabmeat, Baby Arugula, Grape Tomatoes, Cucumber, Onion, Fresh Mozzarella, Avocado & Roasted Red Pepper Coulis served with Meyer Lemon Vinaigrette

Southern Fried Chicken Salad 9.50

Fried Chicken Tenders served with Chopped Romaine Lettuce, Shredded Cheddar and Monterey Jack Cheese, Sliced Cucumbers, Grape Tomatoes and Eggs

Choice of Salad Dressings:

(All Dressings are Gluten Free)

House Balsamic, Maytag Bleu Cheese, Thousand Island, Ranch, Oriental, Raspberry Vinaigrette, Honey Mustard, Caesar, and Meyer Lemon Vinaigrette

Executive Chef, Andre Ellis, CEC

Sandwiches

All sandwiches are served with a pickle spear and your choice of French Fries, Sweet Potato Fries, Onion Rings or Fresh Fruit

Open-Faced Crab Cake Sandwich 10.50

Two seared Crab Cakes, Lettuce, Grilled Tomatoes and Remoulade on Toasted English Muffins

Wrap it Up (Gluten Free Wrap available) 8.75

Create your own Specialty Wrap with your choice of Grilled Fajita Chicken or Fried Chicken Tenders filled with Shredded Lettuce, Diced Tomatoes, Monterey Jack and Cheddar Cheese

Veggie Gourmet 8.50

Grilled Portabella Mushroom, Fresh Mozzarella, Spinach, Oven Roasted Tomatoes, Roasted Red Peppers and Basil-Pesto on Grilled Jalapeno Cornbread

Southern Club 8.95

A Triple Decker with Breast of Turkey, Deli Ham, Bacon, Lettuce, Tomato and Sriracha Mayonnaise on your choice of Wholegrain or Farmhouse White Bread

Turkey Melt 8.75

Thinly Sliced Turkey, Tomato Jam, Havarti-Dill Cheese and Sriracha Mayonnaise on Grilled Jalapeno Cornbread

Classic Beef Burger 8.95

Charbroiled Angus Beef Burger with Lettuce, Tomato, Pickle and Onion on a Brioche Bun

Cheese Burger 9.25 *Bacon Cheeseburger* 9.50

Black & Blue Burger 9.50

Roast Beef Sandwich 9.50

Medium-Rare Roast Beef, Horseradish Aioli, Arugula, Pickled Red Onions and Provolone Cheese on a Hoagie Roll

Traditional Chicken Salad 7.95

Our Famous Homemade Chicken Salad, Lettuce and Tomato on your choice of a Cottage Roll, Wholegrain or Farmhouse White Bread

Dinner Entrées

All Entrées are served with your choice of a House Salad, Caesar Salad, Iceberg Lettuce Wedge Salad or Bowl of Soup and a Basket of Fresh Baked Yeast Rolls. Side Dishes may vary with each Entrée.

New York Strip Steak (12 oz) 24.95

New York Strip Steak, Green Peppercorn Bordelaise Sauce, Fried Yukon Wedge Potatoes, Grilled Asparagus, Roasted Grape Tomatoes and Sautéed Mushrooms

Pecan Crusted Chicken Breast 18.95

Pecan Crusted Chicken Breast, Apricot-Pumpkin Sauce, Caramelized Onion-Leek Risotto and Cooked Kale

Fried Virginia Oysters (Twelve) 24.95

Fried Virginia Oysters, French Fries or Sweet Potato Fries, Vinaigrette Cole Slaw, Cocktail and Tartar Sauce

Mixed Grill Combos 28.50

Petite Angus Filet Mignon with Bordelaise Sauce, Fried Yukon Wedge Potatoes, Roasted Grape Tomatoes and Grilled Asparagus

*Grilled Jumbo Shrimp (3) Chesapeake Crab Cake (1)
Or Fried Va. Oysters (8)*

Petite Angus Filet Mignon (6oz) 21.95

Petite Angus Filet Mignon, Green Peppercorn Bordelaise Sauce, Mushroom-Shaped Red Bliss Potatoes, Grilled Asparagus, Roasted Grape Tomatoes, Lemon Zest and Parmesan Crisp

Cinnamon-Chipotle Blackened Salmon 21.95

Pan-Seared Salmon Filet, Balsamic-Cider Beurre Blanc, Caramelized Onion-Leek Risotto and Cooked Kale

Crab Cakes (6oz) 22.95

Seared Crab Cakes served with Cilantro Aioli, Fanned Avocado, Grape Tomatoes and Grilled Yellow Squash

Shrimp and Grits 20.50

Jumbo Shrimp, Virginia Stone Ground Havarti-Dill Cheese Grits, Bacon, Peppers, Onions, Spinach and Tomato Jam

Surf & Turf 22.95

Slow Cooked Pork Belly, Two Pan-Seared Scallops, Apple Cider Sauce, Sautéed Spinach, Red Pepper & Pickled Red Onions and Mushroom-Shaped Roasted Red Bliss Potatoes

Sesame Crusted Ahi Tuna 19.95

Pan-Seared Medium-Rare Ahi Tuna, Red & White Quinoa, Seaweed Salad, Wasabi Sauce and Peach Jam

Special dietary needs? Gluten Free Options are noted in Red

Please notify your server of any medical conditions whereby we can alter preparation to assist you with your special dietary needs or offer you our special gluten free menu. Consuming raw ingredients such as poultry, shellfish, meats and eggs may cause food borne illnesses.