

Appetizers

Soup of the Day *Cup* 4.95 *Bowl* 5.95

Fried Virginia Oysters (8) 12.95

Tartar Sauce

Fajita Chicken Quesadilla 8.95

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

Fried Calamari 10.95

Shredded Lettuce, Olive Tapenade, Parmesan Cheese, Cocktail Sauce

Glazed Chicken Wings 9.95

Mango-Habanero Glazed Wings, Blue Cheese Crumbles, Carrot & Celery Sticks

Shrimp and Lump Crab Quesadilla 10.95

Grilled Tortilla, Shrimp & Crabmeat, Roasted Peppers, Black Beans, Monterey Jack & Cheddar Cheese, Salsa & Sour Cream

Sandwiches

Sandwiches are served with French Fries, Onion Rings, Sweet Potato Waffle Fries, House Salad or Potato Chips, Pickle Spear

Grilled Chicken Ciabatta 10.95

Chicken Breast, Apple Mango Chutney, Aged Cheddar Cheese, Lettuce, Tomato, Spicy Chipotle Sauce and Ciabatta Bread

Classic Beef Burger 8.95

Charbroiled 6 oz. Hand Made Patty, Lettuce & Tomato

Cheese Burger **10.95**

Bacon Cheese Burger **10.95**

Southern Club 9.95

Sliced Turkey Breast, Sliced Smoked Ham, Bacon, Lettuce, Tomato and Mayonnaise Triple Decker on your Choice of Bread

Wrap it Up 9.95

Grilled Fajita Chicken Breast or Southern Fried Chicken Tenders, Shredded Lettuce, Diced Tomatoes, Monterey Jack & Cheddar Cheese, Tortilla Wrap

Turkey & Brie Melt 9.95

Sliced Turkey Breast, Brie Cheese, Arugula, Tomato Jam and Ciabatta Bread

Chicken Salad 8.95

Our Famous Homemade Chicken Salad, Lettuce, Tomato on your Choice of Bread

Executive Chef, Andre Ellis, CEC

Salads

House, Iceberg Wedge, or Caesar Salad 4.95

***Fajita Chicken* 9.95**

Chopped Romaine Lettuce, Spicy Chicken Breasts, Roasted Peppers, Black Beans, Monterey Jack & Cheddar Cheese, Fried Tortilla Strips, Choice of Dressing

***BCC Cobb* Small 8.95 Large 11.50**

House Lettuce Blend, Grilled Chicken Breasts, Grape Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon, Choice of Dressing

***Seafood Cobb* Small 10.95 Large 14.95**

House Lettuce Blend, Grilled Shrimp & Lump Crab, Grape Tomatoes, Bleu Cheese, Hard-Boiled Eggs, Avocado, Bacon, Choice of Dressing

***Grilled Romaine & Salmon* 10.75**

Grilled Romaine Halves, Almond Crusted Salmon, Shaved Parmesan Cheese, Grape Tomatoes, Blueberries, Strawberries, Cilantro-Lime Dressing

***Jumbo Lump Crab Avocado* 14.95**

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

***Southern Fried Chicken* 9.50**

Chopped Romaine Lettuce, Fried Chicken Tenders, Monterey Jack & Cheddar Cheese, Sliced Cucumbers, Grape Tomatoes, Eggs, Choice of Dressing

***Sesame Crusted Ahi Tuna* 11.50**

Grilled Medium-Rare Ahi Tuna, Virginia Grown Bibb Lettuce, Radishes, Julienne Carrots, Mandarin Oranges, Crispy Fried Wontons, Oriental Dressing

***Curry Chicken Stuffed Avocado* 9.75**

A Blend of Poached Chicken, Grapes, Celery, Mango Chutney, Curry Mayonnaise and Lemon Juice, Avocado Halves, Spinach, Strawberries, Blueberries, Sliced Mango

***Grilled Chicken Caesar Salad* 9.95**

Sliced Chicken Breasts tossed with Romaine Lettuce, Parmesan Cheese, Croutons tossed in Classic Caesar Dressing

Choice of Salad Dressings:

House Balsamic, Bleu Cheese, Red Wine Vinaigrette, Ranch, Oriental, Raspberry Vinaigrette, Honey Mustard, Caesar, and Meyer Lemon Vinaigrette, Cilantro-Lime Dressing

(All Dressings are Gluten Free)

Executive Chef, Andre Ellis, CEC

Dinner Entrées

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

Fried Virginia Oysters (Twelve) 24.95

French Fries or Sweet Potato Waffle Fries, Vinaigrette Cole Slaw

Mixed Grill Combos 28.95

Petite Angus Filet Mignon, Bordelaise Sauce, Petite Green Beans,
Tomato-Chive Concasse, Pommes Frites

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

Petite Angus Filet Mignon (6oz) 21.95

Bordelaise Sauce, Sautéed Mushroom, Petite Green Beans, Tomato-Chive Concasse, Pommes Frites

Macadamia Nut Crusted Chicken 18.95

Two Pan Seared Chicken Breast Lightly Coated with Macadamia Nut Crust, Thai Curry Sauce, Tropical
Fruit Chutney and Herb Risotto

Gremolata Crusted Salmon Filet 21.95

Broiled Salmon Filet, Caper-Lemon Beurre Blanc, Crab & Avocado Risotto, Sautéed Spinach, Shaved
Parmesan

Twin Crab Cakes (6oz) 23.95

Two Seared Crab Cakes, Cilantro Aioli, Roasted Corn-Black Bean
Tomato-Avocado Salad

Shrimp and Grits 20.95

Jumbo Shrimp, Aged Cheddar Cheese Grits, Tasso Ham, Peppers, Onions,
Spinach, Tomato Jam

Desserts

Chocolate chip Crème Brulee

4.95

Topped with Caramelized Brown Sugar, Blueberry Compote, Whipped Cream and a Lace Cookie Garnish

Bourbon Pecan Pie

4.95

Topped with Chocolate Sauce, Caramel Sauce, Whipped Cream
And a Lace Cookie Garnish

A La Mode 1.00

Traditional Pumpkin Pie

4.95

Served with Caramel Sauce, Whipped Cream
And a Lace Cookie Garnish

Key Lime Pie

4.95

Topped with Mango Sauce, Raspberry Sauce, Whipped Cream
And a Tullie Cookie Garnish

Chocolate Cake

5.95

With Chocolate Mousse Frosting topped with Crème Anglaise, Raspberry Sauce, Chocolate Sauce, Lace
Cookie Garnish and a Strawberry

Blue Ridge Bread Pudding

5.95

Please ask your server about this item as it will change seasonally.

Pumpkin-Cinnamon-Cream Cheese Bread Pudding served with Mascarpone Whipped Cream and
Bourbon-Pecan Caramel Sauce