

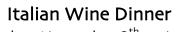
## **APPETIZERS**

The World Is Your Oyster Fried Eastern Shore\$ Old bay beurre blanc	9
Oysters Eurasia\$12 Spinach, bacon, cream cheese, panko, parmesan	<u>)</u>
*Raw\$m  Seasonal mignonette	P
Edamame \$ Steamed, fleur de sel, lemon	5
*Beef Tenderloin Carpaccio	2
Chef's Steak & Eggs\$1 Guinness braised short ribs, white polenta crispy poached egg, braising jus	
PEI Mussels  Moules Frites\$1  White wine, butter, garlic, frites, crème fraiche	3
Blue Cheese\$17 Caramelized onions, grilled bread, chili oi	
Chinese Vegetable Spring Rolls \$9	9
Buttermilk Fried Calamari	3
Pork & Ginger Dumplings \$1 Roasted red pepper, coconut milk sauce	2
Tallegio Flatbread\$10 Tallegio cheese, chestnut honey, pistachi & truffled arugula	
*Ahi Tuna Tartare\$14 Ginger, sriracha honey, diced egg white, *quail egg, wontons	•

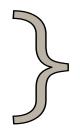
# SOUPS

Hot & Sour Soup \$ Carrot, tofu, shitake, chicken, scallions, cilantro
Curried Squash Soup
Soup of the Moment\$8  Whatever we feel like today
SALADS
Baby Arugula Salad\$9  Truffle scented white beans, NC prosciutto, figs & dark balsamic vinaigrette
The Wedge
The Swanky Caesar
'North of the Border' Taco Salad Grilled Chicken \$12, Grilled Shrimp \$14 Seared Tuna \$16 Arugula, roasted corn aioli, black beans, tomatoes, pineapple chimichurri, sour cream, parmesan cheese
Roasted Beet Salad\$9  Dried figs, whipped goat cheese, toasted almonds, white balsamic, arugula
Eurasia House Salad

ADD IT: \*tuna \$11 / shrimp \$8 \*Tenderloin \$13 / chicken \$5 fried oysters \$7



Sunday, November 8<sup>th</sup> @ 6 PM \$69 per person Make your reservations now



## LUNCH

#### ENTREES

The "Loaded" Steak Melt\$12
Seared NY strip, roasted peppers, onions,
crimini mushrooms, truffle aioli,
provolone, grilled ciabatta
Candied Bacon B.L.T
Grilled Chicken & Brie Wrap \$10
Arugula, green apples, red onion, balsamic
reduction, sun-dried tomato wrap
†Harafard Hausa Cround Burgar 611
*Hereford House Ground Burger \$11 Ground half pounder, crispy onions,
choice of cheese
choice of cheese
Bahn Mi\$13 House made baguette roll, adobo
sauce, pickled veg, braised & fried pork
belly, shredded cabbage
Braised Lamb Shank Sandwich \$11
Ciabatta bread, caramelized onions,
crimini mushrooms, gruyere, lamb jus

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Caramelized Brussels Sprouts \$5
Truffle-Parmesan Fries \$7
Smoked Gouda Grit Cake \$5
Sautéed Spinach \$8
Deviled Eggs \$5
Truffle Mac'N Cheese \$7
Vegetable Fried Rice \$7

Don't forget about our private dining area!
Book your next party with us. Seated dinners up to 35 people.

"Sesame Encrusted Ani Tuna \$28
Wilted shanghai bok, purple sticky thai
rice, red pepper nage, coconut milk

*Pan Roasted Beef Tenderloin \$3	2
Cinnamon scented acorn squash, honey	
glazed carrots, juniper sauce	

Fall Bouillabaisse	\$28
PEI mussels, white fish, shrimp, little	neck
clams, "rouille" toast, saffron fume	

Grilled Atlantic Salmon	\$24
Israeli couscous, summer peas, shaved	
fennel, fresh basil, lemon pesto	

# Housemade Russet Gnocchi...........\$19 Roasted squash, brussels petals, sage brown butter

# \*Phyllo Wrapped Pork Tenderloin..... \$24 Young vegetable soy fried rice, Garlic sauce

*Grilled 12oz. Angus Ribeye	\$32
Herb roasted purple potatoes, sautéed	
baby spinach, roasted shallots, red wind	e
demi alace	

Duck Leg Confit \$2:
Maple leaf thigh and leg, house chicken
sausage, French green lentils, caramelized
brussels sprouts, roasted garlic sauce

Sauteed Shrimp & Gouda Grits	525
Fried grit cake, surry county sausage,	
roasted red peppers, basil, old bay but	er

Off the Hook "Rockafella"	<b>529</b>
Daily catch, fried oysters, creamed spi	nach
with fontina cheese, smokehouse bacc	on,
stravecchio, mashers	

Oven-Roasted Chicken\$2	22
Airline breast, roasted garlic demi, baby	,
veggies, mushroom-tomato-chevre riso	ttc

## Substitutions \$2