



APPETIZERS

The World Is Your Oyster
Fried Eastern Shore.....\$9
 Old bay beurre blanc

Oysters Eurasia.....\$12
 Spinach, bacon, cream cheese, panko,
 parmesan

***Raw**.....\$mp
 Seasonal mignonette

Edamame \$5
 Steamed, fleur de sel, lemon

***Beef Tenderloin Carpaccio** \$12
 Truffled egg salad, baby arugula,
 balsamic mustard vinaigrette

Chef's Steak & Eggs.....\$12
 Guinness braised short ribs, white polenta,
 crispy poached egg, braising jus

PEI Mussels
Moules Frites.....\$13
 White wine, butter, garlic, frites, crème
 fraiche

Blue Cheese.....\$11
 Caramelized onions, grilled bread, chili oil

Chinese Vegetable Spring Rolls..... \$9
 Ponzu, spicy mustard

Buttermilk Fried Calamari..... \$13
 Sesame aioli

Pork & Ginger Dumplings \$12
 Roasted red pepper, coconut milk sauce

Tallegio Flatbread.....\$10
 Tallegio cheese, chestnut honey, pistachio
 & truffled arugula

***Ahi Tuna Tartare**.....\$14
 Ginger, sriracha honey, diced egg white,
 *quail egg, wontons

SOUPS

Hot & Sour Soup \$7
 Carrot, tofu, shitake , chicken,
 scallions, cilantro

Curried Squash Soup..... \$7
 "Tea-hydrated" cranberries, toasted
 pine nuts

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 \$9
 Smokey bleu cheese dressin', crisp
 iceberg, deviled egg, tomato,
 applewood bacon, crispy shallots

The Swanky Caesar \$8
 Crisp romaine, parmesan puff pastry,
 melted parm, worcestershire reduction
 roasted garlic caesar dressing

'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 \$6
 Mixed baby greens, english
 cucumber, red onion, carrot, tomato

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

Italian Wine Dinner

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

LUNCH

- The "Loaded" Steak Melt**\$12
Seared NY strip, roasted peppers, onions, crimini mushrooms, truffle aioli, provolone, grilled ciabatta
- Candied Bacon B.L.T.**..... \$11
Grilled sourdough, peppercorn candied bacon, pimento cheese, two fried green tomatoes, romaine lettuce
- Grilled Chicken & Brie Wrap**..... \$10
Arugula, green apples, red onion, balsamic reduction, sun-dried tomato wrap
- *Hereford House Ground Burger**..... \$11
Ground half pounder, crispy onions, 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

SIDES

- 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.

ENTREES

- *Sesame Encrusted Ahi Tuna** \$28
Wilted shanghai bok, purple sticky thai rice, red pepper nage, coconut milk
- *Pan Roasted Beef Tenderloin** \$32
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 wine demi glace
- Duck Leg Confit**..... \$23
Maple leaf thigh and leg, house chicken sausage, French green lentils, caramelized brussels sprouts, roasted garlic sauce
- Sauteed Shrimp & Gouda Grits**.....\$25
Fried grit cake, surry county sausage, roasted red peppers, basil, old bay butter
- Off the Hook "Rockafella"**.....\$29
Daily catch, fried oysters, creamed spinach with fontina cheese, smokehouse bacon, stravecchio, mashers
- Oven-Roasted Chicken**.....\$22
Airline breast, roasted garlic demi, baby veggies, mushroom-tomato-chevre risotto

Substitutions \$2

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.