



# OCCIDENTAL

## STARTERS

### Southern Style Corn Bread Skillet (V)(GF) 6

Whipped Basil Butter | Strawberry-Rhubarb Jam | Smoked Sea Salt

### Occidental Chopped Salad (v) 15

Hearts of Romaine | Cucumber | Tomato | Corn | Garbanzo Beans | Peppers  
Radish | Hard Boiled Egg | Blue Cheese | Avocado | Verjus Dressing  
Add Chicken \$10 | Salmon \$10 | Shrimp \$10 | Tuna \$15 | Crab Cake \$15  
Scallops \$15 | Steak \$15

### Daily Oysters on the Half Shell 17/34

Classic Cocktail Sauce | Charred Onion-Ginger Mignonette  
Citrus Sorbet

### Steamed Acadia Farm Maine Mussels 18

Fines Herbes | Garlic Butter | Fish Broth | Grilled Piatto

### Charcuterie Board of Meats & Fish 26

Mortadella | Prosciutto | Duck Sausage | Finocchiona | Wagyu  
Bresaola | Candied Salmon | Smoked White Fish  
Pickled Vegetables | Grainy Mustard | Grilled Piatto

### Artisanal Three Cheese Board 15

Der Weichen Gehl, Cow's Milk, Pennsylvania  
Amber Cheddar, Cow's Milk, Maryland  
Alt Medisher, Goat's Milk, Pennsylvania  
Morello Cherry Jam | Sunflower Brittle | Toast Points

## SANDWICHES

### Shenandoah Valley Black Angus Burger 17

Mushroom, Onion & Bacon Jam | Mustard Aioli | White Cheddar | Sesame-Poppyseed Bun *(Gluten-Free Bun +\$1)*

### "BLT" Applewood Bacon 17

Bibb Lettuce | Fried Green Tomato | Tomato Jam | Preserved Lemon Aioli | Cheese Ciabatta  
Add Avocado \$1.50 | Egg \$1.50 *(Gluten-Free Bun +\$1)*

### Jumbo Lump Crab Cake Sandwich *Market*

Upland Cress | Remoulade | Potato Bun *(Gluten-Free Bun +\$1)*

## ENTRÉES

### Grilled Yellowfin Tuna Salad 24

Frisée | Baby Artichoke | Fava | Castelvetro Red Olives | Italian Barley | Meyer Lemon Vinaigrette

### Caesar Salad 13

Hearts of Romaine | Red Frilly Mustard Lettuce | Parmesan | Anchovy-Focaccia Croutons | Malt Vinegar Caesar Dressing  
Add Chicken \$10 | Salmon \$10 | Shrimp \$10 | Tuna \$15 | Crab Cake \$15 | Scallops \$15 | Steak \$15

### Occidental Steak Frites 27

Occidental Steak Sauce | Herb Butter | French Fries

### Grilled Berkshire Pork Chop 26

Corn Spaetzle | Red Plums | Escarole | Sherry Vinegar Reduction

### Pan-Roasted Norwegian Salmon Filet 28

Crispy Skin | Roe | Sorrel Sauce

### Kickin'-Fried Cauliflower Steak (V+) (GF) 24

Broccoli-Herb Puree | Pickled Baby Carrots | Peas | Vegan Honey Aioli

## BAR SNACKS

Happy Hour Monday - Friday 3-7PM | All Bar Snacks ½ Price

### Roasted Corn & Chili Fritters (V) 8

5-Peppercorn Honey

### Jumbo Lump Crab Summer Roll (GF) 10

Pickled Cucumber | Pea Sprouts | Passion-Espette Dipping Sauce

### Jamison Farm Lamb Crépinettes 10

Yogurt Sauce | Pickled Vegetables

### Spring Vegetable Risotto Croquettes (V) 7

Green Tomato - Jalapeño Aioli

### Jumbo Pink Shrimp Cocktail (GF) 18

½ Dozen Shrimp\* | Classic Cocktail Sauce  
*(3 shrimp during Happy Hour)*

(V) Vegetarian | (V+) Vegan | (GF) Gluten-Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness, especially if you have certain health conditions or allergies. 20% gratuity will be added to parties of 6 or more