



## Starters

<b>Occidental Mixed Greens Salad*</b> Poached Dried Cherries   Black Grapes   Benne Seed Granola   Goat Cheese Crumbles   White Balsamic Vinaigrette	<b>14</b>
<b>Pan Seared Jumbo Sea Scallops</b> Roasted Eggplant Yogurt Coulis   Toasted Almonds   Grapefruit   Smoked Paprika   Brown Butter	<b>18</b>
<b>Pan Seared Hudson Valley Foie Gras</b> Dried Fruit Bread   Huckleberry Sauce   Golden Raisin Gel	<b>19</b>
<b>Daily Oysters on the Half Shell Selection</b> Classic Cocktail Sauce   Vidalia Onion Mignonette   Blood Orange Sorbet	<b>16/30</b>
<b>Classic Maine Lobster Bisque</b> Maine Lobster   Candied Fennel Compote   Micro Deep South Mix	<b>13</b>
<b>Grilled Spanish Octopus</b> Flash Fried Pork Belly   Chimichurri   Salsify Root Purée   Fresno Chili Relish   Sorghum Lacquer	<b>15</b>
<b>Prosciutto di Parma &amp; Local Honey Crisp Apple</b> Citrus Labneh   Hydro Baby Arugula   Piquillo d'Espelette Vinaigrette   Glazed Walnuts	<b>15</b>
<b>Potato &amp; Ricotta Gnocchi with Jumbo Lump Crab Meat</b> Black Truffle Purée   Toasted Hazelnuts   Butter Nage	<b>18</b>
<b>Seared Ahi Tuna Loin Crusted With Benne &amp; Coriander Seed</b> Sunchoke Purée   Black Garlic Cashew Sauce   Baby Bok Choy   Sea Beans	<b>14</b>
<b>Caesar Salad "Our Way"</b> Hearts of Romaine   Savoy Kale   Parsley   Chives   Anchovy-Focaccia Croutons Shaved Parmesan Cheese   Creamy Lemon Garlic-Fennel Pollen Dressing	<b>13</b>

### **Occidental is honored to support local farmers**

Irwin Mushrooms | Miller Farms | Goot Essa | Roseda Farm | Northern Neck  
Anson Mills Farm | The Chef's Garden | Glenburnie Farm | Goat Lady Dairy

20% gratuity will be added to parties of six or more

\*\*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.\*\*

\*Denotes Vegetarian



## Entrées

<b>Roasted Bone-in Veal Strip Loin</b> Speck Ham & Fontina Crust   Broccolini Purée   Baby Heirloom Carrots   Orange-Calabrese Glaze	44
<b>Boneless Braised Beef Short Rib</b> Stone Ground Grits   Apple Cider Braised Mustard Greens   Roasted Hen-of- the-Woods Mushrooms Red Wine Sauce	36
<b>Jumbo Lump Crab Cakes</b> Northern Neck Apple Slaw   Pickled Mustard Seeds   Crispy Colorful Cauliflower Smoked Sherry Aioli	<i>Market Price</i>
<b>Pan Seared Duck Breast</b> Truffled Sweet Potato Spaetzle   Snow Peas   Sweet Potato Purée   Cornbread Crumble   Foie Gras Sauce	38
<b>Grilled 8 oz Filet Mignon</b> Acorn Squash Purée   Creamy Barley   Caramelized Cipollini   Bone Marrow Sauce	48
<b>Pan Roasted Atlantic Red Grouper</b> Carolina Shrimp   Middleneck Clams   Carolina Gold Rice   Baby Fennel   Petite Turnips   Court-Bouillon	36
<b>Pan Seared Eastern Seaboard Halibut</b> Fava Bean Purée   Flash Fried Artichokes   Roasted Chanterelle Mushrooms   Lobster Glace	36
<b>Grilled New Brunswick Salmon</b> Sautéed Brussels Sprout Leaves   Caramelized Cauliflower Purée   Roasted Shiitake Mushrooms Guajillo Chili Vinaigrette	33
<b>Grilled Roseda Farm NY Strip Steak</b> Purple Potato Purée   King Trumpet Mushroom   Smoked Stoney Point Bacon Jam   Minus 8 Veal Glace	49
<b>Butternut Squash Ravioli*</b> Goat Cheese   Toasted Pecans   Crispy Leeks   Sage Brown Butter Sauce	25

## Sides

*Please ask your server for daily selection*

Executive Chef Jake Addeo  
Chef de Cuisine Chad Weise  
Sous Chefs: Ramon Fuentes & Estanislao Cardoza