



Starters

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

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

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

Sides

Please ask your server for daily selection

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