



Starters

Daily Oysters on the Half Shell Selection Classic Cocktail Sauce Vidalia Onion Mignonette Citrus Sorbet	16/30
Occidental Mixed Greens Salad* Poached Dried Cherries Black Grapes Benne Seed Granola Goat Cheese Crumbles White Balsamic Vinaigrette	14
Burrata* Creamy Mozzarella Baby Arugula Crispy Eggplant Apple Beet Jam Chili Salt	15
Pan Seared Hudson Valley Foie Gras Dried Fruit Bread Pearl Onion Confit Huckleberry Sauce Golden Raisin Gel	19
Classic Maine Lobster Bisque Maine Lobster Candied Fennel Compote Micro Deep South Mix	14
Grilled Spanish Octopus & Cheshire Pork Belly Sunchoke Cream Green Tomato Relish Salted Cucumber Purée Sorghum Lacquer	15
Sliced Virginia Country Ham Whipped Ricotta Crostini Salsa Verde Mache Candied Pistachios	14
Three Cheese Gnocchi* Sheep's Milk Ricotta Gnocchi Roasted Chestnut & Taleggio Fonduta Parmigiano Crisp	14
Roasted Bone Marrow Brandied Cherry Compote Baby Radish Brûléed Citrus Aioli Toasted Challah Bread	15
Caesar Salad "Our Way" Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmigiano Cheese Creamy Lemon & Fennel Pollen Dressing	13

Occidental is Honored to Support our Local Farmers

Irwin Mushrooms | New Frontier | Goot Essa | Roseda Farm
Anson Mills | Little Wild Things | Earth-N-Eats



Entrées

Jumbo Lump Crab Cakes Northern Neck Apple Slaw Pickled Mustard Seeds Crispy Colorful Cauliflower Smoked Sherry Aioli	<i>Market Price</i>
Porter Braised Beef Short Rib Whipped Grits Confit Baby Carrots Celery Root "Chips" Red Wine Demi-Glace	36
Pan Seared Dry Aged Duck Breast Duck Confit Roulade Anson Mills Blue Corn Grit Cake Pickled Broccolini Grapefruit Gastrique	38
Grilled 8oz Filet Mignon Acorn Squash Purée Creamy Barley Caramelized Cipollini Bone Marrow Sauce	48
Chesapeake Bay Rockfish Herb & Ricotta Stuffed Tortellini Haricot Vert Black Mission Figs Sweet Onion Consommé	34
Pan Seared Eastern Seaboard Halibut Celery Root Purée Flash Fried Artichokes Black Wood Ear Mushrooms Lobster Glacé	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 King Trumpet Mushrooms Smoked Stoney Point Bacon Jam Purple Potato Purée Minus 8 Veal Glacé	49
Butternut Squash Ravioli* Goat Cheese Toasted Pecans Crispy Leeks Sage Brown Butter Sauce	25

Sides

Please ask your server for our daily selections

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