



STARTERS

Miller Farms Butternut Squash Soup*	10
Roasted Apple Toasted Pumpkin Seeds Nutmeg-Scented Crème Fraîche	
Homemade Corn Bread Skillet*	7
Sous Vide Onion-Pear Jam Honey Butter Smoked Sea Salt	
Jumbo Lump Crab Cake	<i>Market Price</i>
Northern Neck Apple Slaw Pickled Mustard Seeds Crispy Colorful Cauliflower Smoked Sherry Aioli	
Artisanal Cheese Board	14
White Raisin & Gooseberry Compote Virginia Peanut Brittle Toast Points Mountain Valley Sharp Cheddar · Cow's Milk Jeff's Select Gouda · Cow's Milk Robiola Bosina · Cow's Milk	
Sliced Prosciutto di Parma & Bosc Pear	13
Citrus Labneh Hydro Baby Arugula Piquillo d'Espelette Vinaigrette Glazed Walnuts	

SALADS

Grilled Yellowfin Tuna	28
Shaved Brussels Sprouts Red Oak Lettuce Shaved Fennel Candied Pistachios Sunflower Seeds Blood Orange Vinaigrette	
Grilled Bistro Steak Salad	28
Mesclun Mix Frisée Black Grapes Kalamata Olives Der Alpine Kase Cheese Mustard Seed-Banyuls Vinaigrette	
Occidental Chopped Salad*	16
Romaine Lettuce Black Garbanzo Beans Radish Cucumber Colorful Cauliflower Hard Boiled Egg Goat Cheese Verjus Vinaigrette	
Caesar Salad "Our Way"	13
Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmesan Cheese Creamy Lemon Garlic-Fennel Pollen Dressing	

Salad Add On: Chicken 7 | Salmon 10 | Tuna 14 | Jumbo Shrimp 14 | Crab Cake 15 | Bistro Steak 14

Occidental is honored to support local farmers

Irwin Mushrooms | Miller Farms | Goot Essa | Roseda Farm
Anson Mills Farm | The Chef's Garden | Glenburnie Farm | Free Bird Farms

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



SANDWICHES

Braised Short Rib Hoagie Roasted Fall Mushrooms Caramelized Onions Aged Cheddar Sauce Garlic Mayo	18
Slow-Roasted Pork Loin Rapini Gruyere Tomato Jam Red Oak Lettuce Preserved Lemon Aioli Challah	16
Grilled Marinated Chicken Breast Grilled Vidalia Onion White Cheddar Upland Crest Sriracha Aioli Sesame Seed Bun	16
Gulf Coast Shrimp Po' Boy Shredded Lettuce B&B Pickles Chipotle Remoulade Toasted Baguette	18
Grilled 10 oz Black Angus Burger Applewood Bacon Porter-Braised Sweet Onions Green Leaf Lettuce Smoked Mustard Seed Aioli Sharp White Cheddar Sweet Potato Bun	19
Presidential Burger Grilled Black Angus Burger Pan Seared Foie Gras Braised Beef Short Rib Applewood Bacon Sharp White Cheddar Porter Braised Sweet Onions Green Leaf Lettuce Smoked Mustard Seed Aioli Sweet Potato Bun Truffle Fries	30

All Sandwiches are served with French Fries; add \$3 to substitute Truffle Fries

MAINS

Herb-Crusted Tuna Loin Baby Bok Choy Celery Root Purée Matsutake Mushroom Guajillo Chili Vinaigrette	28
New Brunswick Salmon Creamy Toasted Farro Butternut Squash Wilted Swiss Chard Citrus Nage	26
Grilled 6 oz Filet Mignon Confit Fingerling Potatoes Charred Cauliflower Purée Veal Glace	29
Grilled Center Cut Swordfish Hubbard Squash Purée Chanterelle Mushroom Crispy Romesco Lobster Sauce	26
Saffron Bucatini* Baby Artichokes Vegetable Broth Garbanzo Beans Olives Fava Beans Goat Cheese Mint	22

SIDES

Ask your server for daily side selections

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