



STARTERS

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| Homemade Corn Bread Skillet* Sous Vide Pear Jam Honey Butter Smoked Sea Salt | 8 |
| Artisanal Cheese Board* Dried Fruit 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 | 14 |
| Maryland She Crab Bisque Piquillo Gel Jumbo Lump Crab Meat Corn Bread Croutons | 12 |
| Burrata* Creamy Mozzarella Baby Arugula Crispy Eggplant Pickled Green Tomato Apple Beet Jam Chili Salt | 15 |
| Jumbo Lump Crab Cake Pickled Ramp Slaw Mustard Seeds Smoked Sherry Aioli | Market Price |
| Occidental Chopped Salad* Romaine Lettuce Black Garbanzo Beans Radish Cucumber Rainbow Cauliflower Hard Boiled Egg Goat Cheese Verjus Vinaigrette | 16 |
| Caesar Salad "Our Way" Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmigiano Creamy Lemon Garlic-Fennel Pollen Dressing | 13 |
| Beefsteak Tomato Salad* Local Farm Tomatoes Cucumber Summer Greens Mozzarella Truffle Vinaigrette | 15 |

Add Chicken \$7 | Salmon \$10 | Tuna \$14 | Jumbo Shrimp \$14 | Crab Cake \$15 | Bistro Steak \$15

SIDES

Please ask your server for our daily selections.

Occidental is Honored to Support our Local Farmers
Irwin Mushrooms | New Frontier | Goot Essa |
Roseda Farm | Anson Mills | Little Wild Things | Earth-N-Eats



SANDWICHES

All Sandwiches are Served with French Fries; Add \$3 to Substitute Truffle Fries

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| Braised Short Rib Hoagie Roasted Mushrooms Caramelized Onions Aged Cheddar Sauce Garlic Mayo | 18 |
| Slow-Roasted Pork Loin BLT Applewood Bacon Beef Steak Tomato Boston Bibb Dijonnaise Croissant | 18 |
| Grilled Marinated Chicken Breast Grilled Vidalia Onion White Cheddar Upland Cress Sriracha Aioli Sesame Seed Bun | 16 |
| Gulf Coast Shrimp Po' Boy Shredded Lettuce B&B Pickles Chipotle Remoulade Toasted Baguette | 18 |
| Grilled Black Angus Burger Brisket-Hanger Steak Blend Guanciale Marmalade Blue Cheese Green Leaf Lettuce Tomato Jam Caraway Seed Bun Half Sour Pickle | 19 |

Presidential Burger

Pan Seared Foie Gras | Short Rib | Smoked Stoney Point Bacon Jam | White Cheddar |
Green Leaf Lettuce | Smoked Mustard Seed Aioli | Sesame Seed Bun | Truffle Fries

\$30

MAINS

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| Porter Braised Beef Short Rib Baby Beet Farrotto Crispy Shallots Red Wine Demi-Glace | 26 |
| Tamarind Glazed Nova Scotia Salmon Black Quinoa Salad Shaved Fennel Cranberry Beans Yuzu Vinaigrette Chili Jam | 29 |
| Grilled 6 oz. Filet Mignon Confit Fingerling Potatoes Charred Cauliflower Purée Veal Glacé | 29 |
| Grilled Atlantic Swordfish Baby Mixed Squash Pickled Strawberries Sweet Summer Corn Romesco Sauce | 26 |
| Grilled Bistro Steak Salad Mesclun Mix Frisée Black Grapes Kalamata Olives Der Alpine Kase Cheese Mustard Seed-Banyuls Vinaigrette | 28 |
| Grilled Yellowfin Tuna Shaved Brussels Sprouts & Fennel Red Oak Lettuce Candied Pistachios Sunflower Seeds Blood Orange Vinaigrette | 28 |
| Tortellini* Fava Bean & Ricotta Filling Charred Feta Cheese Black Summer Truffle Sauce | 25 |

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.

**Denotes Vegetarian*