

OCCIDENTAL

STARTERS

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| Southern Style Corn Bread Skillet (V)(GF) 6 Whipped Basil Butter Strawberry-Rhubarb Jam Smoked Sea Salt | Yellowfin Tuna Tartare 14 Avocado Mousse Cucumber Fresno Chili Crispy Quinoa Aji Amarillo Vinaigrette |
| Steamed Acadia Farm Maine Mussels 18 Fines Herbes Garlic Butter Fish Broth Grilled Piatto | Daily Oysters on the Half Shell 17/34 Classic Cocktail Sauce Charred Onion-Ginger Mignonette Citrus Sorbet |
| Charcuterie Board of Meats & Fish 26 Mortadella Prosciutto Duck Sausage Wagyu Bresaola Finocchiona Candied Salmon Smoked White Fish Pickled Vegetables Grainy Mustard Grilled Piatto | Artisanal Three Cheese Board 15 Morello Cherry Jam Sunflower Brittle Toast Points <i>Der Weichen Gehl, Cow's Milk, Pennsylvania</i> <i>Amber Cheddar, Cow's Milk, Maryland</i> <i>Alt Medisher, Goat's Milk, Pennsylvania</i> |
| Curried Cauliflower Soup (V+) 7 Grated Cauliflower Floral Petals | |
| Occidental Chopped Salad (V) 15 Hearts of Romaine Cucumber Tomato Corn Garbanzo Beans Peppers Radish Hard Boiled Egg Crumbled Blue Cheese Avocado Verjus Dressing <i>Add Chicken \$10 Salmon \$10 Shrimp \$10 Tuna \$15 Crab Cake \$15</i> <i>Scallops \$15 Steak \$15</i> | |

SANDWICHES

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| Pulled Amish Chicken Salad Sandwich 15 Apple Grapes Golden Raisins Sunflower Seeds Curry Mayo Honey Wheat Bread Route 11 Chips <i>(Substitute Shrimp Salad Add \$2 French Fries +\$2.50)</i> | |
| Shenandoah Valley Black Angus Burger 17 Mushroom, Onion & Bacon Jam Mustard Aioli White Cheddar Sesame-Poppyseed Bun <i>(Gluten-Free Bun +\$1)</i> | |
| "BLT" Applewood Bacon 17 Bibb Lettuce Fried Green Tomato Tomato Jam Preserved Lemon Aioli Cheese Ciabatta <i>Add Avocado \$1.50 Egg \$1.50 (Gluten-Free Bun +\$1)</i> | |
| Grilled Swordfish Sandwich 18 Grilled Pineapple Pickled Red Onion Green Tomato - Jalapeño Aioli Sesame-Poppyseed Bun <i>(Gluten-Free Bun +\$1)</i> | |
| Jumbo Lump Crab Cake Sandwich Market Upland Cress Remoulade Potato Bun <i>(Gluten-Free Bun +\$1)</i> | |

ENTRÉES

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| Grilled Yellowfin Tuna Salad 24 Frisée Baby Artichoke Fava Castelvetrano Red Olives Italian Barley Meyer Lemon Vinaigrette | |
| Caesar Salad "Our Way" 13 Hearts of Romaine Red Frilly Mustard Lettuce Parmesan Anchovy-Focaccia Croutons Malt Vinegar Caesar Dressing <i>Add Chicken \$10 Salmon \$10 Shrimp \$10 Tuna \$15 Crab Cake \$15 Scallops \$15 Steak \$15</i> | |
| Occidental Steak Frites 27 Occidental Steak Sauce Herb Butter French Fries | |
| Grilled Berkshire Pork Chop 26 Corn Spaetzle Red Plums Escarole Sherry Vinegar Reduction | |
| Pan-Roasted Norwegian Salmon Filet 28 Crispy Skin Roe Sorrel Sauce | |
| Kickin'-Fried Cauliflower Steak (V+) (GF) 24 Broccoli-Herb Puree Pickled Baby Carrots Peas Vegan Honey Aioli | |

SIDES

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| Twice Baked Potato 8 | Roasted Asparagus 7 | Latin Street Corn 6 | French Fries 6 Add Truffle & Cheese +\$2 |
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(V) Vegetarian | (V+) Vegan | (GF) Gluten-Free
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