



## *Soups & Salads*

### **She Crab Soup**

Blue crab, dry sherry, red peppers, and cream  
\$7

### **Hearty Beef & Vegetable**

Certified Angus Beef and mixed vegetables  
\$8

### **Caesar Salad**

Romaine, Parmigiano-Reggiano,  
croutons, Caesar dressing  
\$10

### **Baby Arugula Salad**

Arugula, feta, dried cranberries, roasted  
pine nuts, balsamic vinaigrette  
\$10

Add to any salad: Free-Range Chicken \$5 | Shrimp \$6 | Salmon \$14

## *Brunch Specialties*

### **TC Benedict**

Sliced filet mignon or jumbo lump crabmeat, toasted English muffin, poached eggs  
and hollandaise sauce with breakfast potatoes and fresh fruit  
\$22

### **Shockoe French Toast**

Buttery cinnamon pound cake, sliced fresh strawberries,  
powdered sugar, warm maple syrup with maple sausage links  
\$16

### **Virginia Omelet**

Surry, VA Ham, shiitake mushrooms, roasted red and yellow peppers,  
Cabot sharp white cheddar sauce, with breakfast potatoes and fresh fruit  
\$16

### **Ribeye Hash & Eggs**

Certified Angus Beef ribeye and potato hash, poached or scrambled eggs,  
BBQ hollandaise, grilled country bread  
\$16

### **Southern Style Breakfast Platter**

Three scrambled eggs, breakfast potatoes,  
maple sausage links, and fresh fruit  
\$16

### **12oz. Prime Rib**

Yukon gold whipped potatoes, haricots verts with fennel,  
tomato, and onion, herbed compound butter  
\$32

### **8oz. Filet Mignon**

Haricots verts with fennel, tomato, and onion, Yukon gold  
whipped potatoes, herbed compound butter  
\$35

### **Jumbo Lump Crab Cakes**

Yukon Gold whipped potatoes, haricots verts  
with fennel, tomato, and onion, Cajun tartar sauce  
\$33



A suggested gratuity of 20% will be added to checks for parties of 6 or more