



## LUNCH

TUESDAY, DECEMBER 5



## OYSTERS ON THE HALF

Chunu Oyster  
Smith Island Bay, VA  
Half Dozen 12 / Dozen 24

## SOUP & SALADS

- TODAY'S SOUP** Yukon Gold Potato Bisque, Benton's Country Ham, Root Vegetables, Chives **7**
- GREEN BIBB SALAD** Tennessee Blue, Celery, Walnut, VA Apple, Buttermilk Herb Dressing **10**
- ROASTED BEET SALAD** Farro Verde, Brussels Sprouts, Burrata Cheese, Pumpkin Seed Pesto **12**
- ADD CHICKEN BREAST, NC CATFISH OR FRIED VA OYSTERS TO ANY SALAD \$8**

## SANDWICHES

- VA OYSTER PO'BOY** Crispy Oysters, Kim Chi Remoulade, Frisee, Baguette Bread **12**
- SPICY CHICKEN** Buttermilk Fried, Pepper Jack Cheese, Chow Chow, Chives **12**
- GRILLED PIMENTO CHEESE** Grilled Batard, Crispy Country Ham, B&B Pickles **11**
- R&R BURGER** Cheddar Cheese, Burger Sauce, Crispy Onions, B&B Pickles **12**

**ADD A FARM EGG OR BENTON'S BACON \$2 EA  
YOUR CHOICE OF FRIES OR POTATO CHIPS**

## ENTREES

- CAROLINA CATFISH** Blackened, Beauregard Sweet Potato, Brussel Sprout Kim Chi, Ham Jus **16**
- BUTTERMILK FRIED CHICKEN** Leg & Thigh, Pencil Cob Corn Grits, Braised Kale, Kim Chi **12**
- ALL NATURAL CHICKEN BREAST** Farro Verde, Braised Fennel, Mushroom, Chicken Jus **16**
- CREEKSTONE BEEF STRIP STEAK** Smashed Potato, Baby Carrot, Smoked Wild Mushroom **18**

Please No Substitutions

18% Gratuity May be Added to Parties of 6+

WARNING: Eating raw or undercooked meat, poultry, seafood, eggs and shellfish might increase the risk of food borne related illness.

**AARON DEAL / EXECUTIVE CHEF**  
**JOHN DIAZ / EXECUTIVE SOUS CHEF**