



APPETIZERS

The World Is Your Oyster
Fried Eastern Shore.....\$9
Old bay beurre blanc

Oysters Kenny.....\$12
Spinach, bacon, cream cheese, panko,
parmesan

*Raw.....\$mp
Seasonal mignonette

Edamame \$5
Steamed, fleur de sel, lemon

*Beef Tenderloin Carpaccio \$12
Truffled egg salad, baby arugula,
balsamic mustard vinaigrette

Chef's Steak & Eggs.....\$12
Guinness braised short ribs, white polenta,
crispy poached egg, braising jus

Blue Cheese PEI Mussels.....\$11
Caramelized onions, grilled bread, chile oil

Chinese Vegetable Spring Rolls..... \$9
Ponzu, spicy mustard

Buttermilk Fried Calamari..... \$13
Sesame aioli, cilantro

Tempura Avocado \$6
Lime & Sriracha Aioli

Smoked Shrimp Pizza.....\$10
Mornay, togarashi smoked shrimp, basil,
grape tomato, white cheddar, bacon

*Ahi Tuna Tartare.....\$14
Ginger, sriracha honey, diced egg white,
*quail egg, wontons

SOUPS

Hot & Sour Soup \$7
Carrot, tofu, shitake , chicken,
scallions, cilantro

Tomato Horseradish
Gazpacho..... \$7
Mixed bell peppers, cucumbers, scallion

Soup of the Moment.....\$8
Whatever we feel like today

SALADS

Summer Melon Salad.....\$9
Pickled onion, surry ham, watercress,
white balsamic vinaigrette

The Wedge \$9
Smokey bleu cheese dressin', crisp
iceberg, deviled egg, tomato,
applewood bacon, crispy shallots

The Swanky Caesar \$8
Crisp romaine, parmesan puff pastry,
melted parm, worcestershire reduction
roasted garlic caesar dressing

'North of the Border' Taco Salad
Grilled Chicken \$12, Grilled Shrimp \$14
Seared Tuna \$16
Arugula, roasted corn aioli, black beans,
tomatoes, pineapple chimichurri, sour
cream, parmesan cheese

Roasted Beet Salad.....\$9
Dried figs, whipped goat cheese, toasted
almonds, white balsamic, arugula

Eurasia House Salad \$6
Mixed baby greens, english
cucumber, red onion, carrot, tomato

ADD IT: *tuna \$9 / shrimp \$8
*Tenderloin \$10 / chicken \$5
fried oysters \$7

TOUR DE FRANCE DINNER

Sunday, July 26
600PM, \$69 per person
Our best dinner of the year
Make your reservation now...

LUNCH

The “Loaded” Steak Melt\$12
Seared NY strip, roasted peppers, onions,
crimini mushrooms, truffle aioli,
provolone, grilled ciabatta

South Carolina Pork BBQ Sandwich.... \$12
Crispy onions, pickles, South Carolina
mustard-BBQ sauce, grilled sour dough
bread

Grilled Chicken & Brie Wrap..... \$10
Arugula, green apples, red onion, balsamic
reduction, sun-dried tomato wrap

*Hereford House Ground Burger..... \$11
Ground half pounder, crispy onions,
choice of cheese

Maple-Brined Turkey Cobb Wrap.....\$10
Bacon, romaine hearts, hard boiled
eggs, avocados, sharp cheddar, honey
dijonnaise

Caribbean Bird..... \$11
Oven roasted turkey, avocado, red
onion, provolone, cilantro-lime aioli,
grilled ciabatta

SIDES

- Sauteed Green Beans..... \$5
- Truffle-Parmesan Fries..... \$7
- Smoked Gouda Grit Cake \$5
- Sautéed Spinach \$8
- Deviled Eggs \$5
- Truffle Mac’N Cheese \$7
- Brussels Sprouts.....\$6

Don’t forget about our
private dining area!
Book your next party
with us. Seated dinners
up to 35 people.

ENTREES

*Sesame Encrusted Ahi Tuna \$28
Wilted shanghai bok, purple sticky thai
rice, red pepper nage, coconut milk

*Grilled Beef Tenderloin \$32
3 peppercorn encrusted, yukon gold &
sweet potato au gratin, baby spinach,
roasted mushrooms, red wine demi

Spring Bouillabaisse.....\$28
PEI mussels, white fish, shrimp, little neck
clams, “rouille” toast, saffron fume

Pan Seared Atlantic Salmon.....\$24
Chilled petite green beans, yellow squash,
pickled shallots, sorghum-mustard
vinaigrette, lemon-thyme butter

Housemade Yukon Gold Gnocchi.....\$19
Marinated artichoke hearts, roasted
tomato, olives, roasted garlic, basil,
arugula, manchego, white wine & red
pepper sauce

*Phyllo Wrapped Pork Tenderloin..... \$24
Young vegetable soy fried rice,
Garlic sauce

*Steak Frites..... \$27
Grilled NY strip, parmesan-truffle fries,
arugula salad, guinness-bleu cheese sauce

*New Zealand Lamb Rack..... \$28
Dijon-herb crusted, ratatouille, truffled
white polenta, lamb ragu

Sauteed Shrimp & Gouda Grits.....\$25
Fried grit cake, surry county sausage,
roasted red peppers, basil, old bay butter

Off the Hook “Rockafella”.....\$29
Daily catch, fried oysters, creamed spinach
with fontina cheese, smokehouse bacon,
stravecchio, mashers

Oven-Roasted Chicken.....\$22
Airline breast, pan jus, baby veggies,
mushroom-tomato-chevre risotto

Substitutions \$2

*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.