



APPETIZERS

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

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

*Raw.....\$mp
Cucumber, basil and honey 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

Surry Style Smoked Pork Sausage.....\$9
Housemade sausage, braised cannellini
beans, apple, mustard

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

Spanish Octopus..... \$13
Olive oil poached, orange, grilled scallion,
hoison, plantain chip

Pork & Shrimp Wontons \$10
Shiitake, tarragon, cream cheese, honey-
sriracha sauce, deep fried

Tallegio Flatbread.....\$10
Tallegio cheese, chestnut honey, pistachio
& truffled arugula

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

SOUPS

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

Cauliflower Soup..... \$7
Snow crab & apple salad, brioche, dill

SALADS

Roasted Carrot Salad.....\$9
Goat cheese, cucumber, radish, raisins,
pistachios

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

Smoked Salmon Salad..... \$11
Baby gem & burgundy butter lettuces,
capers, olives, pistachio, dill buttermilk
dressing

Beet & Burrata Salad.....\$10
Grains, avocado, preserved lemon, black
pepper cracker, toasted almonds

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

ADD IT: *tuna \$11 / shrimp \$8
*Tenderloin \$13 / chicken \$5
fried oysters \$7

April Wine Dinner

Sunday, April 17 @ 6PM

Book now!

\$69 per person

LUNCH

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

Candied Bacon B.L.T..... \$11
Grilled sourdough, peppercorn candied
bacon, pimento cheese, two fried green
tomatoes, romaine lettuce

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

BBQ Short Rib Sandwich..... \$11
Kimchee, pickled vegetables, ciabatta
bread

SIDES

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

Don’t forget about our
private dining area!
Book your next party
with us. Seated dinners
up to 32 people.

ENTREES

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

*Bacon Wrapped Beef Tenderloin \$32
Duck fat roasted potatoes, broccolini,
orange-tarragon butter

Pan Roasted Shellfish Risotto.....\$28
Mussels, white fish, shrimp, little neck
clams, calamari, herbed shellfish broth

Grilled Atlantic Salmon.....\$24
Israeli couscous, peas, shaved fennel, fresh
basil, lemon pesto

Ricotta & Goat Cheese Ravioli.....\$19
Asparagus, radish, pickled shallot,
parmesan

*Pan Seared Pork Tenderloin..... \$25
Confit pork belly, marble potatoes, braised
red cabbage, Dave & Dee’s oyster
mushrooms

*Steak Frites..... \$29
Grilled NY strip, parmesan-truffle fries,
arugula salad, oak barrel-bleu cheese
sauce

Duck Leg Confit..... \$23
Maple leaf thigh and leg, house chicken
sausage, French green lentils, caramelized
brussels sprouts, roasted garlic sauce

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, roasted garlic demi, 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.