



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 pretzel, cheddar cheese sauce,
cherry mostarda, pickled mustard

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

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

Rock Shrimp Cavatelli \$12
Ramps, parmesan, oyster mushrooms,
smoked ham, house ricotta cavatelli

Tallegio & Country Ham Flatbread.....\$10
Tallegio cheese, chestnut honey, pistachio,
arugula, VA ham

***Shoyu Tuna Tartare.....\$14**
Bourbon barrel smoked soy, spicy aioli,
avocado puree, cucumber, pickled fresno
peppers, nori chips

SOUPS

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

Chilled Corn Soup..... \$7
Pancetta, grilled corn, smoked paprika

SALADS

Tomato & Watermelon Salad.....\$9
Feta cheese, date puree, hazelnuts, bibb
lettuce, pickled rind, red wine
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

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
*NY strip \$13 / chicken \$5
fried oysters \$7

Sunday is Oyster Day!
Every Sunday, all oysters \$1
Raw, Fried, Baked Eurasia

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

New England Style Rock Shrimp Roll.. \$12
Split top bun, bacon, tarragon, lemon

SIDES

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 30 people.

ENTREES

*Pan Seared Ahi Tuna \$28
Soba noodle stir fry, pork belly, carrots,
shiitake, kumquat, Hubs peanuts, sweet
ginger sauce

*48 Hour Boneless Short Rib Steak..... \$25
Creamy cheddar grits, cipollini onions,
local kale, red onion marmalade, sauce
bordelaise

Pan Seared Diver Scallops.....\$28
Mushroom – miso broth, king oyster
mushrooms, spring veggies, black garlic,
hijiki seaweed

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

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

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

Slow – Cooked Duck Confit..... \$23
Maple leaf thigh and leg, house foie gras
sausage, grilled asparagus, fingerling
potatoes, pickled blueberries, celery root
puree

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.