

Dinner Menu

Appetizers

Salmon Gravlax

House cured salmon with boiled eggs, caviar and a curried mayonnaise

13

Chicken Livers

Pan seared chicken livers served with oven roasted beets and arugula

11

Sashimi Tuna Tartare

Diced tuna tossed with olive oil and capers dressed with a lemon emulsion

14

Sweet Potato Fritters

Pan cooked sweet potato fritters over stewed lentils with a chevre mousse

11

Soups

Berkeley Signature Blue Crab Bisque

9

Virginia Brunswick Stew

9

Salads

Caesar

Crisp romaine lettuce with our classic Caesar dressing, crouton and anchovy

8

The Wedge

*Chilled iceberg lettuce with bacon, onion and tomato
with our house made Roquefort dressing*

8

Field Greens

Fresh field greens and fall vegetables tossed with white truffle vinaigrette dressing

8

Salad Accompaniments

Grilled Flank Steak

10

Grilled Chicken Breast

6

Sautéed Crab Cake

10

Grilled Shrimp

7

**Please silence all cell phones and take any necessary calls in the lobby
Parties of Six or more a 20% gratuity will be added to your check**

Small Plates

Beef Short Ribs

Slow oven braised beef short ribs with a mirepoix served over soft polenta

16

Henri Cuvelier Grand Vin de Bordeaux /9 glass

Mushroom Ravioli

House made ravioli filled with mixed mushrooms and finished with Cognac butter sauce

15

Sea Ridge Syrah/ 7 glass

Shrimp and Grits

A southern classic of yellow stone ground grits and country ham topped with sautéed shrimp and collard greens

16

Merryvale Chardonnay/13 glass

Chicken Pie

Flaky pastry filled with chicken, turnips, carrots, leeks and a silky cream sauce

14

Jean Luc Colombo Rose/9 glass

Mussels

Mussels delicately removed from their shell served in a saffron bouillon with garlic spinach

16

Barboursville Pinot Grigio/10 glass

Entrees

Duck Breast

A perfectly rare seared breast of duck with Arborio rice, black beans and a fresh mango relish

25

Rosemont Merlot/10 glass

Rainbow Trout

Sautéed filet of trout, champagne grapes, haricot verts and celeriac

26

Barboursville Sauvignon Blanc/10 glass

Berkeley Signature Crab Cakes

Our best crab cakes with wild rice, brussel spouts and lemon butter sauce

30

Barboursville Chardonnay/10 glass

Pork Loin

Six hour slow roasted pork loin with a rosemary apple galette and cranberry demi glace

26

Acacia Red Blend/7 glass

Rockfish

Filet of rockfish with ratatouille and basil tapenade

27

Bortoluzzi Pinot Grigio/13 glass

Veal Tenderloin

Pan seared veal tenderloin medallions with whole grain mustard sauce, spaghetti squash and braised cabbage

29

Rosemont Meritage/12 glass

Filet Mignon

Pan cooked dry aged filet mignon with potato gratin and asparagus red wine pan reduction sauce

32

BR Cohn Cabernet Sauvignon/14 glass