

## **Lunch**

### **Soups**

#### **Blue Crab Bisque**

5/8 Cup/Bowl

#### **Brunswick Stew with Jalapeno Cornbread**

4/6 Cup/Bowl

### **Salads**

#### **Fresh Field Greens**

*Fresh greens with fresh fall vegetables tossed in our white truffle vinaigrette dressing*

7

#### **The Wedge**

*A wedge of crisp iceberg lettuce with Roma tomatoes and smoked bacon drizzled with our Roquefort dressing*

7

#### **Classic Caesar**

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

7

#### **Salad Accompaniments**

**Grilled Chicken 4**

**Grilled Salmon or Tuna 5**

**Grilled Shrimp 5**

**Sautéed Crab Cake 9**

### **Sandwiches**

*All sandwiches are served with your choice of truffle fries or fresh fruit*

#### **Roasted Turkey Breast and Brie**

*Boar's Head turkey breast with double cream brie served on your choice of bread with a mango chutney*

10

#### **The Boar's Head Deli Board**

*Your choice of Boar's Head honey ham or oven gold turkey with Swiss or American cheese, mayonnaise or deli mustard served on grilled Wieman's white, wheat or rye bread*

8

#### **Classic Club**

*Boar's Head honey ham, oven gold turkey, smoked bacon, cheddar and Swiss cheese served on your choice of Wieman's white, wheat or rye bread*

10

#### **Berkeley Signature Blue Crab Cake**

*Our signature lump crab cake served on house made Sally Lunn bread with Chesapeake aioli*

13

#### **\*Berkeley Signature Burger (Cook To Order)**

*Eight ounces of hand packed ground beef grilled to your liking add your favorites; bacon, cheddar, Swiss, American or blue cheese*

12

#### **Grilled Chicken**

*Succulent breast of chicken grilled and topped with bacon and cheddar on a challah bun*

11

## Entrees

### **\*Chesapeake Bay Omelet (Cooked To Order)**

*A two egg omelet filled with shrimp, Edward's Virginia ham, asparagus and Swiss cheese topped with a Mornay sauce and served with a side of fresh fruit*

14

### **\*Vegetarian Omelet (Cooked To Order)**

*A two egg omelet filled with spinach, mushrooms, tomatoes and Swiss cheese served with a side of fresh fruit*

12

### **Beef Short Ribs**

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

14

### **Mushroom Ravioli**

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

15

### **Shrimp and Grits**

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

16

### **Chicken Pie**

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

14

### **Tuna**

*Fresh tuna grilled medium with garlic spinach, wild rice and a béarnaise sauce*

16

### **Flank Steak**

*Succulent grilled flank steak served with a red wine reduction, mashed potatoes and green beans*

16

### **Salmon**

*Pan seared fresh salmon filet with asparagus, Arborio rice and a lemon butter sauce*

14

***\*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness***

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