

CHARCUTERIE & CHEESE BOARD

SMALL 18 / FULL 26

salame, coppa, country terrine
appalachian, mountain top blue, cabernet cheddar, fig jam
house pickled vegetables, smoked pecans, house made flatbread crackers

◆ F I R S T ◆

SEASONAL SOUP 9

RAW OYSTERS

pleasure house (lynnhaven river, va) 3 each
preserved lemon & thyme mignonette

WINTER SALAD 8

local mixed greens, smoked pecans, roasted cauliflower, maytag blue cheese, brown butter vinaigrette

SCALLOP CRUDO 13 (tasting supp 2)

scallops, blood orange supremes, pickled jalapenos, celery, radishes, citrus nage, georgia olive oil

HEIRLOOM BABY BEETS 13 (tasting supp 3)

roasted baby red, gold & chioggia beets, shaved organic fennel, orange segments
goat cheese, rosemary-yuzu vinaigrette

KALE CAESAR 10

organic curly kale, herbed croutons, nutritional yeast sprouted seeds, curry & cashew 'caesar' dressing

◆ S E C O N D ◆

RICOTTA GNUDI 13

hedghog mushrooms, local peas, black truffle butter sauce

OYSTER LETTUCE WRAPS 10

crispy shooting point oysters, organic butterhead pickled slaw, smoked remoulade

SHRIMP & GRITS 11

laughing bird shrimp, carolina gold rice 'grits', house made chorizo, old bay butter sauce

MUSSELS 12

pei mussels, house made merguez sausage, coconut & curry broth

TRUFFLE MAC & CHEESE SM 6 / FULL 10

vermont extra sharp white cheddar, parmigiano-reggiano, black truffles

BLACK TRUFFLE PASTA 10

poached farm fresh egg, house made fettuccine, black truffle butter sauce, shaved fresh perigord truffle

FRIED MUSHROOMS 12

tempura fried dave & dee's oyster mushrooms, white cheddar fondue, garlic gastrique

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

3102 Holly Road, Pinewood Square, Suite 514 • Virginia Beach, Virginia 23451 • (757) 321-6688

Terrapin

RESTAURANT 

◆ ENTRÉE ◆

DUCK POT PIE

22

roasted maple leaf farms duck, organic onions, carrots, celery & peas, ricotta dumpling

SEA SCALLOPS

SM 23 / ENTRÉE 33

fennel dusted tichon sea scallops, oven-dried tomato dave & dee oyster & wild mushrooms, sea beans
black truffle & garden pan sauce

RIBEYE

48 (tasting supp 12)

harris ranch ribeye, roasted local sweet potatoes, seasonal vegetable, fresh thyme demi-glace
crispy onion haystack

COLD WATER LOBSTER RAVIOLI

27

wild hedgehog mushrooms, charred wild onions, organic peas
black truffle crème fraiche sauce parmigiano-reggiano

ROCKFISH

34 (tasting supp 4)

anson mills farro 'fried rice', organic peas & broccoli
black truffle broth

PORK MERGUEZ PASTA

21

house made merguez, semolina pappardelle, pickled apples, brussels sprout leaves, roasted fennel
demi-glace pan sauce, parmigiano-reggiano

PORK LOIN

23

white marble farm pork loin, house cured bacon, brown-butter cauliflower & butternut squash
roasted black & red radishes, potato gnocchi, mustard demi-glace

BOUILLABAISSE

SM 20 / ENTRÉE 26

local fish, eastern shore clams, north carolina shrimp, pei mussels, spanish saffron, tomatoes
pickled peppers organic leeks & fennel, toasted bread, rouille



RODNEY EINHORN
chef owner

KEVIN DUBEL
chef de cuisine