

TERRAPIN LUNCH

S T A R T E R S		M A I N S	
CAVIAR SERVICE gf		CACIO E PEPE	10
italian osietra caviar, house-made potato chips, crème fraiche, chives		spaghettoni, black pepper, pecorino-romano & parmigiano	3
12 grams 50	30 grams 100		
SOURDOUGH CIABATTA	6	LINGUINE & CRAB	15
‘turtle’ butter *additional cooking time required		lump crab , squid ink linguine, nduja, lemon zest, scallions, chives, parmigiano	
TEMPURA FRIED MUSHROOMS *gf	14	SHORTTRIB RIGATONI	16
oyster mushrooms, truffle mornay, garlic gastrique, chives		braised kale & mustard greens, pickled red onion, caramelized onions	
*CRISPY TUNA CRUDO *gf	16	parmigiano	
crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives		SHRIMP TAGLIATELLE	14
BEEF DUMPLING	13	baby spinach, fennel, tarragon, leeks, lemon-butter sauce, parmigiano	
buttered kimchi, lantern sauce, cilantro			
*WAGYU STEAK SKEWER gf	20	PUMPKIN AGNOLOTTI	12
shishito peppers, black garlic aioli, pickled fennel		chanterelle mushrooms, fried sage, brown butter sauce, parmigiano	
add a poached egg	3	Substitute Gluten-Free Pasta	3
BRUSSELS SPROUTS gf	12		
balsamic glaze		*SKIRT STEAK & FRITES	20
ROASTED VEGETABLE MEDLEY	12	skirt steak, spiced herb butter, french fries, sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
caulilinni, brussels sprouts, squash, zucchini, lemon vinaigrette, parmigiano			
TRUFFLE MAC & CHEESE-	9	*DOUBLE CHEESEBURGER	18
cavatappi pasta, truffle, vermont white cheddar, parmigiano		cheddar, lettuce, tomato, house pickles & sauce, french fries	
HOUSE CUT FRENCH FRIES	9	sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
parmigiano			
SALADS		CHICKEN SALAD SANDWICH	14
HOUSE SALAD gf	12	brioche bun, lettuce, tomato, house pickles	
mixed greens, cucumber, tomato, radish		french fries	
balsamic vinaigrette		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
ROASTED HONEYCRISP APPLE SALAD gf	14	HAM & BRIE SANDWICH	14
mixed greens, roasted pistachio, feta, honey-dijon vinaigrette		brioche bun, grilled Virginia ham, sliced brie, honeycrisp apple, dijon aioli, french fries	
add to any salad		sub a side salad of mixed greens, radish, cucumber, tomato, balsamic vinaigrette	\$2
chicken salad	8		
skirt steak	16	*JOSPER GRILLED SALMON gf	22
4 shrimp	8	corona beans, braised fennel, confit cherry tomatoes, saffron beurre blanc	
josper grilled salmon	14		

"inspiration, move me brightly..." terrapin station 1977

***consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

WE OFFER A 3% CASH DISCOUNT

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gf= gluten free df = dairy free *= can be

WINE LIST

REDS

TASTE OF VIRGINIA

MAISON OGIER 'CONDRIEU' 120
2024 | Viognier | FR, Condrieu