

TERRAPIN DINNER	
STARTERS & SALADS	HOME-MADE PASTA
CAVIAR SERVICE gf italian osietra caviar, house-made potato chips, crème fraiche, chives 12 grams 50 30 grams 100	PUMPKIN AGNOLOTTI 24 chanterelle mushrooms, fried sage, brown butter sauce, parmigiano
*LAUGHING KING OYSTERS gf df 15 30 green apple mignonette	LINGUINE & CRAB 29 lump crab , squid ink linguine, nduja, lemon zest, scallions, chives, parmigiano
*CRISPY TUNA CRUDO 16 crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives	CACIO E PEPE 19 spaghetti, tellicherry black pepper, pecorino-romano & parmigiano <i>add a poached egg</i> 3
*SALMON CRUDO gf 12 serrano peppers, fresh mango, mango ponzu, cilantro puree, radish sprouts	SHORTRIB RIGATONI 30 braised kale & mustard greens, pickled red onion, caramelized onions, parmigiano
ROASTED BEETS gf *df 12 goat cheese, orange supremes, shaved fennel, yuzu vinaigrette	SHRIMP TAGLIATELLE 28 baby spinach, fennel, tarragon, leeks, lemon-butter sauce, parmigiano Substitute Gluten-Free Pasta 3
ROASTED HONEYCRISP SALAD gf 13 mixed greens, roasted pistachio, feta, honey-dijon vinaigrette	ENTREES
HOUSE SALAD gf df 10 mixed greens, cucumber, tomato, radish balsamic vinaigrette	FRIED CHICKEN & PINOT 28 truffle mac & cheese, seasonal side ***available wednesday night only***
BEEF DUMPLING 13 buttered kimchi, lantern sauce, cilantro	JOSPER ROASTED CHICKEN gf 32 red chimichurri marinated, roasted brussels sprouts-carrots-caulilinni, garlic cream sauce
*WAGYU STEAK SKEWER gf 20 shishito peppers, black garlic aioli, pickled fennel <i>add a poached egg</i> 3	HALIBUT gf 46 roasted zucchini, squash & potatoes, tomato beurre blanc
BRUSSELS SPROUTS gf 12 balsamic glaze	SEA SCALLOPS 41 fennel pollen spiced sea scallop, local & wild mushroom risotto, oven dried tomatoes, herb truffle pan sauce Add a scallop 12
ROASTED VEGETABLE MEDLEY gf 12 Caulilinni, brussels sprouts, squash, zucchini, red chili flakes, lemon vinaigrette, parmigiano	*DUCK *gf 36 roasted duck breast, butternut squash gnocchi, grilled garlic scapes, scallion emulsion, chicken demiglace
TRUFFLE MAC & CHEESE 9 cavatappi pasta, truffle, vermont white cheddar, parmigiano	*8 oz. FILET MIGNON *gf 49 herbed celery root puree, caulilinni, veal demiglace
HOUSE CUT FRENCH FRIES gf *df 9 parmigiano <i>add truffles</i> 3	
ROASTED BABY POTATOES gf df 9 rosemary, garlic, olive oil	
GARLIC MASHED POTATOES gf df 9	
“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
 gf= gluten free df = dairy free *= can be

WINE LIST			
R E D S		TASTE OF VIRGINIA	
EVOLUTION	9 43	MICHAEL SHAPS	13 60
2023 Pinot Noir OR, Willamette		2022 Petit Manseng VA, Monticello	
BENANTI ‘Etna Rosso’	17 80	DOGWOOD & THISTLE	13 60
2022 Nerello Mascalese & Cappuccio Sicily		2025 Blaufrankisch VA, Shenandoah Valley	
J.K CARRIERE ‘Vespidae’	23 110	JEFFERSON VINEYARDS	13 60
2023 Pinot Noir OR, Willamette Valley		2024 Cabernet Franc VA	
TRAVAGLINI ‘Gattinara’	19 90	EARLY MOUNTAIN ‘Eluvium’	20 100
2022 Nebbiolo IT, Piedmont, Gattinara		2021 Merlot, Petit Verdot VA	
SILVER GATE	9 43	BUBBLES & WHITES & ROSES	
2022 Cabernet Sauvignon CA, Paso Robles		OFFBEAT sparkling white OR rosé	7 25
ALTESINO ‘Brunello di Montalcino’	27 130	zero alcohol wine	
2020 Sangiovese IT, Brunello		BIGARO sparkling rose	10 45
HARVEY & HARRIET	17 75	2025 Brachetto-Moscato IT, Piedmont	
2023 Cabernet, red blend CA, Paso Robles		BRUT DE PECHE	10 45
ZENATO ‘Amarone Classico’	25 120	NV Chardonnay FR	
2020 Corvina, Rondinella, Molinara IT, Veneto		ZARDETTO PROSECCO	8 35
TRESPASS	25 120	NV Glera IT, Veneto	
2017 Merlot CA, Napa Valley		LAURENT-PERRIER ‘La Cuvee Brut’	22 100
ANKIDA RIDGE	95	NV Chard, Pinot Noir- Meunier FR, Champagne	
2022 Pinot Noir VA, Amherst		**PERFECT PAIRING buy a bottle and enjoy parmigiano french fries on us	
ANCIENT OAKS ‘Van der Kamp VYD’	85	CANTINA DELLA VOLTA ‘Lambrusco Brut’	11 50
2024 Pinot Meunier CA, Sonoma Mountain		2017 Lambrusco di Sorbara IT, Modena	
BENANTI ‘Nerello Cappuccio’	95	SILVER GATE	8 35
2021 Nerello Cappuccio Sicily, Etna		2025 Pinot Grigio CA	
J.K CARRIERE ‘Provocateur’	68	STONELEIGH	11 50
2023 Pinot Noir OR, Willamette Valley		2025 Sauvignon Blanc NZ, Marlborough	
PRODUTTORI del BARBARESCO	120	DOMAINE RAFFAITIN-PLANCHON	17 80
2021 Nebbiolo IT, Piedmont, Barbaresco		2025 Sauvignon Blanc FR, Sancerre	
SEPPELTSFIELD	55	CHATEAU ST MICHELLE ‘Eroica’	10 45
2022 Grenache AU, Barossa		2024 Riesling WA, Columbia Valley	
ISTINE ‘Chianti Classico Gran Selezione Radda	115	SONOMA-CUTRER ‘Russian River Ranches’	10 45
2022 Sangiovese IT, Chianti, Radda		2024 Chardonnay CA, Russian River Valley	
MAISON OGIER ‘COTE-ROTIE’	140	CATENA ALTA	17 80
2024 SYRAH FR, Cote-Rotie		2024 Chardonnay AR, Mendoza	
ANTHILL FARMS ‘Peter’s Vineyard’	90	MARIS ‘Rose De Nymphe Emue’	11 50
2022 SYRAH CA, Sonoma County		2024 Grenache, Cinsault FR, Languedoc	
MEYERS FAMILY CELLARS ‘Fuffy Billows’	120	MAISON OGIER ‘Cotes Du Rhone’	48
2023 Cabernet Sauvignon CA, Oakville		2024 Grenache blanc, Roussanne, Viognier FR, CDR	
PAUL HOBBS ‘Coombsville’	160	SCHLOSS VOLLRADS ‘Schlossberg’ GG	85
2022 Cabernet Sauvignon CA, Coombsville		2019 Riesling DE, Rheingau	
MARZANO ‘62 Anniversario’ Riserva	95	PAUL HOBBS	120
2020 Primitivo di Manduria IT, Marzano		2023 Chardonnay CA, Russian River Valley	
SASSICAIA	300	ROCHIOLI	125
2022 Cabernet Sauvignon & Franc IT, Bolgheri		2024 Chardonnay CA, Russian River Valley	
		MAISON OGIER ‘CONDRIEU’	120
		2024 Viognier FR, Condrieu	