

TERRAPIN DINNER

STARTERS & SALADS		HOME-MADE PASTA	
CAVIAR SERVICE gf		PUMPKIN AGNOLOTTI	24
italian osietra caviar, house-made potato chips, crème fraiche, chives		chanterelle mushrooms, fried sage, brown butter sauce, parmigiano	
12 grams 50	30 grams 100		
*LAUGHING KING OYSTERS gf df	15 30	LINGUINE & CRAB	29
green apple mignonette		lump crab, squid ink linguine, nduja, lemon zest, scallions, chives, parmigiano	
*CRISPY TUNA CRUDO	16	CACIO E PEPE	19
crispy fried rice, jalapeno emulsion, ponzu, pickled peppers , chives		spaghettoni, tellicherry black pepper, pecorino-romano & parmigiano	
TEMPURA FRIED MUSHROOMS *gf	14	add a poached egg	3
oyster mushrooms, truffle mornay, garlic gastrique, chives		SHORTRIB RIGATONI	30
ROASTED BEETS gf *df	12	braised kale & mustard greens, pickled red onion, caramelized onions, parmigiano	
goat cheese, orange supremes, shaved fennel, yuzu vinaigrette		SHRIMP TAGLIATELLE	28
ROASTED HONEYCRISP APPLE SALAD gf	13	baby spinach, fennel, tarragon, leeks, lemon-butter sauce, parmigiano	
mixed greens, roasted pistachio, feta honey-dijon vinaigrette		Substitute Gluten-Free Pasta	3
HOUSE SALAD gf df	10	ENTREES	
mixed greens, cucumber, tomato, radish balsamic vinaigrette		FRIED CHICKEN & PINOT	28
BEEF DUMPLING	13	truffle mac & cheese, seasonal side	
buttered kimchi, lantern sauce, cilantro		***available wednesday night only***	
*WAGYU STEAK SKEWER gf	20	SEA SCALLOPS	41
shishito peppers, black garlic aioli, pickled fennel		fennel pollen spiced sea scallop, local & wild mushroom risotto, oven dried tomatoes, herb truffle pan sauce	
add a poached egg	3	Add a scallop	12
BRUSSELS SPROUTS gf	12	JOSPER ROASTED CHICKEN gf	32
balsamic glaze		red chimichurri marinated, roasted brussels sprouts-carrots-caulilinni, garlic cream sauce	
ROASTED VEGETABLE MEDLEY gf	12	HALIBUT gf	46
carrots, caulilinni, brussels sprouts, squash, zucchini, red chili flakes, lemon vinaigrette, parmigiano		corona beans, braised fennel, confit cherry tomatoes, saffron beurre blanc	
TRUFFLE MAC & CHEESE	9	*DUCK *gf	36
cavatappi pasta, truffle, vermont white cheddar, parmigiano		roasted duck breast, butternut squash gnocchi, grilled garlic scapes, scallion emulsion, chicken demiglace	
HOUSE CUT FRENCH FRIES gf *df	9	*8 oz. FILET MIGNON *gf	49
parmigiano	add truffles 3	herbed celery root puree, caulilinni, veal demiglace	
ROASTED BABY POTATOES gf df	9		
rosemary, garlic, olive oil			

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