

WHALEY'S

BRUNCH MENU | November 2017

SEAFOOD TOWERS

SMALL 65
Serves 2 - 3 ppl

MEDIUM 95
Serves 3 - 4 ppl

LARGE 140
Serves 4 - 6 ppl

We give all of our used oyster shells to the Oyster Recovery Partnership, a non-profit that is working to improve the health of the Chesapeake Bay.

OYSTERS & CO.

LITTLE NECKS Chincoteague, VA 1.50 ea.	SHRIMP Bayou LaBatre, AL 3 ea. / six for 16
ANY HALF DOZEN 16 / ANY DOZEN 30	
RIVER KEEPERS Topping, VA 2.75 ea.	WAR SHORE Chesapeake Bay, VA 2.75 ea.
WHITE STONE Windmill Point, VA 2.75 ea.	HOG ISLAND Hog Island, VA 2.75 ea.
ANY HALF DOZEN 20 / ANY DOZEN 40	
SUNSET COVE Salutation Cove, CAN 3.50 ea.	WHALE BACK Damariscotta River, ME 3.50 ea.

SEASONAL PLATES

SCALLOP CRUDO Cape May, NJ 16 Passion Fruit Vinaigrette, Persimmon, Buddhas Hand, Nasturtium	BIGEYE TUNA TARTAR Kona, HI 16 Asian Pear, Aji Dulce Peppers, Sea Beans, Tamarind, Meyer Lemon
BUTTERHEAD LETTUCE SALAD Waynesboro, PA 12 Watermelon Radish, Spiced Pepitas, Manchego, Citrus Vinaigrette	TEMPURA BRUSSEL SPROUTS Milton, NY 13 Kimchi Mayo, Red Mustard Greens, Furikake
BENTON'S COUNTRY HAM Madisonville, TN 13 Ciabatta Toast, Whipped Lardo, Calabrian Chili, Cipollini Agrodolce	WINTER RADISH SALAD Waynesboro, PA 13 Almond Milk Ranch, Dill, Crispy Ciabatta, Cured Egg Yolk
BUTTERMILK PANCAKES Waynesboro, PA 16 Asian Pear, Toasted Cashews, Maple Mascarpone	SEARED SCALLOPS Cape May, NJ 21 Carolina Rice Grits Carbonara, Country Ham, Wilted Greens, Onion Jam, Roasted Peanuts
PORK BELLY SANDWICH Moneta, VA 18 Housemade Benne Bread, Green Tomato, Hot Pepper Jam, Served with Old Bay Chips	CHICKEN FRIED OYSTERS Chesapeake Bay, VA 20 Buttermilk Biscuits, Sunny Side Up Egg, Chorizo Gravy

SIDES

CRISPY HASH BROWNS 7 Chive Creme Fraiche, Sea Salt	HUSH PUPPIES 6 Sorghum Butter
CAROLINA RICE GRITS 8 Seasonal Vegetables	FARM EGGS 5 Two Eggs, Any Style

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.