

# *the Tides Inn*

## **Hors d'oeuvres**

Please select according to package

### From the Field

Skewered Caprese | Balsamic Reduction  
Watermelon Soup Shooter | Basil-Mint Oil  
Seasonal Fruit & Local Goat Cheese Tart  
Bleu Cheese Stuffed Endive | Walnut | Drizzled Honey  
Fried Green Tomato | Chipotle Mayo  
Black Eyed Pea Hummus | Chip | Paprika

### From the Sea

Oyster Shooter | Champagne Granita  
Iced Shrimp | Bloody Mary Cocktail Sauce  
Tuna | Soy Caramel | English Cucumber  
Native Rappahannock Oyster on the Half Shell | Mingonette  
Miniature Tides Inn Crab Cakes | Remoulade  
Crab Fritter | Chipotle Mayo | Honey

### From the Land

Smoked Duck Breast | Seasonal Fruit Compote | Rye Chip  
Grilled Beef Skewers | Cherry Tomato | Truffle Emulsion  
BBQ Pork Sliders | Butter Rolls  
Chicken Skewers | Sweet Pepper and Peach Glaze  
Sweet Corn and Bacon Fritter | Local Honey  
Prosciutto Crostini | Shaved Asparagus | Goat Cheese