

# Lemaire Restaurant

101 W Franklin St 23220-5009 · +18046494629 · Updated: Jan 14, 2026

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## COLD 6

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**Shooting Point Heirloom Oysters on the Half Shell\*** **\$13.00**

Champagne mignonette / lemon / pink peppercorn / cocktail sauce

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**Hearts of Romaine** **\$11.00**

Caesar dressing / parmigiano-reggiano / white anchovy / focaccia crouton

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**Fresh Ahi Tuna Tartare\*** **\$13.00**

Cucumber / avocado / crispy lotus root / sesame seaweed salad

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**Jo and Rob's Manakintowne Farms Lettuces** **\$10.00**

Cherry tomatoes / pickled red onions / sheep's milk cheese / pine nuts

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**Shenandoah Valley Apple and Eastern Shore Bay Blue Cheese** **\$13.00**

Peppered bacon / caramelized cipollini bulbs / field arugula / walnut banana bread croutons / pomegranate reduction

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**Herb Roasted Chioggia Beet Salad** **\$13.00**

Curly endive / grapefruit / candied pecans / caromont farms cheese / tarragon crème fraîche

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## HOT 5

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**Grilled Shrimp Tartine** **\$12.00**

Rustic bread / chicory / red onion / orange / chile pepper / green goddess dressing

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**Prince Edward Island Mussels** **\$12.00**

Jim kite's country ham / saffron / white wine / garlic crostinis

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**Celery Root - Leek Bisque** **\$11.00**

Pumpernickel croutons / pickled mustard seeds / fresh chervil

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**Griddled Jumbo Lump Crab Cake** **\$15.00**

Parsnip mousse / bright lights swiss chard / red pepper remoulade

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**Oysters Weyanoke** **\$14.00**

Chicken fried barcat oysters / wolftown ham / baby arrow leaf spinach / southern cornbread / champagne hollandaise

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## MAIN 9

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**Free Range Joyce Farms Chicken Breast** **\$27.00**

Country style pole beans / white beech mushrooms / chicken liver "dirty" rice / boursin sauce

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<b>Compass Winds Sorghum Glazed Pork Loin Chop</b>	<b>\$28.00</b>
Sea island red peas / pearl onions / root vegetables / mustard greens / smoked pork broth	
<b>Garlic and Rosemary Grilled Beef Tenderloin*</b>	<b>\$30.00</b>
Buttermilk-chive mashed potatoes / brussels sprouts / baby turnips / roasted chestnuts / brandy-peppercorn veal jus	
<b>The House Ground "Barnyard" Burger*</b>	<b>\$18.00</b>
Pig bacon / sunny side up chicken egg / farmhouse cow cheddar / creamy mac-n-cheese / duck foie gras emulsion	
<b>Benne Seed Crusted Tuna Loin</b>	<b>\$30.00</b>
Anson mills rice middlins / baby bok choy / hen-of-the-woods mushrooms / grilled pears / peppadew peppers / orange-ginger butter	
<b>House Made Farm Egg Fettuccine</b>	<b>\$26.00</b>
Dave and dee's oyster mushrooms / roasted garlic / grilled scallions / thumbelina carrots / black truffle beurre blanc	
<b>Sustainably Raised Organic Loch Duart Salmon</b>	<b>\$28.00</b>
Beluga lentils / winter squash / green leeks / slab bacon / fennel demi-glace	
<b>Golden Seared Jumbo Sea Scallops</b>	<b>\$30.00</b>
Cannellini bean purée / broccolini / shaved ham / cauliflower / molasses	
<b>Cast Iron Seared Duck Breast*</b>	<b>\$28.00</b>
Stone-cut oats / toasted coconut / cranberries / micro cilantro / apple butter	

## SIDES 5

<b>Creamy Mac-N-Cheese</b>	<b>\$5.00</b>
<b>Anson Mills Rice Middlins</b>	<b>\$5.00</b>
<b>Buttermilk-Chive Mashed Potatoes</b>	<b>\$5.00</b>
<b>Country Style Pole Beans</b>	<b>\$5.00</b>
<b>Broccolini</b>	<b>\$5.00</b>