

Starters

- raw -

avocado green goddess salad (v)

shallot crumble, radish, herbs

- cured -

king trumpet carpaccio (VV) (GF)

crispy leek, pickled beech mushrooms, watercress salad, herb salsa

- crispy -

fried green tomatoes and okra (VV)

chili lime spice, fresh chili herb sauce

yellowfin tuna tartare*

pickled red onion, pine nut crumble, basil

pork belly (GF)

bourbon maple glaze, kohlrabi slaw

old bay chicken wings

fresno chili, garlic, peppercorn aioli

Mains

- smoked -

carrots (v)

brown butter crumble, fregola, caramelized yogurt, parmesan sauce

- crispy -

nashville hot cauliflower (VV)

butterhead lettuce, pickled vegetables, plant based ranch

short rib pastrami

rye crisps, roasted cabbage, pickled mustard seed, whole grain mustard sauce

"the v" fried chicken

buttermilk biscuit, braised greens & bacon, garlic, aleppo spiced honey

- steamed and poached -

beets "pierogi" (VV)

crispy shallots, chili oil, yogurt sauce

- low n' slow/braised -

braised leek mafaldine (v)

grated hazelnut, whipped feta, salsa verde

napa cabbage wrapped snapper

roasted turnips, charred onion broth, sauteed barley

slow cooked short lamb shank

glazed baby vegetables, taleggio cheese puree, red wine sauce

- treat yourself -

seafood boil \$60

new potatoes, corn, andouille sausage

(RED) MEAT/FISH | (V) VEGETARIAN | (VV) VEGAN | (GF) GLUTEN FREE

*TUNA IS SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.