


TERRACE ROOM

Starters

Laughing King Oysters on the Half Shell* 19 | GF 

Cherry Blossom Mignonette, Shallot, Smoked Golden Beets, Preserved Lemon Gel

Charcuterie and Cheese 29 | GF 

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona, and Lonzino
Firefly Farm's Black and Blue, St. Angel Brie, Ewephoria Sheep's Milk Gouda
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

Five Onion Bisque 12 | GF, VEG, V

Caramelized Onion Powder, Crispy Prosciutto, Roasted Garlic Oil, Parmesan Croutons

Shrimp Cocktail 19 | GF

Poached Jumbo Shrimp, Fresh Lemon, Bloody Mary Cocktail Sauce, Ciroc Vodka

Crispy Brussels Sprouts 14 | GF, VEG 

Cinnamon Sweet Potato Puree, Caramelized Apple Gastrique

Roasted Carrots 15 | VEG, V, GF, N 

Cardamon Honey Yogurt, Pistachios, Blood Orange Segments, Mango Vinaigrette

Grilled Caesar 15 | GF

Baby Gem Lettuce, Bitter Greens, White Anchovy
Focaccia Croutons, Caesar Dressing

Salad Enhancements

Joyce Farms Chicken Breast 15 | GF

Grilled Jumbo Shrimp 19 | GF

Grilled Faroe Island Salmon* 22 | GF

Five Ounce Bistro Filet 25 | GF

Entrees

Seven Hills Brisket and Short Rib Burger* 30 | GF 

St. Angel Brie, Braised Balsamic Onions, Sour Cherry Chutney, Arugula, Pretzel Bun
Enhance to Truffle Parmesan Fries with "Beer-raise" 5

The 1937 Burger* 39 | GF 

Rossini Style, Foie Gras, Shaved Black Truffle, Pancetta, Red Wine Braised Onion, Foie Gras Aioli, Arugula
Au Poivre, Truffle Parmesan Fries

Ten Ounce Bistro Filet Steak Frites* 45 | GF

Shallot and Herb Fries, Watercress Salad, Café de Paris Butter

Pan Roasted Diver Scallops* 50 | GF, N

Watercress Risotto, Winter Apple Salad, Smoked Almonds,
Crispy Prosciutto, Lemon Caper Butter

Pecan Crusted Faroe Island Salmon* 45 | GF 

Celeriac, Roasted Brussels Sprouts, Butternut Squash
Caramelized Onion Gastrique

Duroc Pork Schnitzel 40

Spaetzle, Apple Braised Red Cabbage, Haricot Verts, Whole Grain Mustard Beurre Noisette

Joyce Farm's Lemon Thyme Roasted Chicken 42 | GF 

Sweet Potato Puree, Broccoli, Cauliflower, Kale, Chardonnay Chicken Jus

Butternut Squash Pot Pie 30 | VEG, V, GF 

Beluga Lentils, Wild Mushrooms, Carrots, Kale, Sage, Thyme, Vegan Puff Dough
Add Chicken 9

We Love Celebrating Our Local Farmer's



Any dish that is notated, includes product from our local vendors, including:

Pair-A-Dice Farm - Zuni, Virginia

Lindera Farm - Delaplane, Virginia

Seven Hill's Farm - Lynchburg, Virginia

Terra di Sienna - Amelia Courthouse, Virginia

Joyce Farms - Winston-Salem, North Carolina

Anson Mills - Columbia, South Carolina

Chapel Hill Farm - Berryville, Virginia

Laughing King Oysters - Cape Charles, Virginia

It is our pleasure to accommodate any dietary restriction by the replacement or removal of ingredients of concern.

V = Available vegan VEG = Available vegetarian GF = Can be prepared gluten free N = Contains nuts

*Item indicated are cooked to order, consuming raw or undercooked beef, pork, scallop, oyster, tuna, duck, and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.