

TERRACE ROOM

Starters

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

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

Shrimp Cocktail 19 | GF

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

Crispy Brussels Sprouts 15 | GF, VEG, V

Cinnamon Sweet Potato Puree, Caramelized Apple Gastrique

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-naissance" 5

Ten Ounce Bistro Filet Steak Frites* 45 | GF

Shallot and Herb Fries, Watercress Salad, Café de Paris 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

Truffled Turkey and Mushroom Pot Pie 39

Carrots, Peas, Marble Potatoes, Roasted Root Vegetables, Puff Pastry

Maitake Mushroom Stroganoff 30 | VEG, V, GF

Vegan Boursin Mashed Potatoes, Swiss Chard, Baby Carrots, Crispy Potatoes

We Love Celebrating Our Local Farmer's



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

Pair-A-Dice Farm - Zumi, 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.