

# SOCIAL TERRACE

## PATIO STARTERS

### WATERMELON GAZPACHO 8

Basil Compressed Melon, Focaccia Crostini

### CHARCUTERIE AND CHEESE 19

Prosciutto, Hot Capocollo, Sweet Sopressata  
Ricotta Salata, Basil and Chive Boursin  
Cypress Grove Lamb Chopper Honeycomb  
Grapes, Baguette Crostini

### PETITE CAESAR SALAD 9

Hearts of Romaine, Grana Padano,  
Focaccia Croutons, Caesar Dressing

### MARINATED EGGPLANT & SUMMER SQUASH 12

Thyme, Rosemary, Grana Padano, Flatbread

## TERRACE HAND-HELDS

### 7 HILLS BRISKET AND SHORT RIB BURGER 22

Hook's Cheddar Pimento Cheese, Crispy Pancetta  
Lettuce, Tomato, Onion, Seasoned Fries

### MADRASALA CURRY CHICKEN SANDWICH 18

Manchego Cheese, Bean Sprouts, Roasted  
Carrot Hummus, Artisan Harvest Roll, Terra Chips

## ARTISANAL PIZZAS

OUR FEATURED HAND-CRAFTED PIZZAS ARE MADE  
WITH A RARE AND HISTORICALLY MILLED FLOUR  
FROM THE RED MAY WHEAT BERRY, THE FIRST  
IMPROVED WHEAT FLOUR OF THE COLONIAL ERA

### MARGHERITA 24

Fresh Mozzarella, Basil, San Marzano Pizza Sauce

### WILD MUSHROOM AND GOAT CHEESE 26

Ricotta, Arugula, Roasted Garlic, Truffle Honey

### ARTISAN ITALIAN 29

Hot Capocollo, Sweet Sopressata, Crispy Prosciutto  
Balsamic Braised Onions, Fresh Mozzarella  
San Marzano Pizza Sauce, Basil, Oregano

### SMOKED CHICKEN 27

Smoked Chicken, Red Onion, Cheddar, Fontina,  
Chives, Black Garlic Buttermilk Dressing, Cilantro

### EGGPLANT AND SUMMER SQUASH 26

Smoked Corn, Red Onion, Fresh Mozzarella  
Grana Padano, Basil Pesto, San Marzano Pizza Sauce

## DESSERTS

### LEMON INFUSED PEACH POT DE CRÈME 10

Almond Streusel, Basil Macerated Blueberries

### TRIPLE CHOCOLATE CHEESECAKE 10

Chocolate Graham Cracker Crust  
Dark Chocolate Ganache, Vanilla Chantilly