

# TERRACE ROOM

## STARTERS

### Seared Crab Cake 14

English Fennel Remoulade and Fresh Watercress

### Moules Frites 14

Steamed Mussels in a Classic White Wine and Garlic Broth

### Terrace Salad 9

Garden Greens, Cucumbers, Oven-Dried Tomatoes,  
Sliced Red Onion and Balsamic Dressing

### Chef's Charcuterie 12

A Collection of our favorite Cured Meats and Cheeses

### Coastal Oyster Stew 8/12

Made with Local Surry Smoked Sausage

### Crab Louis 17

Tarragon Louis Sauce

### Soup of the Moment 5/8

## SALADS

### House Chopped Salad 16

Kale, Radicchio, and Romaine  
Cucumbers, Dried Cherries, Goat  
Cheese and Almonds tossed with our  
Goddess Vinaigrette

### Caesar Salad 13

Hearts of Romaine, Caesar Dressing,  
Parmesan, Crostini

### Terrace Cobb Salad 18

Smoked Pulled Chicken, Roasted  
Cauliflower, Egg, Avocado, Marinated  
Tomatoes and Cucumbers

Salad Enhancements: Seared Salmon\* 15, Virginia Crab Cake 11, Grilled Chicken 8

## MAINS

### Seared Scottish Salmon\* 24

Salt Boiled Potato Hash, Gin Pickled Shallots,  
and a Buttered Corn Sauce

### Steak\* Frites 25

Grilled Hanger Steak topped with Terrace Butter

### Pappardelle Pasta 18

Sauteed Peas and Garlic in a Lemon Parmesan Cream Sauce

### Market Fish

Warm Spinach Sautee with Mushrooms,  
Spring Asparagus and Red Onion

### Chicken Schnitzel 18

Braised Red Cabbage, Lemon Caper Aioli

## SANDWICHES

Enjoy our Sandwiches with House French Fries,  
Sweet Potato or Kettle Chips

### Cedar River Prime Burger\* 21

Topped with Smoked Gouda, Tomato Onion Jam  
and Craft Pickles

### Crab Cake Melt 25

Two Crab Cakes on top of Seared Rustic Bread  
with Swiss and Tomato Onion Jam

### Crispy Chicken Croissant 18

Arugula, Lemon Mango Aioli

### Wythe Garden Club 17

Parmesan Quinoa Cake, Beets and Carrots  
Pesto Aioli, Sprouts

### Roasted Sirloin Sandwich 18

Horseradish Goat Cheese, Arugula  
Red Onions, Roasted Tomatoes

### Braised Short Rib Grilled Cheese 19

Cheddar, Caramelized Onions

## DESSERTS

### Sticky Toffee Pudding 7

Whipped Mascarpone Cream

### Lemon Posset 8

An English Citrus Custard, Rosemary Shortbread

### Peppermint Ice Cream 8

American Heritage Chocolate Fudge Sauce

### PRIX FIXE MENU 29

Soup of the Moment

Terrace Salad

Market Fish

Chicken Schnitzel

'Coffee and Donuts'

Featuring our house Espresso Ice Cream  
and a Warm American Heritage  
Chocolate Ganache Donut

\*Items identified are cooked-to-order. Consuming raw or undercooked beef, salmon or cured meats increases your risk of foodborne illness especially if you have certain medical conditions.