

TERRACE ROOM

STARTERS

SALT COD FRITTERS 12

Virginia Peanut Romesco Sauce, Malt Vinegar Aioli

BLACK EYED PEA HUMMUS 9 v GF

Green Tomato Relish

PIMENTO CHEESE 10 GF

Aged Hook's Cheddar Pimento Cheese, Pecan-Bacon Relish, Yeasted Crackers

GRILLED HOUSE FOCACCIA 8 v

Castelvetrano Olive Relish

SALADS

PETITE ICEBERG 12 GF

Queso Fresco, Pickled Red Onion
Tomato, Crisp Speck Ham
Black Garlic Buttermilk Dressing

CAESAR 13 GF

Romaine and Radicchio, Focaccia Croutons
White Anchovy, Pecorino Pepato
Caesar Dressing

ADD GRILLED OR CRISPY CHICKEN 9

ADD CHAR-GRILLED CHEF'S CUT OF STEAK 22

LIGHTER FARE

TODAYS SOUP 6

TERRACE CLUB 16 GF

Roasted Turkey, Country Ham and Applewood Bacon, Tomato, Greens, Olive Oil Mayo, Toasted Grain Bread

CRISPY CHICKEN SANDWICH 17

Crisp Fried Chicken Thigh, "Special Sauce," Shredded Lettuce, American Cheese, Pickled Fresno Chili
Butter Seared Potato Brioche Served with Seasoned House Fries

ENTREES

36 HOUR SEVEN HILLS SHORT RIB* 34 GF

Roasted Sunchokes and Mushrooms, Bone Marrow Custard, Veal Jus

GRILLED LOCAL ROCKFISH* 29 GF

BBQ Tater Tots, Green Garlic Espuma
Pickled Green Tomato Relish

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 21 GF

Smoked Gouda Fondue, White Onion, Caramelized Fennel Jam on a Brioche Roll
Seasoned House Fries

SMOKED CHICKEN PASTA 24

House Canestri Pasta, Grana Padano and Parmesan Broth
Smoked Chicken, Peas, Roasted Shallot Bread Crumbs

AVAILABLE VEGETARIAN 16

DESSERTS

VANILLA BEAN POTS DE CREME 8 GF

Strawberries, Graham Crumble

RICH CHOCOLATE PAVE 9

Layers of Chocolate Cake, Mousse and Fudge
Meyer Lemon Merengue, Candied Orange Supreme

V = Available vegan GF = Can be prepared gluten free

*Item indicated are cooked to order, consuming raw or undercooked beef, trout may lead to foodborne illnesses, especially if you have certain medical conditions.