

TERRACE ROOM

STARTERS

CHESEAPEAKE BAY OYSTERS 15 GF
Black Locust Vinegar and Ginger Mignonette

BLISTERED SHISHITO PEPPERS 13 GF
Aged Hook's Cheddar Pimento Cheese, Virginia Peanut Streusel, Crostini

CHARCUTERIE AND CHEESE 25
Prosciutto, Finochhiona, Lonzino
Shrophshire Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie
Honey Comb, Olive Relish, Grilled Bread

TODAYS SOUP 6

SALADS

PETITE ICEBERG 12 GF
Queso Fresco, Pickled Red Onion, Heirloom Tomato, Crisp Speck Ham
Black Garlic Buttermilk Dressing

CAESAR 13 GF
Romaine and Radicchio, Focaccia Croutons, White Anchovy, Pecorino Pepato
Caesar Dressing

SALAD ENHANCEMENTS

Grilled Chicken Breast 9 GF
Grilled Loch Duart Salmon 19 GF
5oz Grilled New York Strip 24 GF

SANDWICHES

TERRACE CLUB 16 GF
Roasted Turkey, Country Ham and Bacon, Tomato, Greens, Olive Oil Mayo, Toasted Grain Bread, Sweet Potato Chips

CHICKEN SANDWICH 17
Grilled Chicken Breast, "Special Sauce," Shredded Lettuce, Cheddar Cheese
Pickled Fresno Chili, Potato Brioche, Seasoned Fries

ENTREES

STEAK FRITES* 39 GF
10oz Seven Hills New York Strip Steak, Crisp Fries, Chimichurri Sauce

GRILLED LOCH DUART SALMON* 30 GF
Roasted Garlic Potato Puree, Seared Garden Vegetables, Pickled Mustard Seed, Meyer Lemon Gastrique

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 21 GF
Pimento Cheese, White Onion, Caramelized Fennel Jam on a Brioche Roll, Seasoned French Fries

PASTA CARBONARA 24
Gemelli Pasta, Crispy Pancetta, Garden Peas, Parmigiano-Reggiano, Silky Egg
AVAILABLE VEGETARIAN 16

DESSERTS

VANILLA BEAN POTS DE CREME 8 GF
Strawberries, Orange Blossom Gelee
Peanut Butter Crunch

RICH CHOCOLATE PAVE 9
Layers of Chocolate Cake, Mousse and Fudge
Lemon Scented Whipped Cream, Candied Orange

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.