

# TERRACE ROOM

## STARTERS

### JUMBO LUMP CRAB LOUIS 18 GF

Heirloom Tomatoes, Grilled Asparagus, Fresh Lemon

### CHARCUTERIE AND CHEESE 26

Prosciutto, Finocchiona, Lonzino  
Firefly Farm's Black and Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie  
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

### WATERMELON GAZPACHO 8 GF, VEG, V

Basil Compressed Melon, Heirloom Tomato

### PICKLED PORK AND BLACK BEAN "TOSTADA" 14 GF, VEG

Fried Hominy, Pickled Red Onion, Pimento Cheese, Heirloom Tomato, Crème Fraiche

### GRILLED PEACH AND TOMATO SALAD 12 GF, VEG, V

Honey Ginger Chèvre Pavè, Red Onion, Candied Pecans  
Garden Herb Vinaigrette

### GRILLED CAESAR 12 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy  
Focaccia Croutons, Caesar Dressing

### SALAD ENHANCEMENTS

Pan Seared Chicken Breast 12 GF

Grilled Spice-Rubbed Shrimp 18 GF

Grilled Loch Duart Salmon\* 21 GF

5oz Grilled New York Strip\* 25 GF

## ENTREES

### 12oz SEVEN HILLS NEW YORK STRIP\* 52 GF

Boursin Whipped Potato, Chef's Selection of Vegetable, Horseradish Au Poivre

### CEDAR PLANK ROASTED LOCH DUART SALMON\* 39 GF

Summer Corn Risotto, Baby Carrots, Asparagus, Pickled Mustard Seeds, Lemon Gastrique

### BOURBON PEACH GLAZED DUROC PORK TENDERLOIN\* 35 GF

Creamy Polenta, Pickled Pork Collard Greens, Baby Carrots, Grilled Peach Aigre-Doux

### SPATCHCOCK CORNISH GAME HEN 34 GF

Mustard Marble Potatoes, Buttered Peas, Fava Beans, Lemon Basil Pesto

### SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER\* 25 GF

5 Year Aged Hook's Cheddar Pimento Cheese, Crispy Pancetta, Fried Green Tomato,  
Butter Lettuce, French Fries

### SWEET CORN AND SUNFLOWER GEMELLI PASTA 25 VEG, V

Blistered Shishito Peppers, Virginia Peanut Streusel, Basil, Pecorino

## DESSERTS

### SUMMER BERRY CRÈME BRÛLÉE 12 GF

Fresh Berries, Vanilla Cream, Lemon Tuile Cookie

### CHERRY CHEESECAKE 12

Almond Shortbread Crust, Pickled Fresh Cherries, Dark Chocolate Granola

### FLOURLESS CHOCOLATE CAKE 12 GF

Roasted Cocoa Nibs, Pink Peppercorn Crème Anglaise

V = Available vegan VEG = Available vegetarian GF = Can be prepared gluten free

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