

TERRACE ROOM

STARTERS

LAUGHING KING OYSTERS ON THE HALF SHELL 18 GF
Black Locust and Ginger Mignonette, Thyme, Sweet Pickled Fresno

CHARCUTERIE AND CHEESE 26

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

SMOKED CORN CHOWDER 11 GF, VEG, V

Yukon Gold Potatoes, Red Pepper, Fennel, Spring Onions, Hook's 5 Year Cheddar, Jalapeno

CRISPY BRUSSELS SPROUTS 14 VEG

Whipped Feta Cheese, Balsamic Reduction, Honey

CHARRED ASPARAGUS SALAD 16 VEG, V

Spring Greens, Honeyed Goat Cheese, Smoked Dates, Radish, Pistachio, Mint and Thyme Vinaigrette

GRILLED CAESAR 13 GF

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

SALAD ENHANCEMENTS

Joyce Farms Chicken Breast 12 GF
Grilled Spice-Rubbed Shrimp 18 GF
Grilled Loch Duart Salmon* 22 GF
5oz Seven Hills New York Strip* 28 GF

ENTREES

"THE 1937 BURGER"* 37 GF

Surf and Turf, Lobster, Pancetta, Avocado, Butter Lettuce
Za'atar Aioli, Truffle Parmesan Fries

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 26 GF

Caramelized Leeks, Gruyere, Smoked Gouda, Spring Aioli, Arugula, Martin's Seeded Potato Bun
Enhance to Truffle Parmesan Fries with "Beer-naise" 7

12oz SEVEN HILLS NEW YORK STRIP* 56 GF

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

CEDAR PLANK ROASTED LOCH DUART SALMON* 39 GF

Wild Mushroom Farro Risotto, Asparagus, Pickled Mustard Seeds, Sherry Gastrique

JUNIPER AND GINGER SCENTED RABBIT CONFIT 34

Garden Beet Pappardelle Pasta, Citrus Carrot Puree, Snow Peas, Marinated Blackberries

MAPLE MUSTARD GLAZED DUROC PORK TENDERLOIN* 36 GF

Apple Parsnip Silk, Crispy Brussels Sprouts, Baby Carrots, Sour Cherry Aigre Doux

JOYCE FARM'S SPRING CHICKEN POT PIE 28

Peas, Carrots, Radish, Kale, Velouté, Puff Pastry

HEIRLOOM POTATO GRATIN 26 VEG, V, GF

Marinated Kale, Roasted Mushrooms, Cashews, Silken Tofu Mustard, Vegetable Demi-Glace

DESSERTS

MEYER LEMON CRÈME BRÛLÉE 14 GF, N

Toasted Coconut Tuile, Hazelnut Crunch, Strawberry Gelée

BLUEBERRY COBBLER 14

Vanilla Bean Crème Anglaise, Farmer's Spring Berries, Candied Lemon

ESPRESSO CHOCOLATE PAVÉ 14 GF, N

Ghanaian Chocolate Ganache, Almond Sponge
Port Wine Reduction, Chantilly

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

*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.