

TERRACE ROOM

STARTERS

ROASTED LAUGHING KING OYSTERS 18 GF

Bacon, Brown Butter, Hot Sauce, Pickled Drumheller Orchard Apples

CHARCUTERIE AND CHEESE 28

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona and Lonzino
Firefly Farm's Black and Blue, Ewephoria Sheep's Milk Gouda,
Village Cheeseworks Round Hill Camembert
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

CURRIED PUMPKIN BISQUE 11 VEG, V, GF

Ginger, Coconut Foam, Toasted Pumpkin Seeds

CRISPY BRUSSEL'S SPROUTS 13 VEG, V

Whipped Feta, Pomegranate Seeds, Balsamic Reduction, Honey

STEWED PLUM AND PROSCIUTTO SALAD 17 VEG, V

Arugula, Frisée, Artisan Burrata Cheese, Blood Orange Segments, Honey 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

6oz Prime Angus Petite Filet Mignon* 34 GF

ENTREES

"THE 1937 BURGER"* 37 GF

Rossini Style, Foie Gras Mousse, Shaved Black Truffle, Pancetta
Red Wine Braised Onion, Arugula, Au Poivre, Truffle Parmesan Fries

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 26 GF

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

TEN OUNCE PRIME ANGUS FILET MIGNON* 69 GF

Boursin Crust, Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Au Poivre

CEDAR PLANK ROASTED LOCH DUART SALMON* 42 GF

Sea Island Red Pea Succotash, Miso Collard Greens, Cajun Cream Sauce

FRICASSÉE OF RABBIT 35 VEG

Butternut Squash Gnocchi, Sage, Wild Mushrooms, Leeks, White Wine

PAN ROASTED DIVER SCALLOPS 49 GF

Caramelized Onion and Parsnip Soubise, Bacon, Fresh Apple, Fennel, and Frisée Salad, Crispy Brussels

BOURBON GLAZED PORK TENDERLOIN 42 GF

Honey Crisp Apple Compote, Creamy Boursin Pencil Cob Grits, Broccolini, Pickled Red Onions

TRUFFLED CHICKEN AND WILD MUSHROOM POT PIE 34

Black Truffle, Rutabaga, Turnip, Potatoes, Puff Pastry

CURRY ROASTED ROOT VEGETABLES 26 VEG, V, GF

Garbanzo Bean Stew, Rainbow Chard, Golden Raisin Red Chutney, Cilantro

DESSERTS

PB&J 14 N, VEG

Peanut Sponge, Peanut Butter Cremieux, Concord Grape Compote, Strawberry Gel, Compressed Caramel Apples

UBE CRÈME BRULEE 14 GF, N, VEG

Macadamia Brittle, Coconut Tuile, Macadamia Financier, Candied Purple Sweet Potato

SESAME PROFITEROLE 14 VEG

Edible Honeybee, Honey Choux, Sesame Milk Chocolate Diplomat Cream, Cocoa Sesame Soil, Orange Pâte de Fruit

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.