

TERRACE ROOM

STARTERS

LAUGHING KING OYSTERS ON THE HALF SHELL * 18 GF
Cherry Blossom Mignonette, Shallot, Fresh Cracked Pepper, Rhubarb, Spring Onion

CHARCUTERIE AND CHEESE 28 GF
Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona, and Lonzino
Firefly Farm's Black and Blue, St. Angel Brie
Ewephoria Sheep's Milk Gouda, Honeycomb
Olive Relish, Grilled Sourdough Focaccia

YELLOW SPLIT PEA SOUP 12 GF, VEG
Crispy Virginia Ham, Cilantro Pesto, Ginger, Berbere Spice

TUNA POKE BOWL* 18 GF
Tamari, Sambal, Sesame Seeds, Edamame Aioli, Radish, Nori Crackers

GRILLED ASPARAGUS AND SORGHUM SALAD 15 VEG, V, GF
Baby Kale, Free Range Egg Yolk Marmalade, Pecorino Romano, Kale Chips, Ramp Vinaigrette

GRILLED CAESAR 14 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 Faroe Island Salmon* 22 GF
6oz Prime Angus Petite Filet Mignon* 34 GF

ENTREES

SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER* 28 GF
Bacon Jam, Caramelized Onion, Smoked Cheddar, Fontina, "Fancy Sauce", Bibb Lettuce, Pretzel Bun
Enhance to Truffle Parmesan Fries with "Beer-naissance" 7

THE 1937 BURGER* 37 GF
Surf and Turf, Lobster, Pancetta, Avocado, Butter Lettuce, Za'atar Aioli, Truffle Parmesan Fries, Pretzel Bun

TEN OUNCE PRIME ANGUS FILET MIGNON* 72 GF
Ramp Butter, Yukon Gold Mashed Potatoes, Pair-A-Dice Farm's Seasonal Vegetables, Au Poivre

PAN ROASTED DIVER SCALLOPS* 49 GF, N
English Pea Puree, Curry Roasted Cauliflower, Marcona Almonds, Granny Smith Apple Salad

GRILLED FAROE ISLAND SALMON* 42 GF
Baby Bok Choy, Spring Peas, Shiitake Mushroom, Hickory Miso Broth

PORK SCHNITZEL 39
Spaetzle, Apple Braised Red Cabbage, Haricot Verts, Whole Grain Mustard Beurre Noisette

JOYCE FARMS LEMON THYME ROASTED CHICKEN 45 GF
Wild Rice Pilaf, Asparagus, Season's Mushrooms, Pearl Onions, Truffle Jus

BELUGA LENTIL SHEPHERD'S PIE 30 VEG, V, GF
Curry Spiced Mashed Potatoes, Chopped Spinach, Roasted Root Vegetables, Tahini Coconut Yogurt, Crispy Sweet Potato

DESSERTS

AMERICAN HERITAGE CHOCOLATE CRÈME BRÛLÉE 14 GF, VEG
Orange Blossom Meringue, Cinnamon Oat Crumble, Butter Caramel

"CHERRY BLOSSOM" 14 VEG, GF
Ruby Chocolate Panna Cotta, Rose Lychee Gelee, Raspberry Crumble

LAVENDER HONEY DOME 14 VEG, GF
Lavender Honey Mousse, Lavender Caramel, Almond Cookie Biscuit, Strawberry Apricot Foam

It is our pleasure to accommodate any dietary restriction by the replacement or removal of ingredients of concern.

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, scallop, oyster, tuna, duck, and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.