

the social terrace

patio starters

CHARCUTERIE AND CHEESE 21

Prosciutto, Salame Rustico, Chapel Hill Farms Bresaola
Hook's 5 Year Cheddar, St. Angel Brie
Honeycomb, Grapes, Assorted Crackers and Pita Chips

CHILLED SPRING PEA SOUP 10

Crème Fraiche, Crispy Virginia Ham

terrace salads

STRAWBERRY AND GOAT CHEESE SALAD 14

Spring Greens, Roasted Almonds, Cucumber, Blueberries
Charred Ramp Vinaigrette

CAESAR SALAD 12

Hearts of Romaine, Grana Padano,
Croutons, Caesar Dressing, White Anchovies

salad supplements

Spring Chicken Salad 10 Free-Range Egg Salad 8

terrace entrees

SEVEN HILLS BRISKET AND SHORT RIB BURGER* 24

Choice of Cheddar, Swiss, American, or Blue Cheese
Lettuce, Tomato, Onion, Seasoned Fries

GRILLED FAROE ISLAND SALMON* 42

Baby Bok Choy, Spring Peas, Shiitake Mushroom
Hickory Miso Broth

SPRING CHICKEN SALAD CROISSANT 15

Cheddar Cheese, Lettuce, Tomato, Pita Chips

artisanal pizzas

Our featured hand-crafted pizzas are made with a rare
and historically milled flour from the Red May Wheat
Berry, the first improved wheat flour of the colonial era.

Gluten-Free Pizza Crust \$3

MARGHERITA 24

Fresh Mozzarella, Basil, San Marzano Pizza Sauce
Add Pepperoni \$4

SPRING MUSHROOM AND GOAT CHEESE 26

Ricotta, Arugula, Roasted Garlic, Truffle Honey

ARTISAN ITALIAN 29

Chapel Hill Farms Pepperoni, Sausage, and Bresaola
Balsamic Braised Onions, Fresh Mozzarella
San Marzano Pizza Sauce, Basil, Oregano

BRAISED ELYSIAN FIELDS LAMB 29

Lamb Marmalade, Herbed Ricotta, Feta Cheese
Black Garlic Tzatziki, Arugula, Roasted Garlic

desserts

LEMON BLUEBERRY TIRAMISU 12

Lemon Lady Finger Sponge, Limoncello Syrup, Blueberry
Sabayon

Fresh Blueberry Compote

ICE CREAM SANDWICH 9

Seasonal Flavorings



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