

Congratulations William & Mary Graduates!

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

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-naise" 7

"GREEN AND GOLD" PETITE PRIME RIB* 52 GF

Yukon Gold Mashed Potatoes, Pair-A-Dice Farm's Seasonal Vegetables, Au Poivre

GRILLED FAROE ISLAND SALMON* 42 GF

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

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

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.