



TERRACE ROOM

Starters

Laughing King Oysters on the Half Shell* 18 | GF 
Nectarine Mignonette, Compressed Peach, Shallot, Ginger, Fresh Cracked Pepper, Mint

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

Sweet Corn Gazpacho 14 | GF, VEG, V
Jumbo Lump Crab Meat, Roasted Corn, Avocado Crème Fraiche, Cilantro Pesto

Shrimp Cocktail 18 | GF
Poached Jumbo Shrimp, Fresh Lemon, Bloody Mary Cocktail Sauce, Ciroc Vodka

Artisan Burrata and Watermelon Salad 15 | VEG, V, GF 
Baby Arugula, Heirloom Tomatoes, Watermelon Infused Balsamic Vinaigrette, Mint, Basil, Crispy Prosciutto

Grilled Caesar 14 | GF
Baby Gem Lettuce, Bitter Greens, White Anchovy
Focaccia Croutons, Caesar Dressing

Salad Enhancements
Joyce Farms Chicken Breast 12 | GF
Grilled Jumbo Shrimp 18 | GF
Grilled Faroe Island Salmon* 24 | GF
6oz Prime Angus Petite Filet Mignon* 34 | GF

Entrees

Seven Hills Brisket and Short Rib Caprese Burger* 28 | GF 
Fresh Mozzarella Cheese, Pair-a-Dice Farm's Heirloom Tomatoes, Pesto Aioli, Signoria Gonzaga Aged Balsamic
Enhance to Truffle Parmesan Fries with "Beer-naise" 6

The 1937 Burger* 39 | GF
Surf and Turf, Lobster, Pancetta, Avocado, Butter Lettuce, Za'atar Aioli, Truffle Parmesan Fries, Pretzel Bun

Ten Ounce Prime Filet Mignon* 72 | GF 
Tomato Fennel Butter, Yukon Gold Mashed Potatoes, Pair-A-Dice Farm's Seasonal Vegetables, Chimichurri

Pan Roasted Diver Scallops* 49 | GF, N 
Sweet Corn Sunflower Risotto, Grilled Summer Squash, Snap Peas, Heirloom Pepper Velouté


Grilled Faroe Island Salmon* 42 | GF 
Roasted Shallot and Herb Butter, Confit Byaldi, Fennel, Tomato Piperade

Duroc Pork Schnitzel 39
Spaetzle, Apple Braised Red Cabbage, Haricot Verts, Whole Grain Mustard Beurre Noisette

Joyce Farm's Lemon Thyme Roasted Chicken 45 | GF 
Creamed Corn Pudding, Blistered Tomatoes, Grilled Summer Vegetables, Chicken Jus

Red Lentil Mujadara 30 | VEG, V, GF 
Coconut, Anson Mill's Carolina Gold Rice Pilaf, Snap Peas, Season's Greens, Red Chutney, Grilled Pita Bread

We Love Celebrating Our Local Farmer's

 Any dish that is notated, includes product from our local vendors, including:

Pair-A-Dice Farm - Zuni, Virginia	Joyce Farms - Winston-Salem, North Carolina
Lindera Farm - Delaplane, Virginia	Anson Mills - Columbia, South Carolina
Seven Hill's Farm - Lynchburg, Virginia	Chapel Hill Farm - Berryville, Virginia
Terra di Sienna - Amelia Courthouse, Virginia	Laughing King Oysters - Cape Charles, Virginia

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.