



# TERRACE ROOM

## Starters

**Laughing King Oysters on the Half Shell\* 19 | GF**   
Lemongrass Mignonette, Cucumber, Asian Pear, Tobiko Caviar

**Charcuterie and Cheese 29 | 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

**Roasted Pumpkin Bisque 12 | GF, VEG, V**  
Curry Crème Fraiche, Roasted Pepitas

**Shrimp Cocktail 19 | GF**  
Poached Jumbo Shrimp, Fresh Lemon, Bloody Mary Cocktail Sauce, Ciroc Vodka

**Crispy Brussels Sprouts 14 | GF, VEG**   
Cinnamon Sweet Potato Puree, Caramelized Apple Gastrique

**Roasted Carrots 15 | VEG, V, GF, N**   
Cardamon Honey Yogurt, Pistachios, Blood Orange Segments, Mango Vinaigrette

**Grilled Caesar 15 | GF**  
Baby Gem Lettuce, Bitter Greens, White Anchovy  
Focaccia Croutons, Caesar Dressing

### Salad Enhancements

Joyce Farms Chicken Breast 15 | GF


Grilled Jumbo Shrimp 19 | GF

Grilled Faroe Island Salmon\* 22 | GF

Five Ounce Bistro Filet 25 | GF

## Entrees

**Seven Hills Brisket and Short Rib Burger\* 30 | GF**   
St. Angel Brie, Braised Balsamic Onions, Sour Cherry Chutney, Arugula, Pretzel Bun  
Enhance to Truffle Parmesan Fries with "Beer-aise" 5

**The 1937 Burger\* 39 | GF**   
Rossini Style, Foie Gras, Shaved Black Truffle, Pancetta, Red Wine Braised Onion, Foie Gras Aioli, Arugula  
Au Poivre, Truffle Parmesan Fries

**Ten Ounce Bistro Filet Steak Frites\* 45 | GF**  
Shallot and Herb Fries, Watercress Salad, Café de Paris Butter

**Pan Roasted Diver Scallops\* 50 | GF, N**  
Watercress Risotto, Autumn Apple Salad, Smoked Almonds,  
Crispy Prosciutto, Lemon Caper Butter


**Pecan Crusted Faroe Island Salmon\* 45 | GF**   
Celeriac, Roasted Brussels Sprouts, Butternut Squash  
Caramelized Onion Gastrique

**Duroc Pork Schnitzel 40**  
Spaetzle, Apple Braised Red Cabbage, Haricot Verts, Whole Grain Mustard Beurre Noisette

**Joyce Farm's Lemon Thyme Roasted Chicken 42 | GF**   
Sweet Potato Puree, Broccoli, Cauliflower, Kale, Chardonnay Chicken Jus

**Butternut Squash Pot Pie 30 | VEG, V, GF**   
Beluga Lentils, Wild Mushrooms, Carrots, Kale, Sage, Thyme, Vegan Puff Dough  
Add Chicken 9

### 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

Lindera Farm - Delaplane, Virginia

Seven Hill's Farm - Lynchburg, Virginia

Terra di Sienna - Amelia Courthouse, Virginia

Joyce Farms - Winston-Salem, North Carolina

Anson Mills - Columbia, South Carolina

Chapel Hill Farm - Berryville, 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.