


# TERRACE ROOM

## Starters

**Laughing King Oysters on the Half Shell 19 | GF**   
Gazpacho Mignonette, Shallot, Cracked Black Pepper, Cucumber, Green Apple

**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

**White Asparagus Bisque 12 | GF, VEG**   
Roasted Mushrooms, Pickled Ramps, Hazelnuts

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

**Spring Pea & Roasted Carrot Hummus 15 | GF, VEG, V**   
Sunflower Seed and Apricot Chutney, Chervil, Grilled Pita Bread


**Salad Niçoise 20 | GF**  
Ahi Tuna Confit, Farmer's Greens, Soft Boiled Egg  
Asparagus, New Potatoes, Cherry Tomatoes, Olive Crisps  
Spring Herb 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, Brioche Bun  
Enhance to Truffle Parmesan Fries with "Beer-naise" 5

**The 1937 Burger\* 39 | GF**   
Surf and Turf, Lobster, Pancetta, Avocado, Mache, Za'atar Aioli, Parmesan Truffle Fries

**Ten Ounce Bistro Filet Steak Frites\* 45 | GF**  
Shallot and Chive Fries, Fine Herbs Salad, Café de Paris Butter, Spring Aioli

**Citrus and Benne Seed Glazed Faroe Island Salmon\* 45 | GF**   
English Pea Puree, Carrots and Salsify, Wilted Greens, Carrot Top Chermoula


**Pan Roasted Scallops\* 50 | GF, N**   
Grilled Spring Vegetables, Green Romesco, Pistachio Crumble

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

**Joyce Farm's Roasted Chicken 36 | N**   
Red Mustard Greens, Pickled Golden Raisins, Ciabatta  
Marcona Almonds, Onion Vinaigrette, Chicken Jus

**Spring Pesto Gemelli Pasta 30 | VEG, V, N**   
English Peas, Fava Beans, Spinach and Arugula Pesto, Smoked Feta

### We Love Celebrating Our Local Farmer's

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

Pair-A-Dice Farm - Zumi, 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.