

The

TERRACE ROOM

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STARTERS & SHARABLES

- Red Pepper Walnut Dip – pomegranate molasses / toasted pita / garden vegetables 9
- Roasted Brussels Sprouts – bacon / gorgonzola / candied almonds / green peppercorn aioli 9
- Polenta Fries – truffled polenta / piquillo pepper aioli 13
- Duck Board – prosciutto / rillette / apple butter / pickled beets / tartufo 13
- Shrimp Cocktail* – spiced cocktail sauce / lemon / horseradish 16
- East Coast Oysters on the Half* – half dozen / mignonette / lemon / cocktail sauce 16
- Crispy Calamari – piquillo pepper / charred lemon / fines herbes 13

SOUPS & SALADS

- Shrimp and Sausage Gumbo – shrimp / andouille sausage / rice / scallions 8
- French Onion Soup – brandy / gruyère / crouton / chive 8
- Caesar Salad – romaine / rustic croutons / shaved parmesan / white anchovies
house made caesar dressing 10
- Classic Wedge – iceberg lettuce / tomato / pickled onion / bacon / roquefort dressing 10
- Aveline Salad – field greens / gorgonzola / cucumbers / maple dijon vinaigrette 10

MAIN PLATES

- Cedar Plank Faroe Islands Salmon* – roasted yukon potatoes / broccolini
maple glaze / champagne mustard / lemon 30
- Seared Scallops* – chorizo / charred root vegetables / brown butter / pea tendrils 34
- Gerber Farms Chicken – brie ravioli / butternut squash purée / asparagus 26
- Seven Hills Strip Steak* – roasted yukon potatoes / wild mushrooms / onion jam
gorgonzola / red wine demi glace 32
- Jumbo Lump Crab Cakes* – seven grain pilaf / greens / piquillo pepper / remoulade
caperberry / lemon 36
- Chicken Caprese – truffle mashed / broccolini / tomato / mozzarella / basil / balsamic reduction 25
- Steakhouse Salad* – peppercorn sirloin / local cheddar / tomato / cucumber / fried onions
bacon ranch dressing 22
- Filet Mignon* – truffle mashed / asparagus / red wine demi / wild mushroom 44
- Cauliflower Steak – smashed potatoes / baby spinach / roasted tomato coulis 24
- Seafood Pasta* – shrimp / scallop / arugula / roasted tomato / pappardelle
evoo / roasted garlic cream 28

Slowly Roasted Prime Rib of Beef – every friday & saturday evening
potato mash / creamy horseradish / beef jus 29

HANDHELDS

choice of: sea salt fries / spiced kettle chips / roasted corn salad

- Grilled Salmon BLT* – faroe islands salmon / bacon / arugula / tomato / basil aioli / toasted ciabatta 16
- Smokehouse Burger* – beemster gouda / bacon jam / fried onions / wigle barbecue
toasted brioche bun 16
- Grilled Chicken Sandwich – fontina / bacon / arugula / basil aioli / toasted olive bread 15
- Black Bean Vegetable Burger – monterey jack / miller's mustard / arugula / tomato
toasted brioche bun 14

An 18% service charge will be added for parties of 8 or more

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*

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COCKTAILS

- Unfiltered Martini – belvedere vodka / dry vermouth 13
- Moscow Mule – ketel one vodka / ginger beer / copper mug 13
- Champagne Cobbler – svedka raspberry vodka / fresh lemon / strawberry purée
chandon rosé float 14
- Elevated Organic Margarita – casa noble crystal organic tequila / cointreau / agave nectar 14
- Craft Manhattan – woodford reserve bourbon / dolin rouge sweet vermouth / orange bitters 16
- Blackberry Whiskey Sour – jack daniel’s / freshly squeezed lemon / simple syrup
blackberry purée 13

WINES BY THE GLASS

SPARKLING

	187ml
Maschio - prosecco / brut / doc treviso / veneto / italy	12
Marquis de La Tour - brut / loire valley / france	13
Chandon - rosé / california / nv	14

WHITE

	6 oz. glass	9 oz. glass
Fritz Zimmer - “piesporter michelsberg” / riesling / kabinet / mosel / germany	12	16
Kris - “artist cuvée” / pinot grigio / delle venezie / italy	12	16
Los Cardos - sauvignon blanc / mendoza / argentina	12	16
Sacha Lichine SLS - single blend rosé / languedoc / france	12	16
Wente - “estate grown” / chardonnay / california	11	15
Milestone - chardonnay / california	12	16
Kendall-Jackson - “vintner’s reserve” / chardonnay / california	12	16

RED

Line 39 - pinot noir / california	11	15
Meiomi - pinot noir / monterey / california	18	24
Charles Smith Wines - “the velvet devil” / merlot / columbia valley / washington	12	16
Robert Mondavi - “private selection” / meritage / central coast / california	12	16
Terrazas de los Andes - “altos del plata” / malbec / mendoza / argentina	12	16
Columbia Crest - “grand estates” / cabernet sauvignon / columbia valley / washington	12	16
Louis M. Martini - cabernet sauvignon / california	13	17

*We proudly support our local purveyors for providing top quality products:
Wigle, Pennsylvania Macaroni Company, Strip District Meats, Gaby et Jules,
Mediterra Bake House and Spring Valley Farms to name a few*

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