

*The*

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# TERRACE ROOM

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## TO SHARE

Roasted Brussels Sprouts – bacon / gorgonzola / candied almonds / green peppercorn aioli 9

Red Pepper Walnut Dip – pomegranate molasses / evoo / toasted pita / garden vegetables 9

Shrimp Cocktail\* – chile cocktail sauce / lemon / horseradish 16

Brie Ravioli – apple butter / spiced pepitas / basil 13

Seared Scallops – chorizo / charred root vegetables / brown butter / pea tendril 16

## SOUPS

Shrimp and Sausage Gumbo – shrimp / andouille / rice / scallions 8

French Onion Soup – brandy / gruyère / crouton / chive 8

## GREENS

Chicken Caesar Salad – grilled chicken breast / romaine / rustic croutons / shaved parmesan  
white anchovies / house made caesar dressing 16

Steakhouse Salad\* – peppercorn crusted grilled sirloin / local cheddar / tomato / cucumber  
fried onions / bacon ranch dressing 22

Salmon Aveline Salad\* – faroe islands salmon / field greens / gorgonzola / pine nuts  
cucumbers / maple dijon vinaigrette 18

Shrimp Salad\* – green kale / ancient grains / candied pecans / cherries  
chia seed vinaigrette 16

Autumn Squash Salad – arugula / roasted butternut squash / spiced pepitas / gruyère  
apple cider vinaigrette 11

*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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## MAIN PLATES

**Braised Beef** – truffle polenta fries / charred root vegetables / bourbon demi / herbs 16

**Cedar Plank Faroe Islands Salmon\*** – roasted yukon potatoes / broccolini  
maple glaze / champagne mustard / lemon 24

**Steak Frites\*** – peppercorn crusted grilled sirloin / truffle parmesan fries / arugula  
wile barbecue 20

**Seafood Pasta\*** – shrimp / scallops / arugula / pappardelle pasta / roasted garlic cream  
roasted tomatoes 19

**Fish & Chips** – beer battered cod / tartar sauce / french fries 19

**Jumbo Lump Crab Cake\*** – seven grain pilaf / greens / piquillo pepper / remoulade  
caperberry / lemon 24

**Chef's Duo** – daily created whole sandwich / your choice of soup or salad 16

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## HANDHELDS

*served with your preference of: sea salt fries / spiced kettle chips / roasted corn salad / house salad*

**Grilled Chicken Sandwich** – fontina / bacon / arugula / basil aioli / toasted olive bread **15**

**Grilled Faroe Islands Salmon BLT\*** – faroe islands salmon / bacon / arugula / tomato / basil aioli  
toasted ciabatta **16**

**The Club** – hickory smoked turkey / virginia ham / swiss / mayo / bacon jam / sprouted grain bread **14**

**Smokehouse Burger\*** – beemster gouda / bacon jam / fried onions / wigle barbecue  
toasted brioche bun **16**

**Classic Reuben** – corned beef / sauerkraut / swiss / 1000 island dressing / griddled marble rye **14**

**Black Bean Vegetable Burger** – monterey jack / arugula / tomato / miller's mustard  
toasted brioche bun **14**

## SWEETS

**The Cheesecake** – spiced caramel / apple brandy chutney / buttered sugar cookie crust **7**

**Dark Chocolate Pot de Crème** – candied pecans / chocolate nibs / biscotti **7**

**Panna Cotta** – brown sugar shortbread / pumpkin / maple custard **7**

**Flourless Chocolate Cake** – chocolate mousse / white chocolate lace / fresh berry **7**

**Sorbet Duo** – lemon / cabernet blackberry **7**

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