

The Grille

Caesar

Grilled Romaine, Roasted Garlic Dressing †, Toasted Brioche Cubes
& Parmesan Crisps 10

Salade du Marché

Path Valley Greens, Baby Carrots, Cucumber, Radish, Grilled Asparagus, Marinated
Grape Tomatoes, Brûléé Goat Cheese and Herb Vinaigrette 12

Rockefeller

Baked Oysters with Traditional Herb Butter Sauce 13

Salumi

Selection of Cured Meats with Grainy Mustard, Cornichons 15

Crab & Parsnip Dip

Warm Crab Dip with Parsnip Puree and Gruyère Cheese 12

Escargot Gratin

Walnut-Basil Pesto and Garlic Purée 14

Onion Soup

Gratin, Gruyère & Crostini 11

Mussels Frites

Maine Blue Mussels Steamed in White Wine with House Cut Fries 19

Chicken

Roasted Amish Farms ½ Chicken, Roasted Vegetables
Pomme Purée & Brandy Pan Jus 23

Virginia Burger †

On Toasted Brioche, Arugula, Mountaineer Cheese, Virginia Ham,
Roasted Shallot, Confit Tomato & Garlic Aioli 17

Steak Frites

Grilled Flank Steak †, Fries & Cashel Blue Cheese Butter 24
Rib-eye † 29

Trout

Chefs Daily Preparation 22

Pomme Frites 8

with Truffle 9

with Bordelaise 11

Cheese

Selection of Three Cheeses 11

Chef Dennis Marron

A 20% Gratuity will be added to parties of six or more.

†Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your
risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server to any allergies that you may have.