

## The Grille

### Caesar

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

### 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

### 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

### Truffled Pomme Frites

With Fleur de Sel 8

### Bordelaise Pomme Frites

Our version of Fries and Gravy 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.