

CAPITOL GRILLE

the HERMITAGE HOTEL

DINNER MENU

FIRST COURSE

SWEET ONION BISQUE 8
BRIE GRILLED CHEESE, BACON, CHIVES

BRAISED PORK CHEEKS 12
CORN BREAD PUREE, CABBAGE, SOFT POACHED EGG

BABY ROMAINE 10
SATSUMA, HONEY VANILLA VINAIGRETTE, SPICED PECANS, FRENCH
BREAKFAST RADISH

HEIRLOOM BEAN SOUP 8
COLLARD GREENS, WHITE BEANS, SORGHUM AND LEMON CRÈME FRAICHE

"DIRTY FARRO" 12
PICCOLO FARRO, CAPERS BLADE CLAMS, TASSO

HUNTER'S PLATE 13
COLLECTION OF HOUSE CURED, SMOKED, PICKLED FOODS

CHICKEN LIVERS 11
ANSON MILLS RICE GRITS, RED EYE GRAVY

MAIN COURSE

GULF SNAPPER 32
BRUSSEL SPROUTS, CELERY ROOT PUREE, CRAB BURRE MONTE

ASHLEY FARMS CHICKEN 24
POTATO PUREE, ROASTED MUSHROOMS, SALSIFY, THYME JUS

VENISON 34
COLLARD GREENS, HEIRLOOM SWEET POTATO,
HUCKLEBERRY SHALLOT JUS

DOUBLE H BEEF SIRLOIN 30
CAULIFLOWER, RED ONION CRUMBLE, CRANBERRY MOUTARDE

PORK CHOP 26
HEIRLOOM CARROT GRITS, BEETS, TENNESSEE WHITE WHISKEY JUS

ROOT VEGETABLE CELEBRATION 22
PUMPKIN, TURNIP, CARROTS

SIMPLY PREPARED

Dry Age Beef 65
Painted Hills Ribeye 16oz 42
Painted Hills Filet of Beef 6oz/30 10oz/38
Diver Scallops 29
Natural Hangar Steak 8oz 24
Sunburst Farms Trout 27
Tennessee Stack Burger and Fries 13

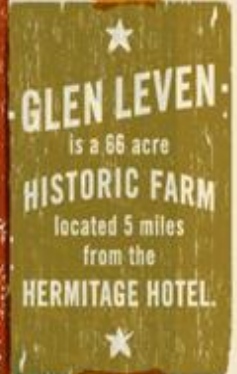
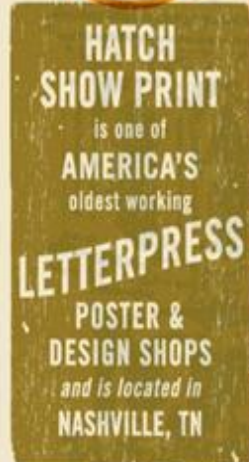
SIDE ITEMS 7

Truffle Mac and Cheese
Turnips and Boiled Peanuts
Fingerling Potato Confit
Honey Glazed Heirloom Carrots
Buttermilk Mashed Potatoes
Brussels Sprouts and Bacon

FARM INSPIRED SIDE 7

To better accommodate your needs, please let us know of any food allergies.

W. TYLER BROWN * Executive Chef COLE ELLIS * Chef de Cuisine



★ 100th ANNIVERSARY ★ 1910 - 2010 ★