




# CAPITOL ★ GRILLE

## THE HERMITAGE HOTEL

### DINNER MENU

**FRANCIS CRAIG**  
and his  
**ORCHESTRA**  
2 PERFORMANCES · 2  
in the  
**GRILL ROOM**  
lunch and dinner  
1925 - 1947



**HATCH SHOW PRINT**  
is one of  
**AMERICA'S**  
oldest working  
**LETTERPRESS**  
POSTER &  
DESIGN SHOPS  
and is located in  
**NASHVILLE, TN**



#### FIRST COURSE

- SWEET ONION BISQUE** 8  
brie grilled cheese, bacon, chives
- SUNBURST FARMS SMOKED TROUT** 13  
watercress, sunchoke, bacon, pickled onion
- TURNIP SALAD** 10  
shaved foie gras, Muddy Pond sorghum, benne seed
- BUTTER LETTUCE SALAD** 8  
blue cheese, pecans, port reduction
- BUTTERNUT SQUASH SOUP** 8  
roasted local fall squash, almond, honey
- HUNTER'S PLATE** 13  
collection of house cured, smoked and pickled foods
- CHICKEN LIVERS** 11  
mustard green, Anson Mills middlins, and red eye gravy

#### MAIN COURSE

- GULF SNAPPER** 32  
Brussels sprouts, celery root puree, blue crab beurre monte
- ASHLEY FARMS CHICKEN** 24  
cippollini onions, Swiss chard, mushrooms, Danvers carrots
- VENISON** 32  
Morris Heading, heirloom pumpkin, huckleberry shallot jus
- DOUBLE H BEEF SIRLOIN** 30  
cauliflower, red onion crumble, cranberry moutarde
- PORK CHOP** 32  
creamed leek, Vardaman sweet potato hash, fig-hibiscus white whiskey
- ROOT VEGETABLE CELEBRATION** 22  
pumpkin, turnip, carrots

#### SIMPLY PREPARED

- House Dry Aged Steak 16 oz 65
- Painted Hills Ribeye 16 oz 42
- Painted Hills Filet of Beef 6 oz 30 10 oz 38
- Diver Scallops 29
- Natural Hanger Steak 8 oz 23
- Sunburst Farms Trout 27
- Tennessee Stack Burger & Fries 13

#### SIDE DISHES 7

- Braised Greens
- Seasonal Vegetable Crumble
- Fingerling Potato Confit
- Honey Glazed Heirloom Carrots
- Buttermilk Mashed Potatoes
- Roasted Brussels Sprouts And Bacon
- Truffle Mac & Cheese

#### Farm Inspired Side 7

Changes with availability, seasonality, and inspiration

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




W. TYLER BROWN *Executive Chef*

COLE ELLIS *Chef de Cuisine*



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The  
**VEGETABLES**  
on the menu are  
sustainably farmed  
by  
·Chef·  
**TYLER BROWN**



and his team  
at an  
**HISTORIC  
REVOLUTIONARY**  
land tract  
just 4 miles from  
THE  
**HERMITAGE HOTEL**



★ 100th ANNIVERSARY ★ 1910 - 2010 ★

