


CAPITOL GRILLE

the HERMITAGE HOTEL

BREAKFAST

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



FRESH FRUITS AND JUICES

freshly squeezed orange or grapefruit juice 3.75
apple, cranberry, tomato, or V8 juice 3.50
market selection of fresh fruit and berries 7.75



SPECIALTY BREAKFASTS

THE ALL AMERICAN

two eggs any style, your choice of applewood smoked or turkey bacon,
sausage or country ham, toast, coffee and juice 16.50

THE OMELETTE

your choice of fillings, ham, bacon, sausage, smoked salmon, mushrooms,
onions, peppers, Swiss, cheddar, and brie cheeses 11.50

STEAK AND EGGS

New York strip 7 oz., two eggs any style, béarnaise 15.75

ON THE HEALTHY SIDE

spinach and tomato egg substitute omelette with vegetarian sausage 11.00

*the above "specialty breakfasts" include choice of Anson Mills grits or southern potatoes and
choice of toasts or homemade biscuits with homemade preserves and marmalade*

TRADITIONAL EGGS BENEDICT

two poached eggs and house cured "Canadian" style bacon on a Wolferman's sourdough
muffin with hollandaise, Anson Mills grits or southern potatoes 11.50

TENNESSEE "JACK" EGG SANDWICH

Jack Daniel's whiskey infused toast, pan fried egg, jowl bacon, tomato gravy,
choice of Anson Mills grits or southern potatoes 9.75

EURO PLATE

house cured charcutiere, fromage blanc, melon, raspberry-balsamic jam, grilled toast 12.50

BELGIAN WAFFLE

with huckleberry compote and sweet crème fraiche or Vermont maple syrup and butter 11.00

FRESH PASTRIES

an assortment of danish, muffin, and croissant 5.50
Wolferman's sourdough muffin or toasted bagel 3.50
white, wheat, multigrain, rye, cinnamon toast or homemade biscuits 2.75

SIDE ORDERS

one egg, any style 3.00
two eggs, any style 5.50
applewood smoked or turkey bacon 4.00
sausage 4.00
local country ham 4.00
southern potatoes 3.50
Anson Mills stone ground grits 3.50
biscuits and gravy, red eye or sausage 4.00
red eye or sausage gravy 2.50

CEREALS

"Steelcut" hot oats with golden raisins, brown sugar 5.75
with seasonal berries or bananas 6.75
selection of dry cereals 4.75
with seasonal berries 5.75
granola parfait 6.00

BEVERAGES

freshly ground French-Press regular or decaffeinated coffee 3.75, 6.50
assortment of loose teas 3.50
espresso 3.75, 5.25
café latte or cappuccino served with biscotti 4.50, 5.25
hot chocolate 3.50
skim or regular milk 2.50
bloody mary or mimosa 9.00
spring or sparkling water 1 lt. 7.50
soft drinks 2.75

egg substitute available upon request



W. TYLER BROWN Executive Chef

COLE ELLIS Chef de Cuisine



GLEN LEVEN
is a 66 acre
HISTORIC FARM
located 5 miles
from the
HERMITAGE HOTEL.



The farm
is owned by the
Land Trust
for Tennessee
which has graciously
allowed the
CAPITOL GRILLE
to create an
1890's
PERIOD GARDEN
where we grow
FRESH VEGETABLES
that we use for
OUR MENUS.

★ 100th ANNIVERSARY ★ 1910 - 2010 ★