

CAPITOL★GRILLE

THE HERMITAGE HOTEL

Capitol Grille in the comfort of your home

Call to order: 615-244-3121
Pick up in the entrance of Capitol Grille

Hours:
Lunch: 11:00am - 2:00pm
Dinner: 5:00pm - 9:00pm

Prices do not include tax. Delivery available for \$8.

CAPITOL★GRILLE

THE HERMITAGE HOTEL

LUNCH

Sweet Onion Bisque 11

Brie grilled cheese, bacon, chives

Caesar Salad 12

Baby gem lettuce, parmesan, garlic croutons, classic caesar dressing

Add: Chicken 7 Steak 10 Salmon 10 Shrimp 10

Baby Kale Salad 12

Vanilla poached pears, local blue cheese, marcona almonds, pomegranate dressing

Capitol Grille Burger 18

Local white cheddar, lettuce, tomato, sweet onion, Capitol Grille sauce,
house-made bun, benne seeds

The Club 17

Country ham, honey roasted turkey, bacon, swiss, cheddar, wheat bread

DINNER

Sweet Onion Bisque 11

Brie grilled cheese, bacon, chives

Caesar Salad 12

Baby gem lettuce, parmesan, garlic croutons, classic caesar dressing

Add: Chicken 7 Steak 10 Salmon 10 Shrimp 10

Baby Kale Salad 12

Vanilla poached pears, local blue cheese, marcona almonds, pomegranate dressing

Capitol Grille Burger 18

Local white cheddar, lettuce, tomato, sweet onion, Capitol Grille sauce, house-made bun,
benne seed

Grilled Filet

5oz - 38 | 10oz - 65

Potato purée with butter and chives, roasted Glen Leven farm vegetable, bernaise
sauce

Black Truffle Honey Glazed Salmon 30

Cauliflower puree, lima beans, roasted cauliflower florets

Hot Chicken Confit 24

Anson mills creamy grits, braised collard greens

Glen Leven Garden Pasta 21

House-made pasta, sautéed vegetables fresh from our garden at Glen Leven

CAPITOL GRILLE

THE HERMITAGE HOTEL

FAMILY STYLE TO-GO

Menus are priced to feed 4 people

All Non-Featured Wines 15% off with a family meal order

Monday: \$85

Vegan Friends

Garden greens and vegetable salad
Honey dill roasted baby carrots
Citrus roasted beets
Lemon thyme tofu "scallops"
Orange coconut milk, roasted cauliflower
Coconut cake

Tuesday: \$85

Taco Night

Chicken or steak tacos (3 per person)
Black beans
Cilantro rice
Tomatillo sauce
Churros

Wednesday: \$85

Pasta Night

Classic caesar salad
Braised beef short lasagna
Gemelli pasta, garden pesto
Sautéed green beans
Vanilla bean cheesecake

Thursday: \$85

BBQ Night

Smoked brisket or BBQ chicken
Mac n cheese
Onion rings
Assorted cookies and brownies

Friday: \$85

Capitol Grille Favorites

Onion bisque
Nashville hot fried chicken
Red skin mashed potatoes,
collard greens
Coconut cake

Saturday: \$90

Surf & Turf

Roasted beet & arugula salad,
local goat cheese dressing
Grilled prime 5oz tenderloin
shrimp & grits
red eye gravy
Grilled asparagus
Mixed berry cobbler

Sunday:

Donut Day

Weekly featured donuts
*24 hour notice

CAPITOL★GRILLE

THE HERMITAGE HOTEL

DESSERTS

Hermitage Hotel Coconut Cake 10

Coconut cream, cream cheese icing, vanilla sponge

Hazelnut Cheesecake 12

Hazelnut graham crust, caramelized hazelnuts, chocolate fudge

Original Goo Goo Clusters 3 each

Cookie Decorating Boxes

***forkids of all ages**

Sold by the dozen \$30

12 cookies, 4 shapes

4 icing colors, 2 kinds of sprinkles

Choose from: Stay at Home America, Spring, and Easter

Spring Pie Menu

10" Pies 8" Cakes

Key Lime Pie \$30

Graham crust, classic key lime filling, sweet whipped cream

Coconut Cake \$45

Coconut Cream, Cream Cheese Icing, Vanilla Sponge

Mixed Berry Cobbler \$25

Fresh Berries, streusel topping

Goo Goo Chocolate Cream Pie \$35

Chocolate crust, chocolate cream filling, whipped cream,
Goo Goo clusters

*Please call 24 hours in advanced to pre-order your pies and cakes

CAPITOL★GRILLE

THE HERMITAGE HOTEL

SNACKS

Snacks: \$5/pint, \$9/quart

White truffle popcorn
Sweet potato chips
House-made pork rinds
House-made spiced pecans

Matinee Snack Kit \$19

Pints of all the snacks

Netflix Binge Snack Kit \$35

Quarts of all the snacks

WINE

Featured Wines: \$15 each. Normally Priced \$40

LaMadrid - Cabernet Sauvignon, Argentina
Cloudfall - Sauvignon Blanc, California
Hope Estate - Family Vineyard, Australia

SPARKLING

Moet & Chandon Brut | 128
Montmartre Sparkling Rose | 48

WHITE & ROSE

2018 Hubert Brochard Sancerre Sauvignon Blanc | 60
NV Round Hill Hermitage Hotel Chardonnay | 40
2018 Lonely Cow Sauvignon Blanc | 48

RED

King Estate Pinot Noir | 72
Round Hill Hermitage Hotel, Cabernet Sauvignon | 40
Turley Old Vines Zinfandel | 72
Grenache etc. E. Guigal Chateauneuf- Du Pape | 156

*A Food Purchase is Required for any Alcohol Sale

CAPITOL★GRILLE

THE HERMITAGE HOTEL

BEER

Local Craft Beer

Black Abbey The Rose | 8
Diskin Cider Tiki Tonik | 9
Little Harpeth Chicken Scratch | 8
Tennessee Brew Works Southern Wit | 8
Yazoo Dos Perros | 8
Yazoo Pale Ale | 8

IPA + Pale Ale

Bell's Two Hearted Ale | 8
Founders All Day IPA | 7
Terrapin Recreation ALE | 7

LIBATIONS

Ready to drink cocktails
Each order contains 2 servings

The Good Old Days \$22 *Old Fashioned*

Bourbon, Lemon-Orange Oleo Saccharum Syrup, Bitters Blend, Smoke

The Whole Olive \$22 *Dirty Vodka Martini*

Olive Oil Washed Vodka, Spiced Olive Infused Vermouth, Lemon Bitters, Olive

Stop, I'm Blushing \$22 *Negroni*

Gin, Sweet Vermouth, Dry Vermouth, Aperol, Verjus Rouge, Cranberry Bitters,
Glen Leven Sage

Cosmopolitan Society \$22 *Cosmopolitan Martini*

Citrus Vodka, Dry Curacao, Lime Shrub, Cranberry, Lemon Bitters

Music City Soul \$22 *Black Manhattan*

Rye Whiskey, Averna Amaro, Sweet Vermouth, Bitters Blend, Luxardo Cherry

*A Food Purchase is Required for any Alcohol Sale