



CAPITOL GRILLE

the HERMITAGE HOTEL

LUNCH MENU

STARTERS

SWEET ONION BISQUE

miniature brie sandwich, chive, smoked bacon 8

FRIED OYSTERS

"dirty rice" smoked hollandaise, tomato butter 12

BARLEY AND WILD MUSHROOM STEW

Noble Springs fromage blanc 8

SOUR APPLE SALAD

Glen Leven grown French breakfast radishes, green apples, shaved fennel, sweet potato cracker 9

HUNTER'S PLATE

house cured, smoked, and pickled foods 13

CAESAR

hearts of romaine, white anchovies, parmesan crisp, brioche croutons 7.50
add chicken, smoked salmon, or chilled gulf shrimp 4.50

SANDWICHES

PULLED PORK BBQ

coleslaw, pickles, Memphis style bbq sauce 11

CATFISH BLT

spicy aioli, house made bacon, heirloom tomatoes 11

GRILLED PIMIENTO CHEDDAR CHEESE

fried green tomato, green goddess 10

GRILLED VEGETABLES ON CIABATTA

roasted tomato goat cheese spread 9

THE CLUB

country ham, smoked turkey, bacon, swiss and cheddar 11.50

THE CAPITOL GRILLE BURGER

confit onions, tomatoes, Point Reyes blue cheese 12.50

or traditional accompaniments and choice of cheese 11.50

All sandwiches are served with your choice of crispy fries, ambrosia, tomato cucumber salad, smoked bacon-charred onion-potato salad, or southern coleslaw

BUSINESS LUNCH

any main dish with soup or seasonal salad 20

any sandwich with a soup or seasonal salad 15

MAIN DISHES

SMOKED SUNBURST TROUT

baby tat soi, marcona almonds, fig jam 16

ROASTED HALIBUT

grapefruit, ginger, salsify 16

GRILLED FLAT IRON

potatoes boulangerie, sourwood honey braised carrots 16

HANGER STEAK SALAD

avocado, tomato, screened egg, blue cheese, white balsamic vinaigrette 13

ROASTED CHICKEN

broccoli, glazed chestnut, vin blanc 16

BLUE PLATE SPECIALS 14

MONDAY · MEATLOAF mashed potatoes, green beans, gravy

TUESDAY · SHEPHERDS PIE ground lamb and beef, farm fresh vegetables, duchess potatoes

WEDNESDAY · FRIED CHICKEN mashed potatoes, braised greens, gravy

THURSDAY · FISH AND CHIPS beer battered cod, malt vinegar mayonnaise

FRIDAY · CHICKEN AND DUMPLINGS chicken confit, white lily dumplings

DESSERT

PEACH CLAFOUTI peach, almond, ginger ice cream, sorghum 2.5/5

CHOCOLATE COBBLER buttermilk sorbet 2.5/5

APPLE TART cinnamon sucre, roasted apples, vanilla ice cream, caramel 2.5/5

COCONUT CAKE cream cheese buttercream, blueberry compote, yuzu anglaise 2.5/5

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

W. TYLER BROWN *Executive Chef*

COLE ELLIS *Chef de Cuisine*



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



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 ★