



CAPITOL GRILLE

the HERMITAGE HOTEL

DINNER MENU

FIRST COURSE

SWEET ONION BISQUE 8
chives, bacon, brie sandwich

SUNBURST FARMS SMOKED TROUT 13
Marcona almond, tat soi, fig jam

WILD MUSHROOM AND ANSON MILLS BARLEY STEW 9
Noble Springs fromage blanc

GREEN SOUR APPLE SALAD 9
shaved fennel, French breakfast radish, and Asian greens, sweet potato cracker

FRIED OYSTERS 12
smoked hollandaise Anson Mills dirty rice and tomato butter

HUNTER'S PLATE 13
collection of house cured, smoked, and pickled foods

CHICKEN LIVERS 11
fried chicken livers shaved hakuri turnips, and Nevada crisp lettuce sherry vinaigrette

SQUAB 14
braised Glen Leven cabbage with persimmon glaze and farrow verde

MAIN COURSE

ROASTED ALASKAN HALIBUT 29
salsify, grapefruit and bok choy parsley coulis

VENISON 36
apple parsnip puree, sweet and sour shallots, black rice

COQ AU BLANC CHICKEN 24
sorghum glazed chestnuts, Ellis Orchards sour apples, Santee broccoli, vin blanc

BOLLITO MISTO 32
cheddar cauliflower, dijon spatzel, smoked sweet potatoes

COTE DE BOEUF 65
sous vide sourwood honey and carrots, potatoes boulangerie

SMOKED EDEN FARMS PORK CHOP 28
fried grits and bourbon braised greens and canned Tennessee peach jam

CELEBRATION OF GLEN LEVEN VEGETABLES 22
golden lentils, foraged mushrooms, and beets with pistou

SIMPLY PREPARED

Niman Ranch Prime Ribeye 16 oz 42

Harris Ranch Filet of Beef 6 oz 30 10 oz 38

Diver Scallops 28

Natural Hanger Steak 8 oz 26

Sunburst Farms Trout 27

Capitol Grille Burger & Fries 13

SIDE DISHES

Roasted Pumpkin

Beets, Ricotta Salata, Hazelnuts

Anson Mills Middlins

Roasted Romanesco

Field Pea Cassoulet

Braised Greens

Truffle Mac & Cheese

All sides 7


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*



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 ★