




CAPITOL GRILLE

THE HERMITAGE HOTEL

LUNCH 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

MINIATURE BRIE GRILLED CHEESE, BACON, CHIVES

CAULIFLOWER SOUP 9

PICKLED CAULIFLOWER, CURRANTS, PISTACIO

FARM SALAD 9

PICKLED CARROTS, FAVA BEANS, ENGLISH PEAS, RADISH, LEMON

HUNTER'S PLATE 16

COLLECTION OF HOUSE CURED, SMOKED, PICKLED FOODS

LAYERED PEA SALAD 12

BUTTER LETTUCE, RAMP MAYO, LOCAL CHEDDAR, SPRING ONION, HAMMERY HAM

SANDWICHES

OPEN FACED MEAT LOAF "SANDWICH" 11

POTATO CAKE, CARMELIZED ONION, RAMP GREENS

CATFISH BLT 11

SPICY AIOLI, HOUSE-MADE BACON, TOMATOES

GRILLED PIMENTO CHEESE 10

FRIED GREEN TOMATOES, ARUGULA, GREEN GODDESS

DOUBLE H BEEF PASTRAMI SANDWICH 14

SAUERKRAUT, PARK MARBLE RYE, CREOLE MUSTARD, SWISS CHEESE

THE CLUB 11.5

COUNTRY HAM, SMOKED TURKEY, BACON, SWISS AND CHEDDAR

TENNESSEE STACK 13

TWO PATTIES OF DOUBLE H BEEF, CHEDDAR, BACON MARMALADE, SWEET ONION, HOT MUSTARD

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF CRISPY FRIES, AMBROSIA,
CHARRED ONION-POTATO SALAD, OR SOUTHERN COLESLAW.

MAIN DISHES

SUNBURST FARMS TROUT 17

HOMINY, SWISS CHARD, ASPARAGUS, GREEN GODDESS

SOURGHUM CURED CHICKEN BREAST 16

SUGAR SNAP PEAS, BABY TURNIPS, HERB ROASTED MAITAKE MUSHROOM

HANGER STEAK SALAD 14

AVOCADO, TOMATO, SCREENED EGG, BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE

DAILY BLUE PLATE SPECIAL 14

MONDAY - FRIED CHICKEN CREAMED CORN, BRAISED GREENS AND SAW MILL GRAVY

TUESDAY - SMOKED PORK LOIN CHIPOTLE PEPPER MAC AND CHEESE, ROASTED APPLES

WEDNESDAY - ROAST BEEF MASHED POTATOES, BRAISED GREENS

THURSDAY - FISH AND CHIPS BEER BATTERED, POTATO CRISPS, MALT VINEGAR MAYONNAISE

FRIDAY - CREAMED CHICKEN ON CORN LIGHT BREAD

PLEASE LET US KNOW OF ANY FOOD ALLERGIES TO BETTER ACCOMMODATE YOUR NEEDS.

SPRING 2013



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 ★

