

À LA CARTE

APPETIZERS

SPRING SALAD 16

Lettuce - Sunflower - Goat Cheese - Apricot - Dijon

SELECTION OF 3 ARTISAN CHEESES 20

Fruit Mostarda - House Focaccia

BEEF TARTAR* 15

Filet - Cured Yolk - House Crackers

MAIN COURSE

DUCK BREAST 45

Carrot - Brussel Sprouts - Foie Gras - Jus

STRIPED BASS 50

Artichoke - Fregula - Tomato - Herbs

POLENTA CAKE 30

White Bean - Red Pepper - Asparagus

BEEF TENDERLOIN (ROSEDA FARM) 55

Fingerling Potatoes - Seasonal Vegetables - Au Poivre

DESSERT

STRAWBERRY SHORTCAKE 15

Chiffon - Mascarpone Mousse - Ice Cream

CHOCOLATE BOMB* (GF) 15

Mousse - Cherry - Buttermilk



HILLBROOK
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S TASTING MENU

SCALLOP

Furikake - Rice - Ponzu

Eternal Embers Yuho - Japanese Sake - Junmai - NV

PIEROGI

Potato - Stracciatella - Ramps

Maison Chanzy - Bouzeron - Monopole - Burgundy - France - 2017

LAMB LOIN

White Bean - Rapini - Skhug - Labneh

Viette - "Tre Vigne" - Barberas D'Alba - Italy - 2019

STRAWBERRY SHORTCAKE

Chiffon - Mascarpone - Ice Cream

Centorri - Moscato - Lombardy, Italy - 2020

4 COURSE TASTING - \$95

WINE PAIRING - \$65

OUR VENDORS: BEEF FROM ROSEDA FARM MD, FARM EGGS FROM HARMONY FARM WV, BREAD FROM BOLIVAR BAKERY WV, CHEESE FROM FIREFLY FARM MD, MICROS FROM CEDAR SPRINGS FARM WV



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