

À LA CARTE

APPETIZERS

FALL SALAD 14

Lettuce - Candied Pecan - Butternut - Goat Cheese - Maple Vinaigrette

SELECTION OF 3 ARTISAN CHEESES 18

Fruit Mostarda - House Jam - House Focaccia

SALMON CRUDO* 14

Miso - Cucumber - Avocado

MAIN COURSE

VENISON 50

Cabbage - Beet - Crabapple - Cranberry Jus

SCALLOP 40

Cauliflower - Chard - Coconut - Harrisa

POLENTA CAKE 30

Corn - Red Pepper - Squash Succotash

BEEF TENDERLOIN (ROSEDA FARM) 50

Fingerling Potatoes - Seasonal Vegetables - Au Poivre

DESSERT

PEACHES & CREAM 15

Chiffon - Yogurt foam - Ice Cream

CHOCOLATE BOMB* (GF) 15

Mousse - Cherry - Buttermilk

AFFOGATO 9

Buttermilk Ice Cream - Espresso - Lady Finger



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

SALMON

Miso- Rice - Avocado - Cucumber

Beaumont, Chenin Blanc, Bot River, South Africa, 2022

CAVATELLI

Tomato Jam - Ratatouille - 'Nduja -Pecorino Toscano

Bernkasteler Badstube - Riesling Kabinett- Mosel - Germany - 2018

WAGYU COULOTTE

Bordelaise- Fig- Onion - Blue cheese

Chateau Beau-Site - Saint Estephe - Bordeaux - France -2016

APPLE & APPLE

Semifreddo - Cake

Szigeti - Gruner Veltliner Brut - Burgenland- Austria - NV

4 COURSE TASTING - \$95

WINE PAIRING - \$75

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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