

À LA CARTE

APPETIZERS

CESEAR SALAD 14

Lettuce - Dressing - Croutons - Parmesan Reggiano

SELECTION OF 3 ARTISAN CHEESES 14

Fruit Mostarda - House Jam - House Focaccia

BLACK TRUFFLE RISOTTO 18

Acquerello- Parmesan - Amore

CRAB PUFFS 13

Lump Crab- Creamey Old Bay- Biscuit

MAIN COURSE

SCALLOPS 40

Bucatini - Crab - Calabrians - Beurre Blanc

RAVIOLI 35

Beet - Squash - Goat Cheese - Citrus

NY STRIP 50

Fingerling Potatoes - Seasonal Vegetables - Au Poivre

HALIBUT 40

Sherry Sauce - Parsnip - Leek

WILD BOAR BELLY 40

Wild Mushroom Sugo - Polenta

DESSERT

CHEESECAKE 13

Pistachios - Strawberries

CHOCOLATE LAVA 15

Cake - Ganache - Vanilla Ice Cream

AFFOGATO 8

Buttermilk Ice Cream - Espresso - Lady Finger



HILLBROOK
INN • SPA • RESTAURANT

*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

PIEROGI

Cheddar- Leek- Bacon

Pinot Grigio- Alto Adige- DOC - Italy 2021

WILD BOAR

Pappardelle - Sugo - Parmesan Reggiano

Maison Chanzy- Les Fortunes- France -2022

BEEF FILET

Mushroom- Asparagus- Bordellaise

Shaw & Smith- Shiraz- Adelaide Hills- Australia- 2020

LAVA CAKE

Ganache - Vanilla Ice Cream - Cherries

Centori - Moscato di Pavia - IGT - Italy

4 Course Tasting- \$95

Wine Pairing- \$65

**OUR VENDORS: FOSSIL FARMS, ELEMENTARY FARMS, BOLIVAR BAKERY WV,
CHEESE FROM FIREFLY FARM MD, MICROS FROM CEDAR SPRINGS FARM WV**



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