

# À LA CARTE

## APPETIZERS

SPRING SALAD 14

*Lettuce - Feta - Cucumber - Radish*

SELECTION OF 3 ARTISAN CHEESES 14

*Fruit Mostarda - House Jam - House Focaccia*

POTATO CROQUETTES 12

*Parmesan - Roasted Aioli*

CRAB BISQUE 13

*Lump Crab - Creamy Old Bay*

## MAIN COURSE

SHRIMP 40

*Fennel - Nightshade - Polenta - Yogurt*

RAVIOLI 35

*Goat Cheese - Butternut - Citrus*

NY STRIP 50

*Fingerling Potatoes - Seasonal Vegetables - Au Poivre*

SALMON 40

*Couscous - Asparagus - Roasted Tomato*

LAMB CHOPS 45

*Baby Carrots - Brussel Sprouts - Veloute*

## DESSERT

CHEESECAKE 13

*Pistachios - Strawberries*

CHOCOLATE LAVA 15

*Cake - Ganache - Vanilla Ice Cream*

AFFOGATO 8

*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

## Galantine

*Red pepper -Goat Cheese- Spinach*

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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