



# dinner MENU

## STARTERS

<b>Market Fresh Oysters*</b> GF 13 Six Oysters on the Half Shell   Cucumber Mignonette   Cocktail Sauce	<b>Nova Lox Flatbread</b> 15 Arugula   Whipped Chive Cream Cheese   Capers, Red Onions   Smoked Salmon   "Everything Spice"	<b>Fried Cauliflower</b> GF V 12 Buttermilk Marinated and Fried until Crispy. Served Buffalo or Asian Style.
<b>Fried Oysters</b> Six Oysters   Cornmeal Crusted	<b>Shrimp Cocktail</b> GF 16	<b>Baked Meatballs</b> 12 Two 6 Oz. Meatballs   House made Marinara   Mozzarella Cheese   Garlic Crostini

## SOUPS

<b>Chili</b> GF 5 7	<b>Gumbo</b> GF 6 9 13
<b>Onion Soup Au Gratin</b> 7	<b>Soup Du Jour</b> 5 7 10

## SALADS Add-On: Grilled Chicken 5 | 4oz. Salmon\* 8 | 8oz. Salmon\* 14 | Shrimp 10 | Crab Cake 14\* | 6oz. Filet 14 | Bean Salad 4

<b>Baby Iceberg Wedge</b> 12	<b>Goochland Farms</b> GF V 13 Field Greens   Pistachios   Dried Cherries   Blackberries   Cucumbers   Red Onion   Feta Cheese   Poppy Seed Dressing
<b>Caesar Salad</b> V 12	<b>Spinach Salad</b> GF 13 Baby Spinach   Roasted Peppers   Red Onions   Tomatoes   Bleu Cheese Crumbles   Toasted Pumpkin Seeds   Fried Crispy Prosciutto   White Balsamic Vinaigrette
<b>Hermitage Country Cobb</b> 12	<b>Beet &amp; Goat Cheese</b> GF V 12 Field Greens   Roasted Beets   Apples   Candied Walnuts   Pickled Onions   Goat Cheese   Apple Cider Vinaigrette
<b>Ahi Tuna Salad*</b> 16 6 oz. Rare Sesame Crusted Tuna   Field Greens   Cucumbers   Carrots   Supreme of Blood Orange   Crispy Wontons   Ginger-Orange Dressing	

## SIGNATURE ENTRÉES

<b>Sweet Potato Tacos</b> 14 Three Tacos   Flour or Corn Tortillas   Red Cabbage Slaw   Black Bean & Corn Salsa   Crispy Sweet Potatoes   Goat Cheese   Avocado Crema	<b>Blackened Shrimp Tacos</b> 14 3 Flour Tacos   Shredded Cabbage   Tomato Corn Black-Bean Salsa   Feta   Avocado Crema
<b>Mediterranean Chickpea Cakes</b> GF 13 23 4 oz. Chickpea Cake   Sauteed Lemon Potatoes   Peppers   Onions   Tzatziki   Broccoli Slaw	<b>Spaghetti and Meatballs</b> 22 Three 6 Ounce Meatballs   Spaghetti   Housemade Marinara   Spaghetti   Garlic Crostini
<b>Fried Chicken</b> 9.00 Buttermilk Frenched Breast   Mashed Potatoes   Green Beans   Gravy	<b>Maryland Style Crab Cakes</b> GF 15 30 Mashed Potatoes   Sauteed Spinach   Fresno Pepper Cream Sauce
<b>Hermitage Chicken Bowl</b> 16 6 oz. Breaded Chicken Breast   Angel Hair Pasta   Spinach   Tomatoes   Lemon Caper White Wine Sauce	<b>Meyer Lemon Salmon</b> 19 29 Warm Red Chard   Pickled Ginger   Red Onion   Tomato   Couscous   Meyer Lemon Watercress Chimichurri
	<b>Pork Schnitzel</b> 23 Breaded Pork Cutlet   German Rahm Sauce   Braised Cabbage   Apples   Roasted Red Potatoes

## BUTCHER'S BLOCK Served with Lyonnaise Style Potatoes, Honey Roasted Carrots. & Warm Cowboy Butter

<b>14oz New York Strip*</b> GF 32
<b>6oz Petit Filet Mignon*</b> GF 24
<b>10oz Center Cut Filet Mignon*</b> GF 34