

Executive Chef
Christopher Hansen

ROOF TERRACE
RESTAURANT

RTR

Executive Sous Chef
Alex Vallcorba

-APPETIZERS-

SMOKED TROUT PATE ... 21
horseradish gelée, dill, toasted sourdough

SHRIMP COCKTAIL ... 22
wine poached Oishii shrimp, citrus dill
cocktail sauce, lime

NEW ENGLAND CLAM CHOWDER ... 16
chopped clams, bacon, old bay oyster
crackers

STEAK TARTARE ... 26
hand cut beef tenderloin, quail egg, grilled
sourdough

DELICATA SQUASH SALAD ... 18
red endive, arugula, Virginia peanuts, aged
cheddar, sorghum shallot vinaigrette

POMMES FRITES ... 15
parmesan, thyme, rosemary, truffle aioli

LITTLE GEM CAESAR ... 18
toasted breadcrumbs, parmesan,
cured egg yolks, lemon zest
add grilled chicken ... 15
add 4 Oishii shrimp ... 15

CHARCUTERIE & CURED MEATS

served with grilled olives, Granny Smith apple butter, candied pecans, rustic breads & crackers ... 42

CABOT CHEDDAR
Jasper Hill Farm, Vermont
firm, cave-aged cheddar,
creamy and smooth,
buttery

GRAYSON
Meadow Creek Dairy, Virginia
washed-rind cow's milk
cheese, buttery, earthy &
pleasantly pungent

GEORGIA BLUE SALAMI
Spotted Trotter, Georgia
blue cheese rubbed
salami, tangy & savory

PROSCIUTTO DI SAN DANIELE
Venezia Giulia, Italy
delicate, silky texture with
savory, nutty, slightly sweet
finish

-ENTRÉES-

STEAK FRITES ... 68
prime NY strip, parmesan herb fries, arugula salad,
bordelaise

PAN SEARED ATLANTIC HALIBUT ... 52
Marsh Hen Mill's jimmy red grits, roasted turnips &
baby carrots, apple cider reduction

JUMBO LUMP CRABCAKE ... 54
charred brussels sprouts, fingerling potatoes, Meyer
lemon-tarragon aioli

HERB BRINED HALF CHICKEN ... 42
sweet potato hash, wilted lacinato kale, grain
mustard pan sauce

HERITAGE PORK PORTERHOUSE ... 44
smashed Yukon gold potatoes, grilled broccolini,
pickled shallots, bourbon-wild mushroom cream

CAVATELLI PASTA ... 42
parsnip cream, chanterelle, thyme, hazelnut
brown butter

REVERENCE FARM STEELHEAD TROUT ... 42
buttermilk risotto, Badger Flame beets, smoked
trout roe beurre blanc

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
We are allergy conscious, due to nuts and gluten used in our kitchen, we cannot guarantee 'free' but offer sensitive options.
Automatic 20% gratuity will be applied for parties of six or more. Checks may only be split evenly.*

-BEER-

-SEASONAL MOCKTAILS-

STIEGL GRAPEFRUIT RADLER , <i>Austria</i>	9	STELLA ARTOIS NA , <i>Belgium</i>	9
STELLA ARTOIS , <i>Belgium</i>	9	MICHELOB ULTRA PURE GOLD	9
PORT CITY MONUMENTAL IPA , VA	9		

LYCHEE LIMONATA lychee puree, white cranberry juice, sparkling lemonade	12
<i>Add Gin or Vodka for an additional \$6</i>	

SEASONAL COCKTAILS 18

GOLDEN HIGHLAND

Buchanan's Whiskey, pineapple juice, lime juice, agave nectar, ginger beer, grilled pineapple

WHITE SANGRIA

white wine, white cranberry juice, simple syrup, apple brandy,
peach schnapps

WILDE IRISH BEE'S KNEES

wilde irish gin, lemon juice, honey syrup, st. germaine elderflower

-SPARKLING & CHAMPAGNE-

-ROSE & WHITES-

CANTINA SOLARIUM , Prosecco, Italy	18/70
CHANDON , Rose, CA	20/76
TAITTINGER , Brut La Francaise, France	30/120
VEUVE CLICQUOT , Rose, Champagne, France	38/145
DOM PERIGNON , France, 2012	350

FONTANIELS , Cinsault Rose, France	18/70
TRIMBACH , Riesling, Ribeaupville, France	21/82
TESORO DELLA REGINA , Pinot Grigio, Italy	18/70
LES VIGNES DE REVE , Sancerre, Loire, France	21/82
LES VIGNES DE REVE , Pouilly-fume, France	18/70

REDS

HAHN , Pinot Noir, CA	18/70	JORDAN , Chardonnay, Sonoma County, CA	22/84
LA GRANDE DAME , Bordeaux Superieur, France	20/78	DAOU , Cabernet Sauvignon, Napa Valley, CA	19/72
DECOY , Merlot, California	18/70	DUCKHORN , Cabernet Sauvignon, Napa Valley, CA, 2020	220
ALTOS DEL PLATA , Malbec, Argentina	20/78	NEWTON PUZZLE , Red Blend, Napa Valley, CA, 2018	325
		OPUS ONE , Red Blend, Napa Valley, CA, 2017	475