



Wednesday March 13th, 2013

Today's Fruit and Vegetable Juices

Orange, Grapefruit, Apple, or Carrot	\$ 6
Wheatgrass & Green Apple	\$ 8
Ginger, Carrot & Lime	\$ 9

Freshly Baked Pastries

Accompanied with Locally Churned Butter & Artisan Marmalades	\$ 10
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Toasted Artisanal Breads

Choice of Sourdough, Multi-Grain, Rye or Cinnamon Raisin with Locally Churned Butter & Artisan Marmalades	\$ 8
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Toasted Sesame Bagel

House-Cured Salmon, Hard Boiled, Sprouts & Tomato Chutney	\$ 14
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Asian Breakfast

Chicken Congee with Crispy Shallots, Garlic & Sesame Oil, Youtiao Seasonal Fruit Selection	\$ 16
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Continental Breakfast

Freshly Squeezed Fruit or Vegetable Juice, Coffee or Tea, Freshly Baked Breads, Seasonal Fruit Selection	\$ 24
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Capella Breakfast

Freshly Squeezed Fruit or Vegetable Juice, Coffee or Tea Freshly Baked Breads Seasonal Fruit Selection Two Eggs of Your Choice Served with Your Choice of Two Additional Sides: Rosemary Roasted Potatoes, Baked Beans Apple Wood Smoked Bacon, Local Breakfast Sausages Grilled Tomatoes, Turkey Bacon	\$ 34
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Fresh Fruits and Yogurt

Seasonal Fruit Plate	\$ 12
Caramelized Pink Grapefruit	
Probiotic Honey Yogurt, Crunchy Organic Oats, Granola with Cherry Compote	

Cereals

Assorted Cereals Choice of Milk or Yogurt	\$ 6
Steel Cut Oatmeal Cinnamon, Almond & Apples	\$ 10
Homemade Bircher Muesli Yogurt, Honey & Dried Apricots	\$ 10

Two Farm Fresh Eggs

Scrambled, Fried, Poached or Omelet with Choice of Onions, Mushrooms, Virginia Ham, Tomatoes, Peppers, Aged Cheddar, Goat Cheese or Monterey Jack	\$ 14
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Served with Your Choice of Two Additional Sides:

Rosemary Roasted Potatoes, Baked Beans
Apple Wood Smoked Bacon, Turkey Bacon
Local Breakfast Sausages, Grilled Tomatoes

Chesapeake Eggs Benedict

Virginia Crab, Poached Eggs, Asparagus & Hollandaise	\$ 16
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Freshly Baked Waffles

Vanilla Cream, Maryland Maple Syrup & Candied Walnuts	\$ 16
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Classic Blueberry Pancakes

Maryland Maple Syrup & Whipped Vanilla Butter	\$ 16
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Brioche French Toast with Bananas

Vanilla Cream & Salted Caramel Sauce	\$ 16
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Additional Sides

Rosemary Roasted Potatoes, Grilled Tomatoes, Local Breakfast Sausages, Baked Beans, Apple Wood Smoked Bacon, Turkey Bacon	\$ 6
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Hot Beverages

Freshly Brewed Coffee Pot	\$ 8
Espresso	\$ 5
Double Espresso	\$ 6
Cappuccino	\$ 6
Café Latte	\$ 6

Pot of Loose Leaf Tea

English Breakfast	\$ 7
Earl Grey	
Chamomile	
Darjeeling	
Green Tea	
Herbal Tea	

Whole, Low Fat & Skim Milk	\$ 4
Hot Chocolate	\$ 7
Saratoga Still or Sparkling Mineral Water	\$ 8



Lunch

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Starters & Salads

Seafood Tower for Two	\$ 56
Maine Lobster, Chesapeake Oysters, Crab & Prawns, Old Bay Cocktail Sauce & Lemon	
Half Dozen Chesapeake Oysters	\$ 18
Cocktail Sauce with Freshly Grated Horseradish, Champagne Vinegar & Shallot, Seaweed Sauce	
Watercress Soup	\$ 12
Local Radishes & Smoked Eel	
Fishmonger's Soup	\$ 14
Celery, Tomato, Fennel, & Local Seafood with a Rich Broth	
Baby Romaine Salad	\$ 18
Mizuna Leaf, Rotisserie Chicken, Caesar Dressing, Shaved Wisconsin Parmesan	
Chopped Lobster Salad	\$ 18
Seasonal Greens & Vegetables, Home-Made Pink Grapefruit Dressing	
Rye and Orange Cured Salmon	\$ 14
Lavender Cream, Fennel Compote Free-Range Egg & Rye Croutons	
Chesapeake Jumbo Lump Crab Cakes	\$ 16
Old Bay & Bacon Mayonnaise	

Sandwiches and Burgers

Served with Smoked Sea Salt Fries

The Grill Room Burger	\$ 22
Smoked Red Pepper Aioli, Confit Onion, Gordy's Pickles, Crispy Apple Wood Smoked Bacon & Aged Cheddar	
Country Loaf Club Sandwich	\$ 22
Bacon, Grilled Chicken, Avocado, Cheddar Cheese & Tomato Pesto Mayonnaise	
Grilled Steak Sandwich	\$ 24
Onion Chutney, Fire Roasted Bell Peppers & Melted Maryland Blue Cheese	
Portobello and Roasted Vegetable Ciabatta	\$ 16
Smoked Red Pepper Aioli & Monterey Jack Cheese	

Wines By The Glass

White

St. Supery, Sauvignon Blanc, Napa Valley, 2011	\$ 12
King Estate, Pinot Gris, Willamette Valley, 2011	\$ 14
La Crema, Chardonnay, Russian River, 2010	\$ 16
Ludwig, Riesling, Santa Lucia Highlands, 2010	\$ 18
Far Niente, Chardonnay, Napa Valley, 2010	\$ 22

Red

Joel Gott, Cabernet Sauvignon, Monterey, 2010	\$ 12
St. Francis, Zinfandel, Sonoma Valley, 2008	\$ 14
Northstar, Merlot, Columbia Valley, 2009	\$ 16
Miura, Pinot Noir, Monterey, 2008	\$ 18
Faust, Cabernet Sauvignon, Napa Valley, 2009	\$ 24

Daily Selection From Our Rotisserie

Served with Our Alder Wood Smoked Rye Sauce,
Potato Puree with Garlic Croutons, Chorizo &
Vegetable Ragout, Baked "En Crouete"

Rotisserie Organic Chicken	\$ 22
Rotisserie Virginia Pork Knuckle	\$ 24

From Our Grill

All Meats Served with Our Alder Wood Smoked Rye Sauce

Dry aged US Strip Loin 12oz	\$ 40
Fire Roasted Eggplant, Golden Heirloom Tomato & Sweet Basil Sautéed Forest Mushrooms, Macaroni & Wisconsin Cheddar	
Dry-Aged Bone in Rib Eye 12oz	\$ 42
Slow Cooked Onion & Pancetta Tart with Porcini, Truffle & Port Wine Sauce	
Dry-Aged Bone in Beef Tenderloin 10oz	\$ 40
Yukon Gold Creamed Truffle Potatoes, Parsley & Rye Crumble Roasted Bone Marrow	
Virginia Pork Chop 12oz	\$ 32
Maryland Honey-Glazed Carrots & Salt-Baked Camembert Potato	
Roasted Salmon on Alder Wood Plank 10oz	\$ 32
Parsley Risotto, Garlic Prawns, Orange & Horseradish	
Roasted Halibut 12oz	\$ 38
Served on the Bone with Sorrel & Oxtail Rice	
Entrées	
Dover Sole	\$ 42
Butter, Parsley & Meyer Lemon Preserve & Seasonal Vegetable Ragout Served "En Crouete"	
Clam & Scallop Pot Pie	\$ 32
Crunchy Vegetables, Cheddar Pastry Crust	
Fresh Pasta Carbonara	\$ 28
Apple Wood Smoked Bacon, Slow Cooked Egg & Aged Wisconsin Parmesan	

Additional Sides

Onion Rings	\$ 8
Yukon Gold Creamed Truffle Potatoes	\$ 8
Roasted Fingerling Potatoes, Bacon and Pearl Onions	\$ 8
Sautéed Organic Mushrooms	\$ 8
Creamed Spinach	\$ 8
Parsley Risotto	\$ 8
Seasonal Vegetable Ragout Baked "En Crouete"	\$ 8



Dinner

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Starters

Seafood Tower for Two Maine Lobster, Chesapeake Oysters, Crab & Prawns, Old Bay Cocktail Sauce & Lemon	\$ 56
Half Dozen Chesapeake Oysters Cocktail Sauce with Freshly Grated Horseradish, Champagne Vinegar & Shallot, Seaweed Sauce	\$ 18

Beef Tartar Prepared tableside to preference Dry Aged Beef, Coarse Mustard, Gordy's Pickles, Rye Toast with Anchovies & Spicy Aioli	\$ 22
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Watercress Soup Poached Atlantic Cod, Radishes & Smoked Eel	\$ 12
Warm Virginia Ham Natural Clear Soup Asparagus tempura, organic mushroom	\$ 14
Chesapeake Crab and Avocado Warm crab essence soft cheese dumplings	\$ 18
Crispy Spring Salad Caramelized Squash, Toasted Hazelnuts, Frisee, Rosemary Pork Belly, Soft Quail Egg & Maryland Goat Cheese	\$ 14
Rye and Orange Cured Salmon Lavender Cream, Fennel Compote Free-range Egg, Rye Croutons	\$ 14
Pan-Fried Marinated Oysters Apple cider, Rye Foam & Lemon Compote	\$ 16
Truffle Polenta Gnocchi Warm Artichoke Cream, Shaved Parmesan & Crispy Vegetable Salad	\$ 16

Entrées

Land Meets Sea Grilled Veal Belly & Butter Poached Lobster, Cabernet Sauvignon Jus & Seasonal Beans	\$ 46
Dover Sole Butter, Parsley & Meyer Lemon Preserve, Seasonal Vegetable Ragout Served "En Croute"	\$ 42
Twelve Hour Braised Lamb Shank Toasted Corn, Citrus & Milk Foam, Vegetable Ragout Baked "En Croute" Rosemary Jus	\$ 34
Clam and Scallop Pot Pie Crunchy Vegetables, Cheddar Pastry Crust	\$ 32

Daily Selection From Our Rotisserie

Served with Our Alder Wood Smoked Rye Sauce,
Potato Puree with Garlic Croutons, Chorizo &
Vegetable Ragout, Baked "En Croute"

Rotisserie Organic Chicken	\$ 26
Rotisserie Virginia Pork Knuckle	\$ 28

From our Grill

All Meats Served with Our Alder Wood Smoked Rye Sauce

Côte de Bœuf for Two, 32oz Organic Mushrooms & Seasonal Vegetables Baked in a Pastry Crust, Yukon Gold Creamed Potatoes	\$ 70
Dry-Aged US Strip Loin 10oz Fire Roasted Eggplant, Golden Heirloom Tomato & Sweet Basil Sautéed Forest Mushrooms, Macaroni & Wisconsin Cheddar	\$ 40
American Wagyu Rib Eye 12oz Slow Cooked Onion & Pancetta Tart with Porcini, Truffle & Port Wine Sauce	\$ 42
Dry-Aged Bone in Beef Tenderloin 10oz Yukon Gold Creamed Truffle Potatoes, Parsley & Rye Crumble Roasted Bone Marrow	\$ 40
Virginia Pork Chop 12oz Georgetown Honey-Glazed Carrots & Salt Baked Camembert Potato	\$ 32
Roasted Halibut 12oz Roasted on the Bone with Sorrel & Oxtail Rice	\$ 38
Roasted Wild Rockfish on Alder Wood Plank 10oz Parsley Risotto, Garlic Prawns, Orange & Horseradish	\$ 34

Additional Sides

Onion Rings	\$ 8
Yukon Gold Creamed Truffle Potatoes	\$ 8
Roasted Fingerling Potatoes,	\$ 8
Bacon and Pearl Onions	\$ 8
Sautéed Organic Mushrooms	\$ 8
Creamed Spinach	\$ 8
Parsley Risotto	\$ 8
Seasonal Vegetable Ragout Baked "En Croute"	\$ 8

White

St. Supery, Sauvignon Blanc, Napa Valley, 2011	\$ 12
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La Crema, Chardonnay, Russian River, 2010	\$ 16
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Signature Rye Cocktails

A selection of our bartenders' favorite hand crafted cocktails featuring signature Rye Whiskeys and time honored techniques

Barrel Aged Manhattan 18

Dad's Hat Pennsylvania Rye, Dolin Sweet Vermouth, Byrrh Quinquina

Old(er) Fashioned 16

Ri(1), Lustau Pedro Ximinez, House Rye Cherries & Orange Peel

Ward Eight 14

Willet Single Barrel, Fresh Orange & Lemon Juice, Pomegranate

Boulevardier 14

Whistlepig Farm 100, Campari, Dolin Sweet Vermouth

Algonquin 12

Willet Five Year, Dolin Dry Vermouth, Fresh Pineapple Juice

Sazerac 12

Sazerac, Herbsaint, Peychauds Bitters, Sugar

Rye Martini 14

St. George Dry Rye Gin, Lillet, Rye Bar Orange Bitters

Rub & Rye 12

Tap 357 Maple, Fresh Lemon & Lime Juice, Peach Lambic,

Grill Room Signature Steak Rub, BBQ Bitters



Featured Cocktails

Classic cocktails with a Rye Bar twist

Perfect Martini 18

Csarskya, Dolin Dry Vermouth, Spanish Olives

Golden Mary 16

Potocki, Rye Bar Gold Heirloom Tomato Juice, Pickled Gold Beet

Apple Martini 16

Zu, Seasonal Apple, St. Germain, House Rye Cherry

Moscow Mule 14

Russian Standard, Fresh Lime Juice, House Ginger Beer, House Lime Bitters

French Seventy-Five 16

Aviation Gin, Don Ciccio & Figli Limoncello, Taittinger Brut

Rickey 14

Old Tom, Fresh Lime Juice

Rye Collins 12

St. George Dry Rye Gin, Lillet, Rye Bar Orange Bitters

White Manhattan 12

Dad's Hat Pennsylvania White Rye, Dolin Blanc, House Orange Bitters



Wines By the Glass

Sparkling

Taittinger, Brut, NV	24
Taittinger, Prestige Rose, NV	30
Ruinart, Rose, NV	30
Taittinger, Les Folies de la Marquetterie, NV	34
Taittinger, Brut Millesime, 2005	42

White

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La Crema, Chardonnay, Russian River, 2010	16
Ludwig, Riesling, Santa Lucia Highlands, 2010	18
Far Niente, Chardonnay, Napa Valley, 2010	22

Red

Joel Gott, Cabernet Sauvignon, Monterrey, 2010	12
St. Francis, Zinfandel, Sonoma Valley, 2008	14
Northstar, Merlot, Columbia Valley, 2009	16
Miura, Pinot Noir, Monterey, 2008	18
Faust, Cabernet Sauvignon, Napa Valley, 2009	24



Snack Menu

Savory

Lynnhaven Oyster, Rye Foam & Lemon Compote	\$ 6
Potato Skins with Oxtail, Porcini Mushroom & Black Truffle	\$ 12
Crab Cake Sliders with Tartar Sauce	\$ 12
Apple wood Smoked Mozzarella Sticks & Cured Ham	\$ 14
Dry Aged Beef Sliders with Mushroom Mayonnaise	\$ 18
Pumpkin Gratinated Bone Marrow	\$ 18
Virginia Charcuterie Platter & Matured Cheese	\$ 26

Sweets to Share

Rhubarb Tumbler with White Chocolate Mousse	\$ 12
Ice Cream Sandwiches; Walnut Cinnamon, Dark Chocolate & Vanilla Bourbon	\$ 12
Warm Doughnuts with Apple Cinnamon	\$ 14