

CAPITOL GRILLE

THE HERMITAGE HOTEL

LUNCH MENU




FRANCIS CRAIG
and his
ORCHESTRA
2 PERFORMANCES - 2
in the
GRILL ROOM
lunch and dinner
1925 - 1947



**HATCH
SHOW
PRINT**
NASHVILLE
TENNESSEE

**HATCH
SHOW PRINT**
is one of
AMERICA'S
oldest working
LETTERPRESS
POSTER &
DESIGN SHOPS
and is located in
NASHVILLE, TN

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FIRST COURSE

SWEET ONION BISQUE 10
BRIE GRILLED CHEESE, BACON, CHIVE

FARM SALAD 10
FARM LETTUCES, GREEN GODDESS, SMOKED ALMOND, PECORINO, SPRING ONION

CAESAR SALAD 10
ROMAINE, PARMESAN CRISP, ANCHOVY

SANDWICHES

DOUBLE H FARMS ROAST BEEF 14
DOUBLE H FARMS SIRLOIN, SWISS CHEESE, HORSERADISH CREAM, AU JUS

GEORGIA WHITE SHRIMP ROLL 14
POACHED SHRIMP SALAD, FRESH HERBS, BIBB LETTUCE, LEMON

DOUBLE H FARMS BEEF PASTRAMI 14
SAUERKRAUT, DARK RYE, RUSSIAN SPREAD, SWISS CHEESE

THE CLUB 13
COUNTRY HAM, SMOKED TURKEY, BACON, SWISS AND CHEDDAR

GRILLED PIMENTO CHEESE 13
FRIED GREEN TOMATOES, ARUGULA, GREEN GODDESS

DOUBLE H FARMS TN STACK 15
TWO DOUBLE H FARMS BEEF PATTIES, CHEDDAR, BACON JAM, DIJONAISE,
BIBB LETTUCE, SWEET ONION

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF CRISPY FRIES,
CHARRED ONION POTATO SALAD, SOUTHERN COLESLAW
SUB SEASONAL BERRIES 4

BUSINESS LUNCH

ANY MAIN COURSE WITH SOUP OR SEASONAL SALAD 23
ANY SANDWICH WITH SOUP OR SEASONAL SALAD 21

MAIN COURSE

SUNBURST FARMS TROUT 18
DOUBLE H FARMS CARROTS, TURNIPS, CREAMED BEETS, CARAWAY

SORGHUM GLAZED CHICKEN BREAST 16
WINTER VEGETABLE SUCCOTASH, CAROLINA RICE GRITS

HANGER STEAK SALAD 15
AVOCADO, TOMATO, SCREENED EGG, BLUE CHEESE, WHITE BALSAMIC VINAIGRETTE

DAILY BLUE PLATE SPECIAL 14


MONDAY - **FRIED CHICKEN** CREAMED CORN, BRAISED GREENS
TUESDAY - **BBQ PORK PLATE** BAKED BEANS, MAC AND CHEESE
WEDNESDAY - **DOUBLE H FARMS MEATLOAF** BUTTERMILK MASH POTATOES, GREENS, TOMATO GRAVY
THURSDAY - **CREAMED CHICKEN** ON GRANDMA HAZELWOOD'S CORN LIGHT BREAD
FRIDAY - **CORNMEAL FRIED CATFISH** NAPA CABBAGE SLAW, HUSH PUPPIES

PLEASE INFORM US OF ANY FOOD ALLERGIES PRIOR TO PLACING YOUR ORDER.


W. TYLER BROWN * EXECUTIVE CHEF **ANDREW KLAMAR**, EXECUTIVE SOUS CHEF
RICHARD NEAL * CHEF DE CUISINE

SPRING 2015

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The
VEGETABLES
on the menu are
sustainably farmed
by
- Chef -
TYLER BROWN



and his team
at an
**HISTORIC
REVOLUTIONARY**
land tract
just 4 miles from
THE
HERMITAGE HOTEL

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★ 100th ANNIVERSARY ★ 1910 - 2010 ★