



**CAPITOL
★ GRILLE ★
THE HERMITAGE HOTEL**

Capitol Grille in the comfort of your home

Call to order: 615-244-3121

Pick up in the entrance of Capitol Grille

Hours:

Breakfast: 6:30am - 11:00am

Lunch: 11:30am - 2:00pm

Dinner: 5:00pm - 10:00pm



BREAKFAST

The Continental Breakfast 12

Choice of juice, pastry and hot beverage

All entrées below are served with herbed red potatoes or anson mills grits, multigrain bread or biscuit. Add berries \$4

Traditional Breakfast 15

Two eggs cooked any style, choice of Applewood bacon, Country Ham or sausage patties

Ham and Cheese Omelet 15

Country ham, local white cheddar cheese, whole grain mustard hollandaise

Farm Omelet 14

Baby spinach, sweet onion, tomatoes, peppers, mushrooms, Tennessee goat cheese

Smoked Salmon Benedict 15

Poached eggs, arugula, caper mustard hollandaise, English muffin

Capitol Grille Steak and Eggs 18

Grilled flat iron, two eggs of your choice, asparagus, garden greens



LIGHTER FARE

Fall Spiced Granola 11

Green yogurt, caramelized sweet potato, pomegranate

Steel Cut Oats 9

Dried cranberries, toasted pecans, honey

Buttermilk Waffle 14

Winter berry compote, whipped cream

Dry Cereal Assortment 5

Cheerios, Frosted Flakes, Special K, Mini Wheats, Rice Krispies, Raisin

Fresh Fruit Plate 10

Seasonal fruits and berries

SIDE ORDERS

Herbed Red Potatoes 4

Anson Mills Grits 5

Side of Berries 6

Gifford's Bacon 6

Tennessee Sausage Patties 6

Country Ham 6

Multigrain Wheat Bread 3

BEVERAGES

Orange or Grapefruit Juice 5

Apple, Cranberry, Tomato or V8 Juice 5

Freshly Ground French Press sm 5 / lg 9

Regular or Decaffeinated Coffee

Assortment of Loose Tea 4

Espresso Single 5 / Double 7

Milk 3

Bloody Mary or Mimosa 12



HERMITAGE KIDS MENU

Scrambled Eggs with Applewood Bacon 8

Vegetable Platter with Carrot Sticks and Celery, Ranch Dressing 5

***Peanut Butter and House Made Berry Preserves on Multigrain Bread 6**

***Kid Burger with American Cheese 8**

***Grilled Cheese with Swiss and Cheddar on Country White Bread 6**

***Baked Macaroni and Cheese 5**

***Buttermilk Fried Chicken Fingers 6**

Steak with Roasted Potatoes and Seasonal Vegetables 15

Petite Salmon Filet with Grits and Seasonal Vegetables 14

***Served with choice of fries or side salad. All entrees come with a fresh baked cookie and a glass of milk, soda or juice.**



Lunch Menu

Granny's Deviled Eggs 10
Smoked paprika, spicy pickles, herbs

Fried Green Tomatoes 10
Pimento cheese, pepper jelly

Sweet Onion Bisque 11
Brie grilled cheese, bacon, chives

Brunswick Stew 13
Pulled pork, braised beef, lima beans, cornbread

Caesar Salad 12
Baby gem lettuce, parmesan, garlic croutons, classic caesar dressing
Add: Chicken 7 Steak 10 Salmon 10 Shrimp 10

Baby Kale Salad 12
Vanilla poached pears, local blue cheese, marcona almonds, pomegranate dressing

Capitol Grille Burger 18
Local white cheddar, lettuce, tomato, sweet onion, Capitol Grille sauce, house-made bun, benne seeds

Pimento Cheese 17
Fried green tomatoes, arugula, green goddess remoulade

The Club 17
Country ham, honey roasted turkey, bacon, swiss, cheddar, wheat bread



Dinner Menu

Granny's Deviled Eggs 10
Smoked paprika, spicy pickles, herbs

Fried Green Tomatoes 10
Pimento cheese, pepper jelly

Sweet Onion Bisque 11
Brie grilled cheese, bacon, chives

Brunswick Stew 13
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Pimento Cheese 17
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The Club 17
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Dinner Menu

Grilled Filet

5oz- 38

10oz- 65

Potato purée with butter and chives, roasted Glen Leven farm vegetable, bernaise sauce

Black Truffle Honey Glazed Salmon 30

Cauliflower puree, lima beans, roasted cauliflower florets

Hot Chicken Confit 24

Anson mills creamy grits, braised collard greens

Glen Leven Garden Pasta 21

House-made pasta, sautéed vegetables fresh from our garden at Glen Leven



DESSERTS

Hermitage Hotel Coconut Cake 10

Coconut cream, cream cheese icing, vanilla sponge

Vanilla Bean Crème Brulee 10

Fresh seasonal fruits

Hazelnut Cheesecake 12

Hazelnut graham crust, caramelized hazelnuts, chocolate fudge

House Made Ice Cream & Sorbet 4/9

Chocolate, vanilla or chef's inspired creation



BEER

Local Draft Beet

Bearded Iris Homestyle IPA | American IPA | 6.00% | 8
Jackalope Bearwalker Maple Brown Ale | American Brown Ale | 5.10% | 7
Wisecre Tiny Bomb | Bohemian Pilsner | 4.50% | 7
Fat Bottom Seasonal | Seasonally Rotated | 8

Local Craft Beer

Black Abbey The Rose | Belgian Blonde Ale | 5.40% | 8
Diskin Cider Tiki Tonik | Pineapple Cider | 5.00% | 9
Little Harpeth Chicken Scratch | American Pilsner | 6.20% | 8
Tennessee Brew Works Southern Wit | Belgian Blonde Ale | 5.40% | 8
Yazoo Dos Perros | American Brown Ale | 5.40% | 8
Yazoo Pale Ale | American Pale Ale | 5.80% | 8

IPA + Pale Ale

Bell's Two Hearted Ale | American IPA | 7.00% | 8
Founders All Day IPA | American IPA | 4.70% | 7
Terrapin Recreation ALE | American Pale Ale | Can | 4.70% | 7

Belgian Style Ale

Boulevard Tank 7 | Saison/Farmhouse | 8.50% | 9
Chimay Grande Reserve Blue | Strong Dark Ale | 9.00% | 18

Wheat Ale

Paulaner | Hefeweizen | 355 ml | 4.80% | 8
Mill Creek Lil Darlin | Citrus-Infused Wheat | Can | 4.40% | 7

Stout + Porter

New Holland Dragon's Milk | Bourbon Barrel Imperial Stout | 11.00% | 15
Fuller's London Porter | English Porter | 5.40% | 7

Lager

Bud Light, Miller Lite, Michelob Ultra | 3.5% | 6
Stella Artois | 5.9% | 7
Claustalher | Non-alcoholic | 6

Ask about our selection of wines available as well!