

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.
DIAL 0 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner

SERVED FROM 5 P.M. TO 9:30 P.M. DAILY

SMALL PLATES

CRAB CAKES 15
Rémoulade, sriracha, lemon

GRILLED WINGS 14
Maple, harissa

CHEESE BOARD 16
Meadow Creek Farm cheeses,
Preservation Society fig spread, bread

CHARRED SAUSAGES 18
Pickled mustard seed, Dijon, grilled bread, pickles

SOUPS & SALADS

SOUP OF THE DAY 8

CAESAR 14
Caesar dressing, tomatoes, parmesan, croutons
ADD CHICKEN 4 | SOFT-BOILED EGG 2*

AHI TUNA NIÇOISE* 17
Greens, egg, confit tomato, house vinaigrette,
herb potatoes, string beans, olives

SHARES

**TRUFFLE ROASTED
FINGERLING POTATOES 11**

ROASTED SWEET POTATOES 10
Local honey

MAC & CHEESE 10
Applewood-smoked bacon

A LITTLE BIGGER

PRIME STEAK FRITES* 32
Chimichurri, tarragon aioli,
confit vegetables, fries

SALMON 30
Roasted fennel, caper beurre blanc

SHRIMP & GRITS 20
Grits, ham, tomato, Cajun spices,
parmesan cheese

CONSERVATORY BURGER* 17
6oz beef patty, pimento cheese,
house pickles, challah bun, fries
SUB BEYOND BURGER 2

FLATBREAD DU JOUR 14
Changes on a whim

DECADENT

FLOURLESS CHOCOLATE CAKE 9
Salted caramel, citrus, berries, chocolate bark

VIRGINIA PIE 12
Seasonal selection, à la mode, serves two-ish

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE

Gluten-friendly bread available upon request. *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Prices do not include 20% service charge and \$4.00 delivery fee.