

# SMALL BATCH



## Local Kitchen

### Starters

#### SOUP DU JOUR

CUP 6 BOWL 8

#### HOUSE SMOKED SALMON 12

Roasted Garlic Cream Cheese, Everything Crackers, Arugula, Cherry Tomato, Cucumber, Kalamata Olive, Feta

#### APPLEWOOD SMOKED CHICKEN WINGS (GF) 12

- Bourbon Gastrique, House Rub
- Hot Honey Sriracha
- Pineapple BBQ

#### HUMMUS DISPLAY (VEGAN) 10

Pita, Cherry Tomato, Arugula

#### ARTISAN CHEESE PLATE (GF)(V) 14

Variety of Domestic Cheeses, AR's Hot Honey, Fresh Fruit, Everything Crackers

#### ROASTED BRUSSELS SPROUTS (V) 9

AR's Hot Honey Drizzle, Pecorino Romano

#### JUMBO SHRIMP COCKTAIL (5)(GF) 14

### Salads

#### ROASTED BEET AND BURRATA (V, GF) 16

Golden Beet, Pistachio, Arugula, Watercress, Pickled Blackberry, Extra Virgin Olive Oil, Balsamic, Maldon Salt

#### VIRGINIA WINE COUNTRY SALAD (V, GF) 16

Red Grapes, Strawberries, Granny Smith Apple, Crumbled Chevre, Candied Pecans, Arugula, Champagne Vinaigrette

#### HOUSE SMOKED SALMON NICOISE (GF) 18

Diced Cucumber, Avocado, Applewood Smoked Bacon, Cherry Tomatoes, Hard Boiled Egg

#### CALIFORNIA COBB (GF) 16

Avocado, Apple Cider Bacon, Aged Cheddar, Romaine Hearts, Ranch Dressing

#### CAESAR SALAD 14

Hearts of Romaine, Grana Padano, Garlic Crouton, Caesar Dressing, Cracked Black Pepper

#### ADD PROTEIN TO ANY SALAD

- Grilled or Fried Chicken 6
- Shrimp 8
- Salmon 8
- Crab Cake 8

### Sandwiches

All Sandwiches come with choice of (1) Side Item.

#### BOAR'S HEAD RUEBEN 14

Sliced Corned Beef, Domestic Swiss, Sauerkraut, Russian Dressing, Marble Rye

#### CLUB ROYALE ON HOUSE BAKED CROISSANT 14

Boar's Head Simplicity Roasted Turkey and Brown Sugar Ham, Apple Cider Bacon, Romaine Lettuce, Tomato, Honey Mustard

#### MARYLAND STYLE BLUE CRAB CAKE SANDWICH 16

Cajun Remoulade, Shredded Romaine Lettuce, Sliced Tomato

#### SEVEN HILLS GOURMET CHEESEBURGER 15

Local Ground Beef, Shredded Romaine, Tomato, Pickle, Boar's Head Cheese (Domestic Swiss, Pepperjack or Aged Cheddar)

Add Apple Cider Bacon 3

#### BEYOND BURGER (VEGAN) 16

Shredded Romaine, Tomato, Pickle

#### CHICKEN CAPRESE PANINI 15

Marinated Grilled Chicken, Aioli, Basil Pesto, Burrata con Panna, Arugula, Heirloom Tomato

#### FRIED CHICKEN SANDWICH ON BRIOCHE 16

Shredded Romaine, Sliced Tomato, Aioli, Pickle

#### A LA CART SIDES 4

- Seasoned French Fries
- Roasted Brussel Sprouts Drizzled with Hot Honey
- Superfood Side Salad - Arugula, Cucumber, Cherry Tomato, Choice of Dressing
- Caesar Side Salad - Grana Padano, Hearts of Romaine, Garlic Crouton, Caesar Dressing

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Executive Chef - John B. Papa Jr.  
General Manager - Rodney Moubray

#### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

#### LOCAL FOOD VENDORS SPOTLIGHT

- Autumn Olives Farm - Waynesboro, VA
- AR's Hot Southern Honey - Richmond, VA
- Border Springs Lamb - Patrick Springs, VA
- Sandia Farms- Prince George, VA
- Seven Hills Beef- Lynchburg, VA
- Twin Oaks Tofu - Louisa, VA

### Entrees

#### \*7 HILLS NY STRIP STEAK (GF) 28

New Potatoes, Maitre d'Hotel Butter, Heirloom Vegetable Medley

#### \*MARYLAND STYLE BLUE CRAB CAKES 30

Basmati Rice, Cajun Remoulade, Heirloom Vegetable Medley

#### SHRIMP SCAMPI OVER CAPELLINI 26

Garlic, Butter, White Wine, Parsley

#### \*KEY LIME BUTTER SALMON (GF) 26

Basmati rice, heirloom vegetable medley

#### TWIN OAKS FRIED TOFU (GF, VEGAN) 20

Basmati Rice, Brussels Sprouts, Carrot, Cauliflower, Sweet Thai Chili

#### ROASTED HEIRLOOM VEGETABLE RED CURRY (GF, VEGAN) 20

Basmati Rice, Carrot, Brussel Sprout, Cauliflower

### Desserts

#### LOCAL BERRIES GRAN MARNIER 10

Pound Cake, Mascarpone Cream

#### SALTED CARAMEL CHEESECAKE 10

Whipped Cream

#### FLOURLESS CHOCOLATE TORTE (GF) 10

Raspberry Coulis, Local Berries

### Beverages

#### FRESHLY BREWED STARBUCKS COFFEE

Brewed Regular and Decaf 2.5

Espresso (Single Shot) 1.95

Cappuccino (Grande) 3.45

#### ASSORTED TAZO TEA

Regular or Decaffeinated 2.5

#### COCA-COLA PRODUCTS AND ICED TEA

2.95

(VEGAN), (V) Vegetarian, (GF) Gluten-Free  
Service charges and government taxes are additional.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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