



**THE HERMITAGE HOTEL**  
NASHVILLE



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## *Dining: The Capitol Grille - Breakfast Menu*

### **FRESH FRUITS AND JUICES**

*Freshly squeezed orange or grapefruit juice 3.25*  
*Apple, cranberry, tomato, or V8 juice 2.75*  
*Seasonal fresh berries with sweet cr me fraiche 7.25*  
*Market selection of fresh fruit 7.75*  
*Florida grapefruit broiled with Grand Marnier and brown sugar 5.50*

### **HOT CAKES AND WAFFLES**

**Crispy Cinnamon Swirl French Toast with hot berry compote**  
*and sweet cr me fraiche or whipped sweet butter and pure Vermont maple syrup 9.75*

#### **Buttermilk Pancakes**

*plain, banana nut, or chocolate chip, with your choice of country ham, maple sausage, or applewood smoked bacon 9.75*

### **SPECIALTY BREAKFASTS**

#### **Country Sausage Potato Cake**

*crispy potato cake topped with two eggs and pico de gallo 11.75*

#### **Smoked Ashley Farms Chicken Hash**

*peppers, onions, and potatoes, with two poached eggs and cilantro hollandaise 12.25*

#### **Eggs Benedict "Commander Style"**

*Wolferman's sourdough muffin, beef tenderloin medallions, and poached eggs, sauce b ernaise 16.50*

#### **Maine Lobster and Shirred Eggs**

*asparagus and toasted Wolferman's sourdough muffin 14.00*

#### **The All American**

*two eggs any style, hash browns, your choice of applewood smoked bacon, maple sausage or country ham and toast 9.95*

**The Omelette**

*your choice of fillings, ham, bacon, sausage, smoked salmon, mushrooms, onions, peppers, Swiss, cheddar, and brie cheeses, with southern hash browns 10.50*

**Traditional Eggs Benedict**

*two poached eggs and Canadian bacon on a Wolferman's sourdough muffin with hollandaise sauce 13.50*

**The Nashvillian**

*two eggs, country ham, and southern grits, biscuits with sausage gravy 9.95*

**Steak and Eggs**

*two eggs, eight ounce New York Strip and southern hash browns 15.75*

**On the healthy side**

*spinach and tomato egg beater omelette with vegetarian sausage 9.75*

**FRESH PASTRIES**

*An assortment of danishes, muffins, and croissants 5.50*

*Wolferman's sourdough muffin or toasted bagel 3.50*

*White, multigrain, rye, or cinnamon toast 2.75*

**SIDE ORDERS**

*One egg, any style 3.00*

*Applewood smoked bacon 4.00*

*Maple sausage 4.00*

*Tennessee ham 5.50*

*Biscuits and country sausage gravy 3.75*

*Southern hash browns 3.50*

**CEREALS**

*Traditional Swiss birchermuesli 5.75*

*Hot oatmeal or southern grits 4.00*

*Selection of dry cereals 3.50*

*with seasonal berries 5.50*

**BEVERAGES**

*Freshly ground regular or decaffeinated coffee 2.50*

*Assortment of teas 2.50*

*Espresso 3.25*

*Café latte or cappuccino served with biscotti 4.00*

*Hot chocolate 2.25*

*Skim or regular milk 1.50*

*Blood Mary 6.50*

*Mimosa 6.00*

*Mineral water 2.50*

*Spring water private label 2.50*

*Spring water private label (750ml) 4.50*

*Soft drinks 2.50*



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## *Dining: The Capitol Grille - Lunch Menu*

### Lunch Menu 2007

#### Small Plates

##### **Jumbo Lump Crab Cakes**

rhubarb, celeriac, cucumber \$13

##### **Lentil Soup**

braised pork belly and tomato confit \$7.50

##### **Vidalia Onion Bisque**

miniature brie cheese sandwich and smoked Virginia bacon \$7.50

##### **Caesar**

hearts of romaine, white anchovies, parmesan crisp, brioche croutons \$7.50  
*add chicken, smoked salmon, or gulf shrimp \$4.50*

##### **Simple Salad of Organic Greens**

champagne, goat cheese, pine nuts \$7.50

##### **Lola Rossa**

apple, blue cheese, pumpkin seed, port and rosemary emulsion \$7.50

#### Sandwiches

##### **The Capitol Grille Burger**

confit onions, oven cured tomatoes, Point Reyes blue cheese \$12.50  
*or traditional accompaniments and choice of cheese \$11.50*

##### **Southern French Dip**

roasted pork loin, arugula, caramelized onion, cider jus \$11

##### **Grilled Mahi- Mahi Sandwich**

remoulade, pickled red onion, tomato \$11

##### **Grilled Pimiento Cheddar Cheese**

brioche, fried green tomato, green goddess \$10

##### **The "Rueben"**

smoked chicken, apple kraut, manchego, Russian dressing \$11

##### **The Club**

shaved country ham, smoked turkey, Swiss, hoop cheddar \$11.50

*All sandwiches are served with your choice of crispy fries, fresh fruit, smoked bacon-charred onion-potato salad or southern cole slaw*

### Main Dishes

#### **Roasted Atlantic Salmon**

white bean, roasted tomato, arugula, truffle emulsion \$15

#### **Grilled 10 oz. New York Strip**

Steak frits, house made ketchup, foie gras truffle butter \$18

#### **American Kobe Beef Hanger Steak Salad**

avocado, tomato, screened egg, blue cheese, white balsamic vinaigrette \$13

#### **Chicken Breast**

whipped olive oil potato puree, braised pearl onions, foraged mushrooms \$16

#### **Parpadelle Pasta**

English peas, oven roasted tomatoes, Benton's prosciutto, aglio olio, montasio \$16

### Desserts

#### **Keylime Raspberry Swirl**

Keylime pie swirled with raspberry on a graham cracker crust

#### **Espresso Fudge Cake**

Rich chocolate flourless cake infused with strong espresso topped with caramel ice cream

#### **Passionfruit Cheesecake**

Smooth cheesecake flavored with tart passionfruit with white chocolate accents

#### **Milk Chocolate Crème Brulee**

Milk chocolate custard topped with caramelized sugar and fresh strawberry slices

### Capitol Grille Business Lunch

any entrée with a soup or seasonal salad \$20  
any sandwich with a soup or seasonal salad \$15

*Executive Chef, Tyler Brown  
Executive Sous Chef, David Bolton  
Sous Chef, Steven Hartman*

All wines are 2 oz pours  
Desserts Listed Above \$7.00

*Please turn cellular telephones on vibrate while in the dining room.*



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## *Dining: The Capitol Grille - Dinner Menu*

### SUMMER DINNER MENU 2007

#### STARTERS AND SALADS...

##### **Oysters On The Half Shell**

Pear, Yuzu Mignonette 2.5/Per

##### **Scallops**

Butterbean, Candy Striped Beet 14

##### **Crab Cake**

Rhubarb, Celeriac, Cucumber 14

##### **Niman Ranch Pork Belly**

Creamed Corn, Blueberry 12

##### **Kobe Beef Short Ribs**

Fava Bean, Parsnip 14

##### **Sweet Onion Bisque**

Chive, Bacon, Brie Grilled Cheese 7

##### **Yellow Squash Bisque**

Lobster Salad 7

##### **Lola Rossa**

Lady Apple, Clemson Blue Cheese, Port And Rosemary Emulsion 9

##### **Mixed Lettuces**

Goat Cheese, Pine Nut, Champagne Vinaigrette 9

##### **Arugula**

Smoked Red Mountain Trout, Candied Walnut, Lemon Vinaigrette 12

##### **Watercress**

Benton's Prosciutto, Marcona Almond, Fig, Shallot Vinaigrette 12

#### ENTREE...

##### **Striploin**

Cauliflower, Cippolini Onion, Huckleberry Jus 34

##### **Bell And Evans Chicken**

Fava Bean, Carrot, Maitake, Sauce Perigord 23.5

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**Niman Ranch Pork Chop**

Plum, Blackeye Pea, Mustard Green 27

**Beef Tenderloin**

English Pea, Fingerling Potato, Trumpet Royale, Red Wine Jus 36

**Colorado Lamb Duo**

Flagolet, Fiddlehead Fern, Pistachio, Bay Laurel JUS 34

**American Red Snapper**

Lentil, Oven Roasted Tomato, Leek, Brown Butter Emulsion 28

**Alaskan Halibut**

Carolina Gold Rice Grits, Wild Ramp, Brussels Sprout, Merkel 32

**Wild King Salmon**

Artichoke, Nameko, Salsify, Barigoule Vinaigrette 32

**Vegetarian Spring**

Vegetable Entrée 25

**FROM THE GRILL...**

Pan Roasted Alaskan Halibut 22

Grilled Wild Salmon 27

Capitol Grille Burger 16

Hanging Tender, 10oz 26

Four Story Hills 21 Day Dry Aged Strip, 14oz 65

All Natural Porterhouse, 20oz 58

Cowboy Ribeye, 32oz 79

Colorado Lamb Chops 12oz 32

**ON THE SIDE...\$7**

Baby Carrots, Honey, Thyme

Asparagus, Foraged Mushrooms

Cauliflower, Roasted Tomato, Parmesan

Fried Green Tomato, Pepper Relish

Roasted Potatoes, Garlic Confit, Fines Herb

Potatoe Puree, Black Pepper, Buttermilk

Anson Mills Grits, Tennessee Cheddar

Truffle Mac & Cheese

Shoe String Fries, Fines Herb, Parmesean

**Champagne/Sparkling Wine**

Segura Viudas Cava Brut "Aria," Spain 10.00

Louis Roederer Brut Premier, Reims, Champagne, France 19.00

**White**

Excelsior Chardonnay, South Africa 2004 9.00

Glen Carlou Chardonnay, South Africa 2004 10.00

Maso Canali Pinot Grigio, Italy 2004 13.00

Sonoma-Cutrer Chardonnay, Sonoma County 2004 14.00

Pascal Jolivet Sancerre, Loire, France 2004 16.00

Dr. Loosen Riesling, Mosel, Germany 2004 12.00

Vionta Albarino, Rias Biaxas, Spain 2004 13.00

**Red**

Cuvée de Peña, Vin de Pays des Pyrenées-Orientales, France 2004 9.00

Trapiche Broquel Cabernet Sauvignon, Mendoza, Argentina 2004 13.00

Joseph Phelps Cabernet Sauvignon, Napa 2003 28.00

Frei Brothers Pinot Noir, Sonoma 2003 17.00

Clos Du Val Merlot, Napa Valley 2002 15.00

Benton Lane Pinot Noir, Oregon 2005 13.00

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Jaboulet, Beaumes-de Venise, Rhone, France 2003 10.00

St. Francis Zinfandel, "Pagani," Sonoma 2002 13.00

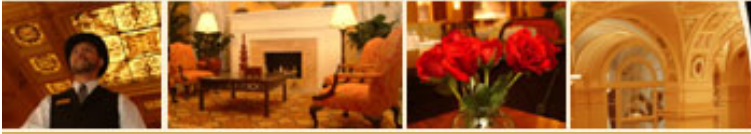
Marquis Phillips Shiraz, Australia 2003 13.00

Ask your server to see our wine list - winner of the Wine Spectator Award.

Tyler Brown *Executive Chef*

David Bolton *Executive Sous Chef*

Steven Hartman *Sous Chef*



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