

# SMALL BATCH

## Local Kitchen

### Starters

#### ROASTED CHICKEN AND KALE SOUP

CUP 5.5 BOWL 7.5  
Organic Tuscan Kale, Local Pulled Chicken

#### AUTUMN OLIVES FARMS TOSTADA AL PASTOR 12

Local Smoked Pork Shoulder, Crispy Corn Tortillas, Pineapple Salsa, Cilantro-Lime Crema

#### CHERRYWOOD SMOKED SALMON 12

Boursin, Sliced Pear, Apricot Puree, Local Bread, Baby Greens, Lemon Vinaigrette

#### MARYLAND BLUE MINI CRAB CAKES 15

Whole Grain Mustard Remoulade, Sweet Corn and Tomato Relish, Baby Greens

#### APPLEWOOD SMOKED CHICKEN WINGS (8) 11

Bourbon Gastrique, House Rub

#### JUMBO SHRIMP TEMPURA 12

Thai Style Red Curry, Basmati Rice, Togarashi

### Shared Plates

#### ARTISANAL CHEESE PLATE 16

Variety of Domestic Cheeses, AR's Hot Southern Honey, Fresh Fruit, Apricot Puree

#### ATLANTIC FRIED SQUID 14

Rustic Tomato Sauce, Baby Greens, AR's Hot Southern Honey

#### SEVEN HILLS BEEF SLIDERS 12

Local Ground Beef, Aged Cheddar, Jalapeño Aioli, Caramelized Onion, Butter Toasted Brioche Bun

#### ROASTED BRUSSEL SPROUTS (V) 9

Farro Risotto, AR's Hot Southern Honey, Grana Padano

#### HOUSE-MADE HUMMUS (V) 10

Romesco, AR's Hot Southern Honey, Vegetable Crudite, Local Grilled Bread

### Salads

#### ROASTED BEET AND BURRATA (V, GF) 17

Golden Beet, Pistachio Granola, 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, Spring Mix, Hearts of Romaine, Red Wine Vinaigrette

#### CHULA VISTA CHOPPED SALAD (GF) 16

Fresh Sweet Corn, Avocado, Romaine, Spring Mix, Diced Tomatoes, Bacon, Shredded Cheddar Cheese, Ranch Dressing

#### ORGANIC TUSCAN KALE

#### AND ASIAGO SALAD (V, GF) 17

Shaved Brussel Sprouts, Toasted Virginia Peanut, Golden Raisin, House Made Lemon Vinaigrette

#### ADD PROTEIN TO ANY SALAD

Chicken 5 - Shrimp 9 - Salmon 9  
Steak 9 - Crab Cake 10

### Sandwiches (choice of 1 Side Item)

#### AUTUMN OLIVES FARMS PULLED PORK

ON BRIOCHE 16.5  
Jicama Slaw, Habenero Peach BBQ Sauce

#### SEVEN HILLS STEAK AND CHEDDAR PANINI 16.5

Sliced Strip Steak, Aged White Cheddar, Jalapeño Aioli, Arugula, Tomato

#### SEVEN HILLS BEEF HAMBURGER 14

Local Ground Beef, Bibb Lettuce, Tomato, Caramelized Onion, Cheese (Choice of Swiss, American or White Cheddar), Chipotle Aioli  
Add Apple Cider Bacon - 1.5

#### SIGNATURE SEVEN HILLS BEEF

HAMBURGER 15.5  
Apple Cider Bacon, Aged White Cheddar, Jalapeño Aioli, Sliced Avocado, Tomato, Bibb Lettuce

#### BEYOND BURGER (VEGAN) 15

Bibb Lettuce, Caramelized Onion, Tomato

#### CHICKEN CAPRESE PANINI 15

Marinated Grilled Chicken, Aioli, Burrata con Panna, Arugula, Pistachio Gremolata, Heirloom Tomato

#### A LA CARTE SIDES \$4 EACH

- French Fries with Parmesan Garlic or Sea Salt and Vinegar
- Roasted Brussel Sprouts Drizzled with Hot Honey (V, GF)
- Superfood Side Salad - Watercress, Spinach, Cucumber, Carrot, Choice of Dressing (V)
- Caesar Side Salad - Grana Padano, Hearts of Romaine, Garlic Crouton, Caesar Dressing
- Quinoa Tabbouleh (V, GF)

### Seafood Entrees

#### FRESH CATCH - FARRO RISOTTO (GF) 34

Shaved Brussel Sprouts, Shaved Organic Tuscan Kale, Mirepoix, Grana Padano, Pistachio Gremolata

#### HALIBUT WITH CRUNCHY VIRGINIA PEANUT 34

Thai Style Red Curry, Basmati Rice, Wilted Greens

#### MARYLAND STYLE BLUE CRAB CAKE 36

Sweet Corn and Tomato Relish, Quinoa Tabbouleh, Whole Grain Mustard Remoulade

#### OUR SOURCING PROMISE

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

Executive Chef - John B. Papa Jr.

General Manager - Rodney Moubray

#### LOCAL FOOD VENDORS SPOTLIGHT

Seven Hills Beef- Lynchburg, VA

Autumn Olives Farm - Waynesboro, VA

Charm School Social Club - Richmond, VA

AR's Hot Southern Honey - Richmond, VA

Border Springs Lamb - Patrick Springs, VA

Twin Oaks Tofu - Louisa, VA

### Meat and Poultry Entrees

#### SEVEN HILLS NEW YORK STRIP STEAK 38

House Spice Rub, Pancetta and Cremini Mushroom, Whipped Sweet Potato with Honey, Caramelized Onion Jus, French Beans

#### SEVEN HILLS FILET MIGNON WITH

SHRIMP SCAMPI 40  
Basmati Rice, Glazed Malibu Carrot, 6 oz. Petit Filet Mignon

#### BORDER SPRINGS RACK OF LAMB 42

Apricot Puree, Farro Risotto, Veal Glace de Veau, Asparagus, Malibu Carrot

#### CHICKEN ROMESCO 34

French Breast of Chicken, Quinoa Tabbouleh, Green Bean and Tomato Salad

### Vegetarian and Vegan Entrees

#### SPAGHETTI AL POMODORO (V) 18

San Marzano Tomato Sauce, Fresh Basil, Grated Grana Padano  
Add Chicken 5 - Add Shrimp 9

#### FOUR CHEESE PENNE PASTA AL FORNO (V) 18

Grana Padano, Asiago Cheese, Garlic Cream Sauce, Baby Spinach, Tomato  
Add Chicken 5 - Add Shrimp 9

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

Basmati Rice, Steamed Malibu Carrot and Asparagus, Sweet Thai Chili

#### ROASTED HEIRLOOM VEGETABLE RED CURRY

(GF, VEGAN) 20  
Basmati Rice, Malibu Carrot, Brussel Sprout, Asparagus, Fresh Basil

### Desserts

#### HUMMINGBIRD CAKE 9

Cream Cheese Icing, Pineapple, Toasted Pecans

#### RUSTIC APPLE GALETTE 10

Served Warm, Topped with Charm School Vanilla Ice Cream

#### FLOURLESS CHOCOLATE TORTE (GF) 10

Raspberry Coulis, Local Berries

#### LOCAL ICE CREAM

from CHARM SCHOOL ICE CREAM

1 Scoop - 5

Flight of 3 - 8

### 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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