

the  
**COLONY**  
**ROOM**

■ ■ *Starters* ■ ■

Ⓞ **GRILLED COMPRESSED WATERMELON SALAD** — 18

*Poached Shrimp, Pistachio, Maldon Salt, Tropical Fruit Salsa  
Baby Arugula, Honey & Melon Vinaigrette*

**WAGYU CARPACCIO\*** — 16

*Olive Oil Roasted Pistachio, Green Peppercorns & Heirloom Grape Tomatoes, Kalamata Tapenade  
Fried Basil Leaves, Black Garlic Brioche Toast, Maldon Salt Flakes*

**"SIXTY SOUTH" SALMON CRUDO\*** — 14

*Sustainably Raised Antarctic Salmon, Champagne Grapes, Honey Sweetened, Mirin Scented Soy Sauce  
Lime Zest, Pink Peppercorns, Cilantro*

**LEMON KALE CAESAR** — 11

*Chopped Romaine Hearts & Baby Kale Leaves Tossed in Caesar Dressing  
Grana Padano, Preserved Lemon, White Anchovy Filet, Roasted Challah Crouton*

Ⓞ **GORGONZOLA WEDGE** — 11

*Baby Iceberg Wedge, Smoked Bacon, Heirloom Grape Tomato  
Crumbled Gorgonzola, Chive, Gorgonzola Dressing*

**ERIC YEAGER, CEC, AAC, EXECUTIVE CHEF**

the  
**COLONY**  
**ROOM**

■ ■ *Mains* ■ ■

**GF** **7 HILLS FARMS STRIPLOIN STEAK\*** — 42

*House Butchered & Flame Broiled with Tarragon Sunflower Seed Butter  
Fleur de Sal Potatoes & Sautéed Petite Summer Vegetables*

**CAST IRON CHILEAN SEA BASS\*** — 45

*Mint & Cilantro Crumble, Champagne Cantaloupe Mimosa  
Icebox Radish, Kiwi & Frisée Salad & Zucchini Chickpea Fritter*

**CHEF'S "TRUE BLUE" MARYLAND CRAB CAKES** — 44

*Chili Chive Aioli, Fire Grilled Locally Harvested Beefsteak Tomatoes, Zucchini Chickpea Fritter  
Succotash Purees of Petite Pois, Carrot & Corn*

**GF V** **GNOCCHI & LOCAL SUMMER VEGETABLES** — 28

*Sautéed Hand Rolled Gluten Free Gnocchi & Petite Summer Vegetables  
Carrot Herb Bisque, Cracked Pink Pepper, Maldon Salt, Herb Oil*

**SEARED YELLOWFIN TUNA\*** — 38

*Virginia Huckleberry & Mango Salsa, Sauce Romesco  
Zucchini Chickpea Fritter & Sautéed Petite Summer Vegetables*

**CAROLINA BISON SHORT RIB** — 36

*Cabernet Braised Carolina Raised Bison, Virginia Mountain Mushrooms  
Fleur de Sal Potatoes & Sautéed Baby Greens*

**SEARED VIRGINIA ROCKFISH\*** — 40

*Local Caught Wild Atlantic Striped Bass, Lemon, Caperberry, Roasted Red Peppers, Chardonnay Wine Butter  
Warm Orzo Salad & Sautéed Baby Greens*

**WILD BOAR TENDERLOIN MEDALLIONS\*** — 35

*Dry Rubbed & Flame Broiled, Tamarind Pineapple "BBQ"  
Warm Orzo Salad & Sautéed Baby Greens*

**AUSTRALIAN LAMB RACK\*** — 46

*Zinfandel-Stained Fresh Summer Cherries, Pistachio, Fresh Mint & Oregano  
Pearled Farro & Sautéed Baby Greens*