

THE ROCKHILL GRILLE

starters

- CALAMARI STEAK** parmesan aioli, tomato jam, aged balsamic **11**
- BEEF CARPACCIO*** garlic crostini, capers, grana padano, arugula, lemon **9**
- TATER TOTS** house-made, jalapeño cheese, garlic aioli, catsup **8**
- SMOKED SALMON SPREAD** house-cured, english cucumbers, dill dressing, crostini **13**
- BRUSCHETTA** peperonata, chevre, tomato jam, french baguette **11**
- PIG WINGS** roasted, mustard vinaigrette, chives **13**

salads & sandwiches

ADD CHICKEN \$4, BEEF \$5, SALMON \$6

- ROCKHILL SALAD** mixed greens, heirloom tomato, egg, avocado, house-made cornbread croutons, house vinaigrette **12**
- CAESAR SALAD** hearts of romaine, parmesan cheese, crostini **9**
- BRUSSEL SPROUTS SALAD** sun-dried cherries, arugula, pecans, chevre, brown butter vinaigrette **10**
- CAPRESE SALAD** fresh mozzarella, golden beets, heirloom tomato, avocado, pesto, balsamic **12**
- THE ROCKHILL CHEESEBURGER*** cheddar cheese, lettuce, onion, tomato, pickle, brioche bun **14**
- VEGGIE BURGER** artichoke heart-based, avocado, arugula, tomato, onion, brioche bun **13**

All sandwiches served with fries. Sub side salad, tater tots, or cup of soup for \$3

entrees

- DUCK CONFIT** brussel sprouts, hash browns, lardons, mustard vinaigrette **24**
- ROASTED CHICKEN** roasted potato medley, green beans, chicken demi-glace **19**
- NORWEGIAN SALMON*** basmati rice, green beans, sesame-ginger ponzu **24**
- CRAB CAKE** heirloom tomato gratin, mustard-whipped potato, ginger, kale, lemon butter **25**
- CREOLE SHRIMP** jumbo shrimp, andouille sausage, basmati rice, creole tomato sauce **27**
- BLACKENED CAULIFLOWER** basmati rice, heirloom tomato, kale, roasted corn, tarragon butter **18**
- RIBEYE*** marinated, heirloom tomato-cucumber salad, cornbread croutons, blue cheese **32**
- CHEF'S KC STRIP*** chimichurri, shishito peppers, roasted potato medley, herbed cream cheese **34**
- PORK CHOP** double-cut bone in, mustard-whipped potato, asparagus, apple-bourbon glaze **26**
- FILET MIGNON*** heritage beef, loaded baked potato, grilled asparagus, bourbon-glazed mushrooms **39**
- SCALLOPS** savory french toast, heirloom tomato, white truffle, green onion **34**

EXECUTIVE CHEF sam hefter

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

We use nuts and nut-based oils in some menu items. Please let us know if you are allergic to any foods.