

— THE —  
**ROCKHILL**  
 GRILLE

starters —————

**TATER TOTS** house-made, jalapeño cheese, garlic aioli, catsup **8**

**BRUSCHETTA** preserved cherry tomatoes, honey goat cheese, fresh herbs **9**

**SMOKED SALMON SPREAD** house-cured, english cucumbers, dill dressing, crostini **13**

**PIG WINGS** roasted, mustard vinaigrette, chives **13**

salads —————

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 **9**

**CAPRESE SALAD** fresh mozzarella, golden beets, heirloom tomato, avocado, pesto, balsamic **10**

sandwiches —————

**CHICKEN SALAD SANDWICH** fresh mozzarella, tomato, arugula, cracked wheat **11**

**PESTO CHICKEN SANDWICH** grilled, fresh mozzarella, tomato, lettuce, ciabatta **12**

**SALMON SANDWICH\*** grilled, onion marmalade, arugula, caper aioli, ciabatta **12**

**ROCKHILL GRILLE CHEESEBURGER\*** cheddar cheese, lettuce, onion, tomato, pickle, brioche bun **13**

**VEGGIE BURGER** artichoke heart-based, avocado, arugula, tomato, onion, brioche bun **12**

**PRIME RIB SANDWICH\*** shaved to order, herbed cream cheese, french baguette **17**

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

entrees —————

**PORK CHOP** bone-in, sweet potato hash, asparagus, apple bourbon glaze **19**

**NORWEGIAN SALMON\*** basmati rice, green beans, sesame-ginger ponzu **19**

**ROASTED CHICKEN** roasted potato medley, green beans, chicken demi-glaze **19**

**CHEF'S BUTCHER STEAK\*** chimichurri, shishito peppers, roasted potato medley, herbed cream cheese **26**

**EXECUTIVE CHEF** sam hefter