

# — THE —

# ROCKHILL

## GRILLE

### starters

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**CALAMARI** banana peppers, arugula, tomato jam **13**

**BEEF CARPACCIO\*** garlic crostini, capers, grana padano, arugula, lemon **9**

**TATER TOTS** house-made, jalapeño cheese, garlic aioli, catsup **9**

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

**BRUSCHETTA** preserved cherry tomatoes, honey goat cheese, fresh herbs **11**

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

### salads & sandwiches

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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, house-made cornbread croutons **9**

**BRUSSEL SPROUTS SALAD** sun-dried cherries, arugula, pecans, goat cheese, brown butter vinaigrette **11**

**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

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**DUCK CONFIT** brussel sprouts, hash browns, lardons, mustard vinaigrette **24**

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

**SCOTTISH SALMON\*** basmati rice, green beans, sesame-ginger ponzu **26**

**CRAB CAKE** heirloom tomato gratin, rustic mashed potatoes, 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**

**ROCKHILL RIBEYE\*** marinated 48 hours, rustic mashed potatoes, seasonal green vegetable **35**

**CHEF'S BUTCHER STEAK\*** chimichurri, seasonal green vegetable, roasted potato medley, herbed cream cheese **32**

**PORK CHOP** double-cut bone in, rustic mashed potatoes, seasonal green vegetable, apple-bourbon glaze **26**

**FILET MIGNON\*** loaded baked potato, seasonal green vegetable, honey butter **39**

**SCALLOPS** savory french toast, heirloom tomato, white truffle, chives **34**

**GENERAL MANAGER** samuel 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.