

— THE —

ROCKHILL

GRILLE

starters

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

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

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.