• starters • small plates •

SHARING STARTER
Maryland Crab cake with Remoulade Sauce, Sautéed Wild Mushrooms with Puff Pastry, Virginia Ham & White Cheddar Croquettes 16

SEARED SEA SCALLOPS
With saffron aioli and housemade bacon jam 12

SPINACH & ARTICHOKE CROSTINI
With shaved parmesan 7

VIRGINIA HAM & WHITE CHEDDAR CROQUETTES
Crispy fried and served with maple-dijon dipping sauce 7

ESCARGOTS À LA BOURGUIGNONNE
With garlic-shallot-parsley butter and sliced baguette 10

MARYLAND CRABCAGES
On artisan greens with sweet bell pepper remoulade 14

PANKO-CRUSTED BAKED GOAT CHEESE
With plum tomato & ginger jam, spiced nuts, and crostini 9

SAUTÉED WILD MUSHROOMS
Finished with sherry and dried cranberry cream sauce over herbed puff pastry 8

• salads • soups •

CARRIAGE HOUSE WEDGE
Romaine wedge, bleu cheese, toasted walnuts, Michigan dried cherries, honey-balsamic vinaigrette 7

ARTISAN GREENS & BASIL GREEN GODDESS
English cucumber, cherry tomato, shaved carrots, herbed croutons, buttermilk green goddess dressing 6

CHARGRILLED CAESAR
Grilled romaine wedge, shaved parmesan, crispy shallots, grilled lemon, roasted garlic Caesar dressing 6

FIRE-ROASTED TOMATO BISQUE
Pimento cheese and bacon crouton Bowl 6; Cup 4

FRENCH ONION SOUP AU GRATIN
With baguette crouton and Gruyère cheese 7

• à la carte •

CRUSHED YUKON GOLD POTATOES 4
BLEU CHEESE & BACON CRUSHED POTATOES 5
WILD RICE MEDLEY 4
GRILLED ASPARAGUS SPEARS 4
SAUTÉED WILD MUSHROOMS 5

• entrees •

Hathaway House SURF & TURF*
5 oz. Filet Mignon and three Seared Sea Scallops, Cognac-peppercorn cream sauce, sautéed wild mushrooms, crushed Yukon Gold potatoes 36

BRONZED FILLET OF WILD SALMON
Rosemary and honey glaze, kalamata olive, pine nut, roasted red pepper and golden raisin chutney, wild rice medley 25

POTATO-CRUSTED LAKE SUPERIOR WHITEFISH
Shredded crispy potato crust, steamed whitefish fillet, lemon-horseradish-caper tartar sauce 25

SEARED SEA SCALLOPS
Basil pesto cream sauce, crushed Yukon Gold potatoes, blistered cherry tomatoes, wilted spinach, crispy shallots 27

Hathaway House FRIED CHICKEN
Dating back to 1965, four pieces of freshly fried chicken, crushed Yukon Gold potatoes with chicken gravy, our sage dressing 22

CHARLESTON CHICKEN
Sautéed breast of chicken, farfalle pasta with Canadian bacon, mushrooms, and cream, topped with toasted pecans 23

ROASTED VEGETABLE LASAGNA (vegetarian)
Layers of herb-roasted eggplant, zucchini & yellow squash, red & green bell pepper, red onion, and baby spinach, ricotta, goat & parmesan cheeses, finished with our marinara and broiled mozzarella 18

GARLIC-STUDDED ROAST PRIME RIB OF BEEF*
Au jus, Yorkshire orange popover and horseradish cream, bleu cheese & bacon crushed potatoes 10 oz. 25 14 oz. 32
With sautéed wild mushrooms +4

STEAK DIANE*
Sautéed filet medallions finished with wild mushrooms in a brandied cream sauce, served with crushed Yukon Gold potatoes 32

GRILLED DOUBLE LAMB CHOPS*
Sweet & sour red wine sauce, plum tomato & ginger jam, crushed Yukon Gold potatoes 29

CHARGRILLED FILET MIGNON*
USDA Prime beef, hand-cut and chargrilled, served with crushed Yukon Gold potatoes, and your choice of preparation:
• Bordelaise sauce (red wine, butter, shallots, demi-glace)
• Cognac-peppercorn cream sauce
5 oz. 26 9 oz. 32
With sautéed wild mushrooms +4

*Ask your server about items that can be served raw or undercooked. Consuming raw or undercooked meat, seafood, or poultry may increase risk of foodborne illness, especially if you have certain medical conditions.