

T-MILLERS

RICHMOND MARRIOTT: 500 EAST BROAD STREET, RICHMOND, VA 804-648-2255

SHARES + SNACKS

House Bacon Jam	GFO	11
maple bacon jam, whipped ricotta, rosemary, grilled sourdough		
Chicken Tenders		10
RVA lager battered, ranch or honey mustard		
Avocado Toast	GFO	12
mint, feta, chile guajillo, mixed greens		
Mac & Cheese		12
smoked gouda, fontina, cheddar, fusilli, breadcrumbs --- add bacon +2		
Crispy Calamari		12
cherry peppers, tomato, roasted garlic, butter, lemon		

Chorizo Nachos	GF	12
house made chorizo, crema, pickled jalapenos, pico, monteray jack, guacamole		

Chef Peyton's Go To Chicken Wings

choice of buffalo, old bay, or sriracha-honey with scallions GF 11

My favorite! Brined, dry rubbed, and slow cooked 'confit' for 2 hours and then fried up crispy and tossed in your choice of home-made sauce!

- Executive Sous Chef Peyton Powell

SOUPS + SALADS

Seasonal Soup		5
Herb Caesar	GFO	9
baby romaine, house baked croutons, shaved parmesan, fresh herbs		
add grilled chicken +4 grilled salmon* +8		

Poached Pear Salad	GF	11
roquette arugula, roasted pecans, goat cheese, red wine vinaigrette		

Baby Kale Salad	GF	11
pickled strawberries, candied pumpkin seeds, lemon tahini vinaigrette		

HANDHELD served with fries or house salad; substitute any other side +3

Chesapeake Crab Cake		16
jalapeno coleslaw, old bay aioli, bibb lettuce, brioche bun		
Turkey Club	GFO	11
turkey, bacon, lettuce, tomato, swiss, lemon herb aioli, sourdough		
Reuben		13
house corned beef, sauerkraut, thousand island, swiss, rye		
Fried Chicken Sandwich		13
brined chicken thigh, sweet chili aioli, pickles, brioche bun		

Ribeye French Dip *		16
au jus, horseradish aioli, provolone, tobacco onions		

The Italian Job		13
pressed panini, prosciutto, fresh mozzarella, house fig jam, arugula		

Smash Burger *	GFO	14
LaFrieda double quarter pounder, american, lettuce, pickle, Dukes mayo, sesame seed bun ----- add bacon +2		

Beyond Burger *	GFO	14
our 100% vegetarian Smash Burger! Or make it vegan without cheese and mayo		

FORK + KNIFE

Fish & Chips		16
VA ale battered cod, old bay aioli, jalapeno coleslaw		
NY Strip *	GF	30
locally farmed black angus, dry aged 27 days, chimichurri, choice of one side		
Pan Seared Salmon *	GF	21
lentils, mustard glazed red onions, vin cotto		
Mussels with VA Ham *	GFO	16
local country ham, <i>devil's backbone</i> vienna lager, roasted garlic butter, scallions, sun-dried tomato		

SIDES 5

fries, crispy sprouts, jalapeno slaw, twice-baked potato, roasted garlic mashed potato, house salad

SWEETS

River City Smore's Bar		8
smoked almonds, whipped vanilla cream		
Citrus Brioche Bread Pudding		7
grapefruit and vanilla gelato		
Strawberry Swirled Cheesecake		7
chocolate graham cracker crust		

GFO: items can be made Gluten Free
locally sourced. regional flavor.
GF: Gluten Free

* cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
parties of 8 or more will incur an 18% service charge

DINNER