

the greenhouse lunch

APPETIZERS

Soup du Jour	9
Chef's Daily Preparation	
Chilled Spring Pea Soup	10
Mint Oil, Pea Tendrils	
Salmon Tartar with Avacado Mousse	12
Tobiko, Chives, Pink Grapefruit	
Salad of Raw and Cooked Vegetables	12
Asparagus Marmalade, Soft Herbs, Verjus Vinaigrette	
Caesar Salad	11
Crisp Romaine, Anchovies, Soft-Boiled Egg, Shaved Parmesan	
Spinach and Mushroom Ravioli	12
Enoki Mushrooms, Roasted Pine Nuts, Herb Pesto	
Jumbo Lump Crab Cake	16
Seasonal Succotash, Smoked Bacon	
Prime Beef Carpaccio with Crispy Shallots	17
Micro Arugula, Shaved Parmesan	

SANDWICHES

Salmon and Vegetable Club Sandwich	16
Basil Aioli, Toasted Brioche	
Country Panini	15
Prosciutto, Goat Cheese, Balsamic Onion Marmalade, Spinach	
Steak Sandwich	18
Hanger Steak, Grain Mustard, Roasted Tomatoes, Crispy Onions	
Grilled Chicken Sandwich	16
Avocado, Bacon, Mozzarella	

ENTREES

Seared Hamachi Seasoned with Togarashi Pepper	20
Wok-Fried Vegetables, Spicy Red Miso Sauce	
Cobb Salad	20
Crisp Salad Hearts, Maryland Crab, Quail Eggs, Blue Cheese, Golden Balsamic	
Niçoise Salad	24
Seared Tuna, Quail Eggs, Traditional Garnishes	
Quiche du Jour	19
Baby Greens	
Herbed Omelette	17
Virginia Ham, Aged Cheddar, Tomatoes, Choice of Salad or Fries	
Ground Sirloin Burger	21
House Made Ketchup, Smoked Bacon, Aged Cheddar, Pommes Frites	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.