

the greenhouse lunch

APPETIZERS

Soup du Jour Chef's Daily Preparation	9
Roasted Tomato Soup Gruyère Crouton	10
Salmon Tartar with Crème Fraîche Tobiko, Chives, Pink Grapefruit	12
Salad of Raw and Cooked Vegetables Asparagus Marmalade, Soft Herbs, Verjus Vinaigrette	12
Caesar Salad Crisp Romaine, Anchovies, Soft-Boiled Egg, Shaved Parmesan	11
Spinach and Mushroom Ravioli Enoki Mushrooms, Herb Pesto, Shaved Parmesan Cheese	12
Maryland Crab Cakes with Tarragon Sweet Corn Relish, Smoked Bacon	16
Bison Carpaccio with Crispy Shallots Arugula and Artichoke Salad, Smoked Black Pepper	17

ENTREES

Cobb Salad Crisp Salad Hearts, Maryland Crab, Quail Eggs, Blue Cheese, Golden Balsamic	20
Niçoise Salad Seared Tuna, Quail Eggs, Traditional Garnishes	24
Quiche du Jour Baby Greens	19
Herbed Omelette Virginia Ham, Aged Cheddar, Tomato, Choice of Salad or Fries	17
Roasted Local Rockfish Braised Beans, Preserved Tomatoes, Virginia Ham	24
Chicken Pot Pie Seasonal Baby Vegetables, Tarragon, Baby Salad Hearts	19
Steak au Poivre Prime New York Strip, Pommes Frites	34
Ground Sirloin Burger House Made Ketchup, Smoked Bacon, Aged Cheddar, Pommes Frites	21
Salmon and Vegetable Club Sandwich Basil Aioli, Toasted Brioche	16
Country Panini Prosciutto, Goat Cheese, Balsamic Onion Marmalade, Spinach	15
Elbow Macaroni & Cheese Gruyère Cheese, Choice of Grilled Chicken or Sautéed Seasonal Mushrooms	19

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