

The greenhouse lunch

APPETIZERS

Brisket Consommé 14

Angel Hair Pasta, Brisket, Spring Vegetables, Grilled Ramps

Chesapeake Crab Cake 21

Melted Tomato, Sauce Rémoulade

Salmon Tartare 19

Pink Grapefruit, Avocado, Crème Fraîche

Avocado Toast 20

Mashed Avocado, Sautéed Tomato, Feta Cheese, Pickled Radish, Avocado Rose

French White Asparagus 22

Spring Fingerling Potato, Asparagus Hollandaise

(Add Grilled Salmon \$12 or Roasted Chicken \$10)

Baby Beet Salad 18

Roasted Red Beets, Pickled Baby Beets, Pink Beet Vinaigrette, Goat Cheese, Mizuna

ENTRÉES

Quiche Provençal 19

Sun Dried Tomatoes, Baby Arugula, Caramelized Onions, Feta Cheese

Hash Brown & Hand Cut Smoked Salmon 24

Gruyère Cheese, Sunny Side Up Egg, Avocado Rose, Upland Cress

Spaghetti Chitarra 21

House Made Beef Bolognese, Vacche Rosse Parmesan

Grilled Chicken Cobb Salad 26

Baby Lettuce, Tomato, Hard Boiled Egg, Bacon, Avocado

Blue Cheese, Croutons, Red Wine Vinaigrette

Pan Seared Sea Bream 32

Fava Beans, Kohlrabi, Ramp Sauce

Grilled King Salmon Filet 33

Green Asparagus, Wakame, Snow Peas, Cucumber, Grilled Avocado, Soy Beurre Noir

Farmhouse Chicken Breast 24

Wilted Baby Swiss Chard, Roasted Sage Potato, Chicken Jus

Veal Schnitzel Viennese 35

Lingonberry Jam, Lemon, Capers, French Fries

Martin's Farm 6 oz. Prime Filet 48

Bone Marrow Butter, Sautéed Baby Spinach, French Fries

Martin's Farm Sirloin Burger 24

Choice of Cheese, Red Onion, Tomato, Lettuce, Bacon, Avocado, Sautéed Mushrooms, French Fries or Salad

Executive Chef, **Ralf Schlegel**

SOMMELIER'S SELECTION BY THE GLASS

Sparkling and Champagne

- Adami, Prosecco, "Col Credas," Valdobbiadene Superiore, Italy 2017 17
Voirin-Jumel, Blanc de Blancs, Cramant, Grand Cru, Champagne, France NV 25
J. Lasalle, "Cuvee Preference," Chingy-les-Roses 1er Cru, Champagne, France NV 29
Michel Forget, Rosé, Ludes 1er Cru, Champagne, France NV 30
Ruinart, Blanc de Blancs, Brut, Reims, Champagne, France NV 43

White

- Moraitis, Assyrtiko, «Sarakiniko,» Santorini, Greece 2017 14
Barboursville, Vermentino Reserve, Monticello, Virginia 2016 15
St. Urbans-Hof, Riesling, "Wiltinger," Kabinett, Mosel, Germany 2017 15
Primosic, Pinot Grigio, Collio Goriziano, Friuli, Italy 2017 16
Domaine Hubert Brochard, Sauvignon Blanc, Sancerre, Loire, France 2017 18
Jean Chartron, Chardonnay, "Montmorin," Rully, Burgundy, France 2016 20
Maldonado, Chardonnay, "Parr Vineyard" Sonoma 2015 22

Rosé

- Château de Berne, "Inspiration," Côtes de Provence 2017 18

Red

- Paradise Springs, "Meritage," Clifton, Virginia 2014 15
Maison Lombard, Syrah, Crozes-Hermitage, Rhône Valley, France 2014 16
Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2014 17
Mas del Billo, Garnacha Blend, Priorat, Spain 2016 18
Brooks, Pinot Noir, "The Jefferson Cuvée," Willamette Valley, Oregon 2016 19
Acumen, Cabernet Sauvignon, Napa Valley 2014 21
Azelia, Barolo, Piedmont, Italy 2014 25
Mazzei, Cabernet Sauvignon, "Philip", Tuscany, Italy 2014 30
Heitz Cellar, Cabernet Sauvignon, Napa Valley 2013 40

Wine Director, **David Metz**

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May increase Your Risk of Food Borne Illness.

**For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.