

The greenhouse lunch

APPETIZERS

Chilled Corn Soup 14

Grilled Corn, Jalapeño, Lime, Cotija Cheese, Cilantro

Roasted Tomato Soup 12

Mini Grilled Cheese Sandwiches with Bacon

Chesapeake Crab Cakes 21

Melted Tomato, Sauce Rémoulade

Salmon Tartare 19

Pink Grapefruit, Avocado, Crème Fraîche

Arugula Salad 16

Ruby Red Beets, Goat Cheese, Spiced Walnuts, Orange Segments, Lemon Vinaigrette

Caesar Salad 17

Sun Dried Tomatoes, Fresh Grated Parmesan, Croutons

Burrata 15

Black Mission Figs, Arugula, Balsamic Pearls, Crispy Prosciutto

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

Pappardelle Bolognese 21

House Made Beef Bolognese, Whipped Ricotta, 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

Fennel Purée, Roasted Maitake Mushroom, Basil Kombu Broth

Grilled King Salmon Filet 33

Orzo, Spinach, Piquillo Peppers, Lemon Beurre Blanc

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 *2018* 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 32
- Ruinart, Blanc de Blancs, Brut, Reims, Champagne, France NV 43

White

- St. Urbans-Hof, Riesling, "Wiltinger," Kabinett, Mosel, Germany *2018* 15
- Maculan, "Pino & Toi", Pinot Bianco, Pinot Grigio, Veneto, Italy *2017* 16
- Rosignole, Sauvignon Blanc, "Vieilles Vignes," Sancerre, France *2018* 18
- Jean Chartron, Chardonnay, "Montmorin," Rully, Burgundy, France *2016* 20
- Maldonado, Chardonnay, "Parr Vineyard" Sonoma *2015* 22

Rosé

- Gassier "Le Pas du Moine" Rosé Côtes de Provence, Sainte-Victoire, France *2018* 20
- Willakenzie, Grenache Rosé, Willamette Valley, Oregon *2018* 13

Red

- Brooks, Pinot Noir, "The Jefferson Cuvée", Willamette Valley, Oregon *2017* 19
- Paradise Springs, "Melange," Clifton, Virginia *2014* 15
- Azelia, Barolo, Piedmont, Italy *2014* 25
- Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina *2014* 17
- Mark Ryan, Cabernet Sauvignon, "The Chief", Columbia Valley, Washington *2016* 21
- Mazzei, Cabernet Sauvignon, "Philip", Tuscany, Italy *2014* 30
- Heitz Cellar, Cabernet Sauvignon, Napa Valley *2014* 44

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish
may increase your risk of food borne illness.