

The greenhouse lunch

APPETIZERS

Pumpkin Soup 12

Toasted Pumpkin Seeds, Pumpkin Oil

Chesapeake Crab Cake 18

Melted Tomato, Sauce Rémoulade

Salmon Tartare 19

Pink Grapefruit, Avocado, Crème Friche

Rock Shrimp and Polenta 20

Garlic Rock Shrimp, Sweet Potato Polenta, Shrimp Sofrito Jus, Chives

Kale Salad 16

Port Poached Pears, Gorgonzola, Brown Butter Almonds, Pomegranate Vinaigrette

Baby Beet Salad 18

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

ENTRÉES

Quiche Florentine 19

Baby Spinach, Melted Leek, Gruyère Cheese, Side Salad

Hash Brown & Hand Cut Smoked Salmon 21

Gruyère Cheese, Slow Cooked Egg, Avocado Rose, Upland Cress

Spaghetti Chitarra 21

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 Grouper 28

Roasted Brussel Sprouts, Cauliflower Mousse, Lemon Beurre Blanc

Grilled King Salmon Filet 28

Smoked Seaweed Butter, Green Asparagus, Pink Grapefruit

Farmhouse Chicken Breast 24

Tarragon Lemon Butter, Baby Garden Vegetables, Lemon Olive Fettuccine

Veal Schnitzel Viennese 35

Lingonberry Jam, Lemon, Capers, French Fries

Martin's Farm 6 oz. Prime Filet 46

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

- Vino Budimir, Dry Riesling, "Margus Margi" Zupa, Serbia 2011 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
Rossignole, Sauvignon Blanc, "Cuvée Vieilles Vignes," Sancerre, France 2017 18
Jean Chartron, Chardonnay, "Montmorin," Rully, Burgundy, France 2016 20
Maldonado, Chardonnay, "Parr Vineyard," Sonoma 2014 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 2013 16
Familia Mayol, Malbec Blend, "Cuatro Primos," Mendoza, Argentina 2012 17
Château des Joualles, Bordeaux Supérieur 2010 17
Brooks, Pinot Noir, "The Jefferson Cuvée," Willamette Valley, Oregon 2016 19
Acumen, Cabernet Sauvignon, Napa Valley 2014 21
Pecchenino, Nebbiolo, "Botti," Langhe, Piedmont, Italy 2015 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.