

The greenhouse

APPETIZERS

Roasted Tomato Soup 14
Gruyère Grilled Cheese

King Salmon Tartare 21
Avocado Mousse, Crème Fraîche, Tobiko, Grapefruit

Spring Greens Salad 19
Asian Pear, Dried Cherries, Candied Walnuts, Buffalo Blue Cheese
Honey Balsamic Dressing

Burrata 21
Eggplant Caponata, Balsamic Reduction

ENTRÉES

Grilled King Salmon 43
Baby Bok Choy, Shiitake Mushroom, Lemongrass Sauce

Grilled Yellowtail 43
Sautéed Broccoli, Butternut Squash Velouté

Chicken Paillard 31
Baby Lettuce, Castelvetrano Olives, Lemon Honey Vinaigrette

Fettuccini Bolognese 29
Black Angus Beef, Mirepoix, Pomodoro Sauce, Parmigiano Reggiano

Sirloin Burger 29
Seven Hills Angus Sirloin, Black Truffle Pecorino Toscano Cheese
Tomato Confit, Caramelized Onions, Olive Oil Brioche Bun
Parmigiano Reggiano French Fries

New York Strip 44
Sautéed Shiitake & Asparagus, Celery Purée, Summer Truffle Sauce

Executive Chef Fabio Salvatore

**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.

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DESSERTS 16

Morello Cherry Cranberry Crisp

Old Fashioned Pecan Oats, Whipped Vanilla Cream, Bergamot Ice Cream

Original Cheesecake

Blackberry White Porto Compote, Lemon Pound Cake, Blackberry Sorbet

Chocolate Variation

Molten Lava Cake, Milk Chocolate Pot de Crème, Cocoa Nib Ice Cream

House Made Ice Cream and Sorbet

Ice Cream: Vanilla, Cocoa Nib, Bourbon

Sorbet: Chocolate, Mango, Pear, Raspberry

Fresh Mixed Berries

Whipped Cream

COFFEE & TEA

Coffee

Cold Brew, Regular Coffee, Decaffeinated Coffee, Espresso, Cappuccino

Macchiato, Caffè Latte, Americano, Marocchino, Caffè Mocha

Tea

English Breakfast, Earl Grey, Chamomile, Darjeeling, Morgantau Green, Mint

DESSERT WINES

Rutherglen, Tokay “Campbells” 17

Muscadelle, Melbourne, Victoria NV

Château Les Justices, Semillon 20

Sauternes, France 2018

Royal Tokaji, Late Harvest 18

Hungary, 2017

Oremus, Tokaji Aszú, 6 Puttonyos 35

Hungary, 2005

Pastry Chef Fabrice Leray

WINES BY THE GLASS

Sparkling & Champagne

- Maria Casanovas, Cava Reserva” NV, Spain 17
- Laurent Perrier “La Cuvée” Brut, Champagne, France NV 29
- Michel Forget, Brut Rosé, Ludes 1er Cru, Champagne, France NV 32

White

- Lagaria, Pinot Grigio, Trentino-Altro Adige, Italy 2018 15
- Mattias et Emile Roblin, Sancerre, France 2019 20
- Albariño, “Esencia Diviña,”Galacia, Rais Baixas, Spain 2020 20
- Landmark, Overlook, Chardonnay, Sonoma Coast, California 2018 22
- Domaine Chanzy, Chardonnay “En Rosey,” Burgandy, France 2019 25

Rosé

- Château Berne, “Inspiration”, Côtes de Provence, France 2020 15
- Pas du Moine, Côtes de Provence, France, 2018 21

Red

- Cuvelier Los Andes, Malbec, Uco Valley, Mendoza, Argentina 2018 17
- Solena, Pinot Noir, “Grande Cuvée”, Willamette Valley, Oregon 2020 19
- Januik, Cabernet Sauvignon, Columbia Valley, Washington 22
- Domaine Blain-Gagnard, Chassagne-Montrachet, France 2017 30

Full wine list is available by scanning the QR code below or on iPad.
Please ask your server for more information.



BEER & SELTZER 9

- 3 Stars “Peppercorn Saison”, Washington, DC
- DC Brau, “Brau Pils”, Pilsner, Washington, DC
- Allagash Brewing, “White”, Belgium Wit, Portland, ME
- Amstel Light, Lager, Amsterdam, Netherlands
- Old Ox, “Hoppy Place”, IPA, Ashburn, VA
- Heinekin 0.0, Non-Alcoholic Beer, Amsterdam, Netherlands