



LUNCH
RESTAURANT WEEK SUMMER 2010
\$20.10

first

seasonal vegetable soup
chicken matzoh ball soup *family recipe*
the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*
market salad *arugula, french beans, radish, carrot, dill, sherry-shallot vinaigrette*
deviled eggs *hard boiled egg, dried capers & garlic chips*
salt roasted baby beets *MD goat cheese, sicilian pistachio, micro arugula, fig vinegar*

second

sandwiches include choice of fries or greens
carolina pulled pork sandwich *house-smoked bbq pork, roasted poblano aioli, coleslaw, crispy onions*
roasted organic turkey sandwich *fava bean pesto, red onion marmalade, arugula, aioli, multigrain bread*
portobella mushroom reuben *gruyere cheese, sauerkraut, and 1000 island on marble rye*
½lb beef hamburger *with vermont cheddar on a sesame seed bun (add apple wood bacon 2)*
french dip sandwich *roast beef, au jus, horseradish cream, with or without cheese*
little gem salad *with gem lettuce, poached shrimp, parmesan, croutons, creamy caper dressing*
steak salad *with baby spinach, figs, tomatoes, olive, caramelized onion, pumpkin seed vinaigrette*
grilled chicken cobb salad *with avocado, tomato, fried egg, bacon & blue cheese*
porcini mushroom & baby summer squash risotto
shrimp & bacon mac 'n cheese

third

nutella cheesecake *hazelnut-graham cracker crust, marshmallow whip, mango puree, cocoa nibs*
red velvet cake *cream cheese frosting, chocolate pearls, chocolate sauce*
rhubarb-honey crisp *ginger ice cream*
seasonal sorbet *salty oat cookie*