



**LUNCH**  
**RESTAURANT WEEK WINTER 2010**  
**\$20.10**

**first**

seasonal vegetable soup  
chicken matzoh ball soup *family recipe*  
the wedge *iceberg lettuce, bacon bits, great hill blue cheese dressing*  
baby arugula *roasted seckle pear, VA smoked ham, radish, sherry vinaigrette*  
deviled eggs *hard boiled egg, dried capers & garlic chips*  
salt roasted baby beets *MD goat cheese, sicilian pistachio, micro arugula, fig vinegar*  
chopped organic chicken liver *pickled radish, soft herbs, buttered toast*

**second**

sandwiches include choice of fries or greens  
hot ham & cheese *smoked VA ham, gruyere cheese, sauerkraut, and herb-mustard on marble rye*  
turkey-pastrami reuben *coleslaw, gruyere cheese and 1000 island on marble rye*  
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*  
yankee pot roast *with red eye gravy, caramelized onion and horseradish on a sesame seed roll*  
little gem salad *with gem lettuce, poached shrimp, parmesan, croutons, creamy caper dressing*  
steak salad *with baby spinach, figs, roasted squash, caramelized onion, pumpkin seed vinaigrette*  
grilled chicken cobb salad *with avocado, tomato, fried egg, bacon & blue cheese*  
porcini mushroom & butternut squash risotto  
shrimp & bacon mac 'n cheese

**third**

apple brown betty *cinnamon-maple ice cream, butterscotch sauce*  
chocolate pot de crème *chai foam, bittersweet cocoa, vanilla wafer*  
red velvet cake *cream cheese frosting, chocolate pearls, chocolate sauce*  
pear & ginger crisp *tahitian vanilla bean ice cream,*  
seasonal sorbet *salty oat cookie*