

Restaurant Week Offerings - Lunch

1st Course

ARUGULA SALAD

blackberry ale vinaigrette, watermelon pickles, goat cheese, almonds

CAPITOL HILL SALAD

local apples, blue cheese, pecans, apple cider vinaigrette

COUNTRY "CAESAR" SALAD

grilled romaine heart, shaved parmesan, croutons, white anchovy

HEIRLOOM TOMATO GAZPACHO

shrimp, avocado creme fraiche

Soup of the Day

GRILLED SHRIMP

succotash, chili limon sauce

2nd Course

FRIED CHICKEN

Maryland style, country potato salad

BLACKENED CATFISH

crawfish etouffe, pickled yellow beans

RAVIOLI

spring vegetables, fresh herbs

SALMON

pea risotto, golden beet relish, preserved lemon vinaigrette

3rd Course – Lunch and Dinner

Lemon Pudding Cake, Mixed Berry Compote

Peach Pecan Crumble, Bourbon Caramel, Vanilla Ice Cream

Chocolate Cheesecake, Chocolate Sauce

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CAPITOL HILL SALAD

local apples, blue cheese, pecans, apple cider vinaigrette

COUNTRY "CAESAR" SALAD

grilled romaine heart, shaved parmesan, croutons, white anchovy

HEIRLOOM TOMATO GAZPACHO

shrimp, avocado creme fraiche

Soup of the Day

GRILLED SHRIMP

succotash, chili limon sauce

2nd Course

FRIED CHICKEN

Maryland style, country potato salad

RAVIOLI

spring vegetables, fresh herbs

SALMON

pea risotto, golden beet relish, preserved lemon vinaigrette

PORK LOIN

sweet potato cake, pea tendrils, sweet onion puree

Trout