



Restaurant Week Menu
August 2010
Lunch

First

Soup of the Day or
SPRING ASPARAGUS SOUP
black pepper crème fresh, mushroom chips, olive oil

PORK RIBS
vinegar slaw, bbq sauce

ARUGULA SALAD
blackberry ale vinaigrette, watermelon pickles, goat cheese, almonds

CAPITOL HILL SALAD
local apples, blue cheese, pecans, apple cider vinaigrette

+ COUNTRY "CAESAR" SALAD
hearts of romaine, shaved parmesan, ciabatta croutons, white anchovy

Second

FRIED CHICKEN
maryland style, buttermilk mashed potatoes, sausage gravy

Blackened Catfish
confit fingerling potatoes, seasonal vegetables, pomegranate vinaigrette

Beef Brisket 'Debris' Sandwich
Leidenheimer bread, new bay chips

RAVIOLI
sweet onion- farmers cheese, seasonal vegetables, fresh herbs

Salmon
roasted stone fruit, wheat berries, black pepper fennel sauce

Desserts

Strawberry Ricotta Cheesecake
whole wheat crust, balsamic molasses

Bread Pudding
Blackberry compote, Vanilla whipped Cream

Caramel Brownie Bar
popcorn Brittle, Vanilla Ice Cream

Dinner

First

Soup of the Day or
Spring Asparagus SOUP
black pepper crème fresh, mushroom chips, olive oil

Shrimp and grits
anson mills cheddar grits, crispy bacon, chow-chow

ARUGULA SALAD
blackberry vinaigrette, watermelon pickles, goat cheese, almonds

+ COUNTRY "CAESAR" SALAD
hearts of romaine, shaved parmesan, ciabatta croutons, white anchovy

CAPITOL HILL SALAD
granny smith apples, blue cheese, pecans, apple cider vinaigrette

Second

+ BLACKENED SCALLOPS
buttermilk mash, collard greens, smoked bacon red eye gravy

+ Atlantic Salmon
roasted stone fruit, wheat berries, black pepper fennel sauce

+ HERB ROASTED PORK CHOP
spring onion risotto, rhubarb, ham hock jus

RAVIOLI
sweet onion- farmers cheese, seasonal vegetables, fresh herbs

PAN ROASTED CHICKEN
confit thigh, squash puree, chard, chanterelle gravy

Desserts

Strawberry Ricotta Cheesecake
whole wheat crust, balsamic molasses

Bread Pudding
Blackberry compote, Vanilla whipped Cream

Caramel Brownie Bar
popcorn Brittle, Vanilla Ice Cream