



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*



DINNER
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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*
sweet gem salad *parmesan cheese, caper berry, croutons, creamy caper dressing*
deviled eggs *hard boiled egg, dried capers & garlic chips*
salt roasted baby beets *MD goat cheese, sicilian pistachio, micro arugula, fig vinegar*

second

summer vegetable brochettes *roasted baby artichokes, baby squash, tofu and beets, green garlic & fennel quinoa, goat's milk ricotta fritter, chermoula, pea shoots*
eggplant parmesan *crispy eggplant, melting sweet peppers, house made mozzarella, tomato bisque*
market fish *chanterelle mushrooms, swiss chard, fava bean pesto, salsa fresca*
pan roasted halibut *shrimp & squid ink tamale, sweet corn salsa, roasted poblano aioli (\$4 supplement)*
crispy soft shell crab *crab stuffed tomato, anson mill's grits, pickled ramps, tomato-tarragon puree*
roast organic chicken *heirloom tomato & basil bread salad, zucchini & smoked mozzarella gratin (\$4 supplement)*
braised lamb shoulder & fresh pappardelle pasta *baby artichokes, sorrel, mascarpone*
½lb beef hamburger *vermont cheddar, apple wood bacon, sesame seed bun, truffle fries, fixins*
grilled 8oz bistro steak *creamed spinach, au gratin potatoes, N.O. style steak sauce*
mini pot roast *yukon gold mashed potatoes, braised baby carrots, roasted shallot jus (\$6 supplement)*

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*



BRUNCH
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cocktails & mocktails (choose one)

- mimosa *sparkling wine & freshly squeezed orange juice*
baltimore *a bloody mary with absolut peppar, old bay and celery*
pa - jama *pama pomegranate liqueur and sparkling wine*
front porch tea *muddled mint & citrus with our house lemonade & iced tea*
dew drop *freshly squeezed lemonade, lavender and honey syrup*

entrée (choose one)

- green eggs & ham *spinach, gruyere, & virginia ham quiche, mixed greens*
maple cinnamon oatmeal *with brown sugar, apples, & raisins*
blue plate special *petite banana, blueberry muffin, scrambled eggs, home fries*
pop pop's french toast *orange & vanilla scented challah with apple-raisin compote*
eggs florentine *english muffins topped with creamed spinach, poached eggs &, hollandaise sauce*
eggs benedict *english muffins topped with smoked VA ham, poached eggs &, hollandaise sauce*
snake eyes *2 soft-cooked eggs baked in a bread basket, country sausage, red eye gravy, home fries*
sun's special *mushroom & cheddar omelet with home fries & toast (white, marble rye, multi grain)*
egg B.L.T. *white toast with fried egg, bacon, lettuce, tomato & mayo, home fries*
beef hamburger *with vermont cheddar, sesame seed bun & shoestring fries (add bacon 2)*
grilled chicken cobb salad *avocado, tomato, fried egg, bacon, blue cheese*
french dip *roast beef, au jus, horseradish cream, shoestring fries, with or without cheese*

side (choose one)

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| home fries | apple wood bacon |
| petite banana | country sausage |
| blueberry muffin | fruit salad |
| sliced tomato | toast (white, marble rye, multi grain) |
| shoestring fries | mixed greens & sherry vinaigrette |