

Restaurant Week Dinner

CHOOSE AN OPENER,
MAIN COURSE AND
DESSERT OR GLASS
OF WINE FOR \$35



DAILY SPECIALS

Monday

Ris' Delicious Meatloaf

Tuesday

Quiche with Frites or Salad

Wednesday

Spaghetti and Meatballs

Thursday

Grilled Calves' Liver and Onions

CHEESES - \$7

Moody Blue

cow's milk, WI

Ewephoria Gouda

firm sheep's milk, Holland

Snowfields Butterkase

firm cow's milk, WI

Snow Camp

soft-ripened goat & cow's milk, NC

CHARCUTERIE - \$9

Salmon Rillettes

cornichons, fennel crisps

Calabrese Salami

house pickles, grilled bread

Salame Rustico

olives, crostini

Daily Board for the Table

*Chef's selection of charcuterie and cheese
with accompaniments*

Try Our Gin Mill!
Gin Flight at \$12

All menu items are available a la carte

OPENERS

Gazpacho

chopped egg, cilantro, olive oil croutons

Miso Salmon Tartare

sriracha aioli, wasabi cream, wakame, tobiko, wonton crisps

Scallop Margarita

chiles, lime, orange, tequila ice, avocado, sour cream, tortilla chips

** \$3 surcharge will apply **

Fried Green Tomatoes

tarragon aioli and tomato caper vinaigrette

Tomato, Feta and Watermelon Salad

heirloom and cherry tomatoes, balsamic, mint, basil and sea salt

Mixed Greens

baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette

The Classic Wedge

tomato, bacon, white balsamic dressing, blue cheese

Mussels

chorizo, tomato, garlic and herbs, grilled bread

Curried Cauliflower

pomegranate, yogurt, mint

Crispy Thai Fried Okra

bacon, peanuts, chili sauce

Grilled Globe Artichoke

roasted garlic parmesan aioli

Maryland Lump Crab Cake

corn, potato, tomato succotash, bacon vinaigrette

** \$5 surcharge will apply **

THE MAIN COURSE

Crown of Cauliflower

spaghetti squash, lentils, yogurt, pine nuts, pomegranate, mint, raisins

Grilled Hanger Steak

*tomato, blue cheese, and grilled onion salad with bacon buttermilk, new potatoes, red wine
steak sauce*

** \$3 surcharge will apply **

Grilled Trout Niçoise

green beans, tomatoes, olives, anchovy, pan crisped potatoes, beet pickled egg, caper aioli

** \$3 surcharged will apply **

Crispy Fried Whole Red Snapper

scallion sesame rice and napa cabbage slaw, ponzu and sriracha sauce

** \$5 surcharge will apply **

Chicken Milanese

lemon-parmesan crust, prosciutto and arugula salad, garlic roasted potatoes, aioli

** \$3 surcharge will apply **

DESSERTS

Butterscotch Pudding

cocoa crisp, whipped cream, butterscotch sauce

Profiterole

choice of vanilla bean ice cream or bittersweet chocolate sorbet

Market Peach Cobbler

vanilla bean ice cream

Flourless Chocolate Torte

berry compote, candied orange peel, raspberry sauce

Limoncello Meringue Pie

limoncello curd, vanilla bean meringue

House-Made Ice Cream or Sorbet

ask your server about today's flavors

Daily Assortment of Cookies

for here or to go

SIDES - \$8

French Fries

Garlic Spinach

French Green Lentils

Garlic Roasted Potatoes

Side Salad

Each guest will receive a chance to win in multiple drawings for gift certificates, pies and more!

WINES BY THE GLASS

SPARKLING

- Prosecco, Zardetto 12/48
Veneto, Italy NV
- Brut, Francois Montand 12/48
Jura, France NV

ROSÉ

- Rose, Broadbent 9/36
Vinho Verde, Portugal

WHITE

- Pinot Grigio, Branizzi 9/36
Veneto, Italy 2016
- Bordeaux Blanc, Chateau Haut Dambert 10/40
Entre-Deux-Mers, France 2016
- Albarino, Doelas 11/ 44
Rias Baixas, Spain 2016
- Chardonnay, Domaine Gueguen 15/60
Burgundy, France 2016
- Sauvignon Blanc, Tangent, 'Paragon Vineyard' 11/ 44
Paragon Valley, California 2016

RED

- Pinot Noir, Siduri 17/68
Willamette Valley, Oregon 2016
- Chianti Classico, Fattoria Rodana 15/60
Tuscany, Italy 2015
- Cabernet Sauvignon, Smith & Hook 17/68
Central Coast, California 2016
- Cotes du Rhone, St. Cosme 11/ 44
Rhone, France 2017
- Malbec, Areo 10/40
Patagonia, Argentina 2017

\$10 cocktail list!

10 bottle wine list all 30 or less!

SPECIALITY COCKTAILS \$10

- La Varenne
Gin, Lemon, Prosecco, Bitters
- Alfred Pennyworth
Stoli, Fernet, Ginger Beer
- 'All Year Round'
Bourbon, Charred Pineapple, Velvet Falernum, Lemon
- Saint Morillion
Tequila, Passion Fruit, Lillet, Lime
- Patos de Minas
Cachaca, Amaro Cappo, Amaretto, Lemon
- Gin Flight \$12
Old Raj Dry, Nolet Silver, Ransom Old Tom



DRAUGHT BEER

- Founder's, Porter 10
Grand Rapids, MI
- Bell's, Oberon 8
Kalamazoo, Michigan
- Sly Fox, Golden Helles Lager 8
Pottstown, PA
- Lost Rhino, Face Plant IPA 8
Ashburn, Virginia

DRIVER LIBATIONS

- House-made Ginger Beer
fresh ginger juice, lemon, club soda
- Erdinger NA Beer
Erding, Germany

Fresh Squeezed Lemonade

COFFEE AND TEA

Coffee by Vigilante Coffee, Hyattsville, MD

- Coffee
El Ocaso, Colombia (regular), La Serrania, Colombia (decaf)
- Tin Lizzie Espresso Blend
Espresso or Macchiato, Latte or Cappuccino

Teas by Great Falls Tea Garden, Great Falls, VA

- Jasmine Green
scented with jasmine flowers
- Chinese Green
classic spring sweetness
- Ti Kuan Yin Oolong
lightly oxidized, aromatic
- Great Falls Grey
bergamot, vanilla, berry
* also available in Decaf*
- Ris Spiced Chai
cinnamon, ginger, vanilla, orange
- Ris Breakfast Blend
Indian Assam and Ceylon
- South African Mint Herbal
rooibos, chamomile, mint
- Sunny Honeybush Herbal
herbal honeybush, hibiscus, chamomile, orange