

DAILY SPECIALS

Please ask your server about pricing and availability

Monday

Ris' Delicious Meatloaf

Tuesday

Quiche with Frites or Salad

Wednesday

Spaghetti and Meatballs or Carpaccio

Thursday

Grilled Calves' Liver and Onions or Roasted Rack of American Lamb (Dinner Only)

Friday

Beer-Battered New Bedford Sea Scallops

Saturday

Date Night Special

CHEESES

Roquefort Blue ... 7

cow's milk, France

Beemster XO ... 7

firm cow's milk, Holland

Belletoile Rouge ... 7

soft cow's milk, France

Cocoa Cardona ... 7

semi-firm goat's milk, Wisconsin

CHARCUTERIE

Salmon Rillettes ... 9

cornichons, fennel crisps

Wild Boar Prosciutto ... 9

house pickles, crostini

Genoa ... 9

house pickles, grilled bread

Daily Board for the Table ... 25

Chef's selection of charcuterie and cheese with accompaniments

SIDES

French Fries ... 8

Garlic Spinach ... 8

Garlic Roasted Potatoes ... 8

Side Salad ... 8

French Green Lentils ... 8

mustard crème fraîche

TAKE ME WITH YOU

Chicken Pot Pie for One (frozen) ... 12

Chicken Stock or Veal Stock (frozen) ... 10 or 16/qt

Salmon Rillettes ... 20/pt

with fennel crisps

Champagne Vinaigrette ... 8 / ½pt

Soup of the Day ... 15/qt

Chocolate Macaroons ... 10

15 pack, frozen to bake at home

OPENERS

Soup of the Day ... 10

Ask about today's offering

Mixed Greens ... 13

baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette

Asparagus and Citrus Salad

arugula, candied ginger, hazelnuts, honey, feta

First Green Ravioli ... 16/30

pickled fiddleheads, ramps, spring peas, asparagus, basil and mint pesto, crispy prosciutto, pine nuts

Bowl of Mussels ... 17

chorizo, tomato, garlic and herbs, grilled bread

Crispy Veal Sweetbreads ... 16

asparagus, Thai peanut sauce with bacon

Scallop Margarita ... 17

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

MAIN COURSE

Meat and Potatoes ... MP

selected at chef's whimsy

Chicken Milanese ... 32

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

Crown of Cauliflower ... 26

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

Crispy Fried Whole Red Snapper ... 36

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

Spring Ramen ... 30

soy dashi, shrimp, clams, scallop, fennel, fava beans

Grilled Fish of the Day "Niçoise" ... MP

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

Pan Seared Chesapeake Blue Catfish ... 32

polenta cake, collard greens, pickled okra, crawfish, tasso ham, Holy Trinity

SMALL PLATES

Curried Cauliflower ... 12

pomegranate, yogurt

Roasted Spaghetti Squash ... 10

toasted hazelnuts, ricotta salata, lemon honey

Grilled Asparagus ... 12

pine nuts, lemon, mint, feta

SWEET TREATS

Butterscotch Pudding ... 10

cocoa crisp, whipped cream

Chocolate Passion Pavlova ... 11

cocoa nib meringue, passion fruit mousse, bittersweet chocolate sorbet

Meyer Lemon & Olive Oil Cake ... 11

rosewater syrup, pistachio brittle ice cream

House-Made Ice Creams and Sorbets ... 6/9

please ask your server about today's selections

Miniature Desserts ... 5/ea

butterscotch pudding, cream puff with vanilla bean ice cream or bittersweet chocolate cake with berry compote

Warm Strawberry-Rhubarb Crostata ... 11

vanilla bean ice cream

Bread is available upon request

## WINES BY THE GLASS

### SPARKLING

Prosecco, Zardetto ... 12/48  
Veneto, Italy NV

Brut, Francois Montand ... 12/48  
Jura, France NV

### WHITE & ROSE

Albarino, Doelas ... 11./44  
Rias Baixas, Spain 2016

Rose, Guilhem ... 9/36  
Languedoc, France 2016

Bordeaux Blanc, Chateau Haut  
Dambert ... 10/40  
Entre-Deux-Mers, France 2016

Pinot Grigio, Branizzi ... 9/36  
Veneto, Italy 2016

Chardonnay, La Follette ... 15/60  
North Coast, California 2014

Sauvignon Blanc, Tangent ... 11./44  
Paragon Valley, California 2015

### RED

Pinot Noir, Siduri ... 17/68  
Willamette Valley, Oregon 2016

Chianti Classico, Fattoria Rodana ...  
15/60  
Tuscany, Italy 2013

Cotes du Rhone, St. Cosme ... 11./44.  
Rhone, France 2016

Malbec, Finca Adelma ... 10/40  
Mendoza, Argentina 2014

Cabernet Sauvignon, Smith & Hook ...  
17/68  
Central Coast, California 2016

## HOUSE COCKTAILS

3 PM To Stamboul ... 14  
*Dogfish Head Gin, Homemade Chai Amaro, Prosecco, Strawberry*

Gare de Lyon ... 14  
*Citadelle Gin, cucumber, sorrel, yuzu, sea salt*

Blitzkrieg POP! ... 14  
*Aged Rum, Blackberry, Sage, Lemon, Chartreuse*

Mysterious Affair ... 14  
*Evan Williams Bourbon, Cynar, Cabernet, Cardamom Bitters*

Lascaris Bastion ... 14  
*Tanqueray 10, Carpano Bianco, Amaro Lucano, Peychaud Bitters*

Easter in The Garden of Good and Evil ... 14  
*Angel's Envy Bourbon, Strawberry, Rhubarb, Balsamic*

## DRAUGHTED LIBATIONS

Wicked Weed, Pernicious IPA ... 10  
*Asheville, NC*

Victory, Sour Monkey ... 10  
*Downingtown, PA*

Founder's, Breakfast Stout ... 10  
*Grand Rapids, MI*

Sly Fox, Golden Helles ... 7  
*Pottstown, PA*

Bell's, Oberon ... 8  
*Kalamazoo, Michigan*

Budweiser (Bottle) ... 4

## DRIVER LIBATIONS

House-made Ginger Beer ... 5  
*fresh ginger juice, lemon, club soda*

Erdinger NA Beer ... 6  
*Erding, Germany*

Pear Down ... 5  
*Fresh Local Pear, Fresh Ginger, Baking Spices*

Fresh Squeezed Lemonade ... 5

## COFFEE AND TEA

Coffee by Vigilante Coffee, Hyattsville, MD

Coffee ... 4.5  
*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 ... 5  
*scented with jasmine flowers*

Chinese Green ... 5  
*classic spring sweetness*

Ti Kuan Yin Oolong ... 5  
*lightly oxidized, aromatic*

Great Falls Grey ... 5  
*bergamot, vanilla, berry*  
\* also available in Decaf \*

Ris Spiced Chai ... 5  
*cinnamon, ginger, vanilla, orange*

Ris Breakfast Blend ... 5  
*Indian Assam and Ceylon*

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