

# Restaurant Week Lunch

CHOOSE AN OPENER,  
MAIN COURSE AND  
DESSERT OR GLASS  
OF WINE FOR \$22



## DAILY SPECIALS

### Monday

*Ris' Delicious Meatloaf*

### Tuesday

*Quiche with Frites or Salad*

### Wednesday

*Spaghetti and Meatballs*

### Thursday

*Grilled Calves' Liver and Onions*

## CHEESES - \$7

### Ewephoria Gouda

*firm sheep's milk, Holland*

### St. Stephen

*triple cream cow's milk, NY*

### Snowfields Butterkase

*firm cow's milk, WI*

### Maytag Blue

*cow's milk blue, IA*

## CHARCUTERIE - \$9

### Salmon Rillettes

*cornichons, fennel crisps*

### Salame Rustico

*olives, crostini*

### Calabrese Salami

*house pickles, grilled bread*

### 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

\$10 cocktail list!

10 bottle wine list all \$30 or less!

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

## 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*

### Roasted Spaghetti Squash

*toasted hazelnuts, ricotta salata, lemon honey*

### Tomato, Feta and Watermelon Salad

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

### Mussels

*chorizo, tomato, garlic and herbs, grilled bread*

### Curried Cauliflower

*pomegranate, yogurt, mint*

### Mixed Greens

*baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette*

### Maryland Lump Crab Cake

*corn, potato, tomato succotash, bacon vinaigrette*

\* \$5 surcharge will apply \*

### The Classic Wedge

*tomato, bacon, white balsamic dressing, blue cheese*

## THE MAIN COURSE

### Crown of Cauliflower

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

### Hoisin Glazed Jumbo Shrimp

*sesame scallion rice, napa cabbage, yuzu, sriracha*

### Cheeseburger

*daily ground beef with a cheese of your liking, served with onion jam, special sauce and pickles*

### Chicken Salad Sandwich

*sage mayonnaise, walnuts, grapes and apricots with your choice of side*

### Daily Grilled Cheese and Tomato Soup

*changes every day*

### Grilled Hanger Steak

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

\* \$5 surcharge will apply \*

### Chicken Milanese

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

\* \$3 surcharge will apply \*

### Grilled Trout Niçoise

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

\* \$5 surcharged will apply \*

## DESSERTS

### Butterscotch Pudding

*cocoa crisp, whipped cream, butterscotch sauce*

### Flourless Chocolate Torte

*berry compote, candied orange peel, raspberry sauce*

### Limoncello Meringue Pie

*limoncello curd, vanilla bean meringue*

### Market Peach Cobbler

*vanilla bean ice cream*

### 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

### Market Green Beans

### Garlic Roasted Potatoes

### Side Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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
- Chardonnay, Domaine Gueguen 15/60  
Burgundy, France 2016
- Albarino, Doelas 11/ 44  
Rias Baixas, Spain 2016
- Sauvignon Blanc, Tangent, 'Paragon Vineyard' 11/ 44  
Paragon Valley, California 2016

RED

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

DRAUGHT BEER

- Founder's, Porter 10  
Grand Rapids, MI
- Sly Fox, Golden Helles Lager 8  
Pottstown, PA
- Lost Rhino, Face Plant IPA 8  
Ashburn, Virginia
- Bell's, Oberon 8  
Kalamazoo, Michigan
- Orval, Trappist Ale (bottle) 12

SPECIALITY COCKTAILS \$10

- La Varenne  
Gin, Lemon, Prosecco, Bitters
- Saint Morillion  
Tequila, Passion Fruit, Lillet, Lime
- 'All Year Round'  
Bourbon, Charred Pineapple, Velvet Falernum, Lemon
- Patos de Minas  
Cachaca, Amaro Cappo, Amaretto, Lemon
- Alfred Pennyworth  
Stoli, Fernet, Ginger Beer

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

