

DAILY SPECIALS

Sunday
Fried Chicken Dinner

Monday
Ris' Delicious Meatloaf

Tuesday
Quiche with Frites or Salad

Wednesday
Spaghetti and Meatballs or Carpaccio

Thursday
Grilled Calves' Liver and Onions (Lunch only) or Roasted Rack of American Lamb (Dinner only)

Friday
Beer-Battered New Bedford Sea Scallops

CHEESES

Snowfields Butterkase ... 7
firm cow's milk, WI

Maytag Blue ... 7
cow's milk blue, IA

Ewephoria Gouda ... 7
firm sheep's milk, Holland

St. Stephen ... 7
triple cream cow's milk, NY

CHARCUTERIE

Salmon Rillettes ... 9
cornichons, fennel crisps

Chorizo Salame ... 9
olives, bread sticks

Napoli Salami ... 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 Stock or Veal Stock (frozen) ... 10 or 16/qt

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

Salmon Rillettes ... 20/pt
with fennel crisps

House-Made Ice Cream & Sorbet ... 6/9
please ask your server about today's selections

Champagne Vinaigrette ... 8 / ½pt

Soup of the Day ... 15/qt

Chocolate Macaroons ... 8
12 pack, frozen to bake at home

Bread is available upon request

OPENERS

Cream of Tomato Soup ... 10
parmesan, olive oil

Scallop Margarita ... 17
chiles, lime, orange, tequila ice, avocado, sour cream, tortilla chips

Miso Tuna Tartare ... 15
wasabi cream, sriracha aioli, wakame, tobiko, wonton crisps

Tomato, Feta and Watermelon Salad ... 15
heirloom and cherry tomatoes, balsamic, mint, basil and sea salt

Mussels ... 15
chorizo, tomato, garlic and herbs, grilled bread

Grilled Globe Artichoke ... 10
roasted garlic parmesan aioli

Mixed Greens ... 13
baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette

The Classic Wedge ... 15
tomato, bacon, white balsamic dressing, blue cheese

MAIN COURSE

Spinach Ravioli ... 16/28
fresh ricotta, basil, pickled blueberries, corn velvet, crispy prosciutto

Jumbo Lump Crab Cake ... 18/34
green bean and corn succotash, bacon vinaigrette, tarragon aioli

Chicken Milanese ... 32
lemon-parmesan crust, prosciutto and arugula salad, garlic roasted potatoes, aioli

Crispy Fried Whole Red Snapper ... 36
scallion sesame rice and napa cabbage slaw, ponzu and sriracha sauce

Grilled Fish of the Day "Niçoise" ... MP
green beans, tomatoes, olives, anchovy, pan crisped potatoes, beet pickled egg, caper aioli

Meat and Potatoes ... MP
classic pair prepared at the chef's whimsy

Crown of Cauliflower ... 26
spaghetti squash, lentils, yogurt, pine nuts, pomegranate, mint, raisins

SMALL PLATES

Roasted Spaghetti Squash ... 10
toasted hazelnuts, ricotta salata, lemon honey

Fried Green Tomatoes ... 14
tarragon aioli and tomato caper vinaigrette

Curried Cauliflower ... 12
pomegranate, yogurt

Niçoise Green Beans ... 12
olives, radish, anchovy, beet pickled egg

SWEET TREATS

Butterscotch Pudding ... 11
cocoa crisp, whipped cream

Sunkissed Local Blackberries ... 12
vanilla ice cream

Flourless Chocolate Torte ... 11
berry compote, candied orange peel, raspberry sauce

Blueberry Pie ... 11
lime ice cream, cassis coulis, sugared blueberries

Lemon & Olive Oil Cake ... 11
rosewater syrup, pistachio brittle ice cream

House-Made Ice Cream or Sorbet ... 6/9
ask your server about today's flavors

Miniature Desserts ... 5/ea
butterscotch pudding or cream puff with vanilla bean ice cream or bittersweet chocolate sorbet

WINES BY THE GLASS

SPARKLING

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

WHITE & ROSE

Rose, Brodbent ... 9/36
Vinho Verde, Portugal

Rose, Domaine Aureillan ... 13/52
Cotes de Provence, France 2017

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

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

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

RED

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

Chianti Classico, Fattoria Rodana ... 15/60
Tuscany, Italy 2015

Cotes du Rhone, St. Cosme ... 11./44.
Rhone, France 2017

Malbec, Areo ... 10/40
Patagonia, Argentina 2017

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

HOUSE COCKTAILS

In Love With Giulio ... \$14
Gunpowder Gin, Cocchi Americano, Chocolate Bitters, Bubbly, Orange

Count Camillo Negroni ... \$14
Bluecoat Gin, Vecchia Amaro, Carpano Antica, Tangerine Puree

1836 ... \$14
McClintock Forager Gin, Lavender, Raspberry, Ginger, Lemon

A Surrender to Passion ... \$14
Koch Mezcal, Amaro Montenegro, Demerara, Mint, Jalepeno

An Infamous Act! ... \$14
Larceny Bourbon, Charred Grapefruit, Ginger Gomme, Lemon

Retablo ... \$14
Milagro Tequila, Charred Pineapple Puree, Vedrenne, Marjoram, Sage, Cilantro

DRAUGHTED LIBATIONS

Victory, Sour Monkey ... 10
Downingtown, PA

Sly Fox, Golden Helles Lager ... 8
Pottstown, PA

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

Orval, Trappist Ale (bottle) ... 12

DRIVER LIBATIONS

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

House Made Lemon Cream Soda ... 6
lemon, creme, club soda

Erdinger NA Beer ... 6
Erding, Germany

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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