
DC Restaurant Week Summer 2019
Three Course Lunch Menu

Monday, August 12 – Sunday, August 18

Starter

Field Green Salad

tomatoes, cucumbers, corn, scallions, balsamic vinaigrette

Main Course

Mustard Crusted Chicken Sandwich

served on a pretzel roll

Stuffed Hickory Burger*

bacon, cheddar cheese, barbecue sauce

Carved Pork Roast Sandwich

caramelized onions and peppers, ancho mayonnaise

choice of redskin mashed potatoes, fresh cut french fries, fresh broccoli with lemon vinaigrette or wild rice

Dessert

Homemade Key Lime Pie

fresh whipped cream

Flourless Chocolate Cake

vanilla ice cream

22.00 per person

Choose one from each category

Many of these items can be prepared gluten free. Ask your server for details.

**This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*