



DISTRICT LUNCH COMBO

Your choice of any two: Soup, Salad or Sandwich 17.75

SOUP	SALAD	HALF SANDWICH
Chesapeake Crab	Heirloom Tomato Salad	Northgate Club
Three Bean Minestrone	50/50 Caesar	Cuban Reuben
	Garden Chopped Salad	Ahi Tuna Club
	Frisee & Arugula Salad	Romseco Chicken

SOUP

Chesapeake Crab Soup
chives, lump crab meat

9.75

Three Bean Minestrone Soup
root vegetables, kale, parmesan

8.75

SALADS

Add your choice:

Chicken Breast: 7

Cedar Planked Salmon: 7

Grilled Steak: 8

Ahi Tuna 8

50/50 Caesar

kale, romaine hearts, torn croutons, parmesan, creamy caesar dressing

12.50

Garden Chopped Salad

greens, tomato, cucumber, white cheddar, garbanzo beans, green onions, butternut squash, honey Dijon dressing

13.75

Frisee & Arugula Salad

baby pear, blue cheese, candied walnuts, balsamic dressing

13.50

Roasted Beet Salad

arugula, frisee, hickory smoked almonds, quinoa, goats cheese, lemon vinaigrette

14.75

Capital Salad

dates, sundried cranberries, pine nuts, goats cheese roasted chicken, champagne vinaigrette

20.50

Heirloom Tomato Salad

mozzarella, basil, roasted sweet peppers, focaccia, white balsamic

17.75

SANDWICHES

All sandwiches come with your choice of the following:

Seasoned French Fries, Potato Chips, Fresh Fruit, or House Salad

Northgate Club

Nueske's smoked bacon, white cheddar, oven roasted turkey, tomato, mayonnaise, white cheddar, wheat toast

17.75

Crab Cake Sandwich

old bay & cornichon aioli, bibb lettuce, tomato brioche bun

22.75

Cuban Reuben

corned beef, pork belly pastrami, Swiss, dijonnaise Le vendome

16.75

Ahi Tuna Club

lemon pepper, Srirachi mayo, tomato, shaved fennel marbled rye bread

18.50

Romesco Chicken Sandwich

grilled queso fresco, arugula, tomato, ciabatta

16.75

Capital Burger

Nueske's bacon, white cheddar, caramelized onions brioche bun

18.75

Open Face Roasted Tomato Tartine

rustic bread, ricotta, basil, balsamic syrup

17.00

FLATBREAD PIZZA

Margherita

plum tomatoes, torn basil, mozzarella

16.25

Shrimp

roasted tomato, garlic, chives

17.75

Chorizo

cured chorizo, mozzarella

17.50

Mushroom

goats cheese, arugula, balsamic syrup

16.50

LOCAL & SUSTAINABLE PARTNERS

Kirby Farms VA, Olli Salumeria VA, Ploch's Farm NJ, Davis Mushroom Farm PA, Lakeville Specialty Produce PA, Baywater Greens MD, Ottenbergs Bakery MD, McCutcheon's Farm MD, Mocks Hydroponic Farm WV

Executive Chef: Philip Thompson

Executive Sous Chef: Daniel Dupuis

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have a food allergy, please request to speak to the chef or restaurant manager.

SWEET CONCLUSIONS

Valrhona Chocolate Fondant cinnamon ice-cream, assorted berries	9.75	S'mores Flatbread Great for sharing! nutella, marshmallow, Raspberries	11.00
Moorenko's Ice-Cream & Sorbet strawberries & cream, vanilla, bittersweet chocolate, cinnamon, salted caramel praline ice-cream, wild blueberry sorbet	8.50	Apple Cider Brulee selection, assorted berries	9.50
		Sticky Toffee Pudding Roasted peanuts, caramel sauce, vanilla ice-cream	9.75

Bottled Beer

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
Yuengling
Angry Orchard
 7.25

Amstel Light
Corona
Guinness Draught
Stella Artois
Heineken
Dos Equis
 7.75

Flying Dog
DC Brau
Sam Adams
Blue Moon
 8.25

September's Bottled Cocktail

Grapefruit Spritz 15.00
 rosemary infused Aperol, orange bitters, grapefruit mineral water

Wine by the Glass

Sparkling

Mionetto Prosecco 12.00

White

	<u>1 Glass</u>	<u>1/2 Glass</u>		<u>1 Glass</u>	<u>1/2 Glass</u>
Chateau St. Jean Chardonnay	12.75	15.50	Storypoint Cabernet Sauvignon	12.50	17.00
Chalk Hill Chardonnay	15.25	21.25	Hess Shirtail Cabernet Sauvignon	14.75	20.00
Joel Gott Sauvignon Blanc	11.75	15.75	Kenwood Cabernet Sauvignon	20.00	28.00
Wente Riverbank Riesling	11.75	14.75	Seven Falls Merlot	14.75	20.00
Alta Luna Pinot Grigio	11.75	14.75	Parker Station Pinot Noir	13.75	18.00
Barboursville Vermintino	15.00	21.50	Meomi Pinot Noir	17.25	23.00
Rockbridge Tuscarabra White	12.75	15.50	Terrazas Alto Malbec	11.75	14.75
Barboursville Viognier Reserve	13.25	17.50	Rosenblum Syrah	11.00	15.00
Barboursville Vintage Rose	13.25	17.75	Zaca Mesa Z Cuvee	12.00	16.00
			Barboursville Cabernet Franc	16.00	21.00