

Holiday Luncheon Menu

A three course complete lunch
with choice of soup or salad, entree, & seasonal dessert sampler
\$40 per person

SOUP OR SALAD (CHOOSE ONE)

Fresh Fruit Salad

New England Clam Chowder *Fresh chives & oyster crackers*

Vidalia Onion Soup *Swiss cheese crostini*

Caesar Salad *Romaine & radicchio, herbed croutons & parmesan cheese*

Fennel & Mixed Green Salad *Feta cheese, grapefruit, orange, red onion, green olive & lemon vinaigrette*

ENTREES (CHOOSE ONE)

Crab & Shrimp Cakes *French fries & fennel parsley salad, roasted garlic tartar sauce*

Grilled Shrimp *Saffron stewed mussels, potatoes & cipollini onion with saffron aioli, served with grilled baguette*

Seared Atlantic Salmon *Saffron risotto with peas & langostino shrimp, tarragon butter sauce*

Parisian Gnocchi *Delicata squash, roasted brussels sprouts & cranberry brown butter sauce*

Rosemary Porchetta *Creamy grits, broccolini, porchetta jus & red pepper mostarda*

Duck Confit *White beans, smoked sausage, roast mushrooms & rich duck broth*

Roast Acorn Squash *Sausage stuffing, Swiss chard, hazelnut sesame spice & sherry jus*

The Wash Burger *Smoked cheddar, pancetta & our secret sauce*

Filet of Beef (5 oz) *Yukon gold potatoes, green beans, +\$5*

SEASONAL DESSERT SAMPLER, with COFFEE OR HOT TEA

White Chocolate Pumpkin Cheesecake *Graham cracker crust*

Dark Chocolate Creameux *Brownie bites*

Pecan Pie Bar *Shortbread crust*

Apple Cake *Pecan crumble*

Children's Menu \$15

*Ages 10 and under
Includes beverage, fruit or salad,
choice of entree &
vanilla or chocolate ice cream*

Choose One:

Salmon with French fries

Pasta with marinara sauce

Chicken Tenders with French fries

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to. Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.

