



Restaurant Week Dinner

Monday

Ris' Delicious Meatloaf

Tuesday

Quiche with Frites or Salad

Wednesday

Spaghetti and Meatballs

Thursday

Grilled Liver & Onions

CHEESES - \$7

Queijo Mestiço de Tolosa

raw, semi-firm sheep & goat's milk, Portugal

Roquefort

raw sheep's milk, blue, France

Manchego

firm sheep's milk, Spain

Omorro Azores

soft-ripened cow's milk, Portugal

CHARCUTERIE - \$9

Salmon Rillettes

cornichons, fennel crisps

Chicken Liver Pâté

strawberry fig jam, brioche toast points

Sopressata Salame

house pickles, grilled bread

Daily Board for the Table

Chef's selection of charcuterie and cheese with accompaniments

SIDES - \$8

French Fries

French Green Lentils

Side Salad

Garlic Spinach

Garlic Roasted Potatoes

SEE OUR SPECIAL RESTAURANT WEEK WINE DEALS!

Each guest will receive a chance to win a multiple drawing for Gin Mill classes, gift certificates, pies and more!

\$10 COCKTAIL LIST!!

TRY OUR GIN MILL! GIN FLIGHT AT \$12



OPENERS

Soup of the Day

Miso Tuna Tartare

sriracha aioli, wasabi cream, wakame, tobiko, wonton crisps

Mixed Greens

baby lettuces, Gruyère cheese, Champagne vinaigrette

Curried Cauliflower

lemon honey, pomegranate vinaigrette, yogurt

3 Grilled Oysters and Pancetta

balsamic mignonette, rosemary beurre blanc

Bowl of Mussels

chorizo, tomato, garlic and herbs, grilled bread

Scallop Margarita

chiles, lime, orange, tequila ice, avocado, sour cream, tortilla chips

* \$5 Surcharge *

Kale & Brussels Sprouts Salad

roasted sweet potato, cranberry, candied pecan, goat cheese, sherry walnut vinaigrette, mustard cream

Crispy Thai Brussels Sprouts

bacon, peanuts, chili sauce

Roasted Spaghetti Squash

toasted hazelnuts, ricotta salata, lemon honey

Grilled Globe Artichoke

roasted garlic parmesan aioli

THE MAIN COURSE

Crown of Cauliflower

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

Chicken Milanese

lemon-asiago crust, capicollo and spinach salad, garlic roasted potatoes, aioli

* \$5 surcharge will apply *

Duck Tagliatelle

duck confit, mushroom, pancetta, sage, figs and Madeira

Licorice Braised Beef Short Ribs

roasted Brussels sprouts, carrots and beets, horseradish, mashed potatoes and onion crisps

* \$5 Surcharge *

Crispy Fried Whole Red Snapper

scallion sesame rice and napa cabbage slaw, ponzu and sriracha sauce

* \$5 Surcharge *

Grilled Rainbow Trout

buttered cabbage and kale with horseradish cream, beet vinaigrette and crispy anna potato

* \$5 Surcharge *

Portuguese Seafood Stew

clams, shrimp, scallops, cod, linguica, tomato & saffron broth

* \$5 Surcharge *

Chicken Pot Pie

with a side salad or fries

DESSERTS

Butterscotch Pudding

cocoa crisp, whipped cream, butterscotch sauce

Passionfruit Semifreddo

candied orange, crystallized pistachios, roasted pineapple

Chocolate Tiramisu

ladyfinger, chocolate, espresso mascarpone cream

House-Made Ice Cream or Sorbet

ask your server about today's flavors

Daily Assortment of Cookies

for here or to go

WINES BY THE GLASS

SPARKLING

Brut, Francois Montand
Jura, France NV

WHITE & ROSE

Pinot Grigio, Branizzi
Veneto, Italy 2017

Albarino, Doelas
Rias Baixas, Spain 2017

Rose, Moulin de Gassac
Languedoc, France 2017

Bordeaux Blanc, Chateau Haut Dambert
Entre-Deux-Mers, France 2016

Chardonnay, Failla
Sonoma Coast, California 2016

Sauvignon Blanc, Coopers Creek
Marlborough, New Zealand 2017

RED

Pinot Noir, Siduri
Willamette Valley, Oregon 2016

Nero d' Avola, Regaleali
Sicily, Italy 2016

Cabernet Sauvignon, Smith & Hook
Central Coast, California 2016

Cotes du Rhone, St. Cosme
Rhone, France 2017

Malbec, Areo
Patagonia, Argentina 2017



SPECIALITY COCKTAILS

Clara Bow

Grey Goose, Luxardo, Creme Yvette, Lemon, Prosecco

Greta Garbo

Elijah Craig Single Barrel, Orange, Lemon, Persimmon Jam, Star Anise

Louise Brooks

Larceny Bourbon, Amaro Etna, Carpano Antica, Chocolate Bitters

Lillian Gish

Gin Lane 1751 Pink Gin, Carpano Bianco, Peychaud's

Pola Negri

Peppercorn Infused Tequila, Cocchi Rosa, Zucca Rababaro, Grapefruit Cordial, Lime

DRAUGHT BEER

Founder's, Porter
Grand Rapids, MI

Bell's, Oberon
Kalamazoo, Michigan

Sly Fox, Golden Helles Lager
Pottstown, PA

Solace, Partly Cloudy IPA
Leesburg, Virginia

Orval, Trappist Ale (bottle)



DRIVER LIBATIONS

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

Erdinger NA Beer
Erding, Germany

Pineapple Express
Seasonal Pineapple, Cranberry, Cinnamon Demerara

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