

DAILY SPECIALS

Monday

Ris' Delicious Meatloaf

Tuesday

Quiche with Frites or Salad,

Steak Tartare

Wednesday

Spaghetti and Meatballs

Thursday

Grilled Calves' Liver and Onions, Rack of

Lamb (Dinner Only)

Friday

Beer-Battered New Bedford Sea Scallops

Mountain Top ... 7

soft-ripened goat's milk blue, MD

Roquefort ... 7

raw sheep's milk, blue, France

Fromage De Meaux ... 7

soft ripened cow's milk, France

Prairie Breeze ... 7

cow's milk cheddar, Iowa

CHARCUTERIE

Salmon Rillettes ... 9

cornichons, fennel crisps

Capicollo ... 9

marinated olives, crostini

Sopressata Salame ... 9

house pickles, grilled bread

Daily Board for the Table ... 25

Chef's selection of charcuterie and cheese with accompaniments

SIDES

French Fries ... 8

French Green Lentils ... 8

Garlic Roasted Potatoes ... 8

Green Beans ... 8

Garlic Spinach ... 8

Side Salad ... 8

TAKE ME WITH YOU

Chicken Stock (Frozen) ... 10/qt

Veal Stock (Frozen) ... 16/qt

Soup of the Day ... 16/qt

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

House-Made Ice Cream & Sorbet ... 6/9

please ask your server about today's selections

Champagne Vinaigrette ... 8 / ½pt

Chocolate Macaroons ... 8

12 pack, frozen to bake at home

Salmon Rillettes ... 20/pt

with fennel crisps

Bread is available upon request

OPENERS

Butternut Squash Soup ... 10

fried mushrooms, asiago cheese tuile, creme fraiche, fried sage

French Onion Soup Gratinée ... 12

Mixed Greens ... 13

baby lettuces, Gruyère cheese, tarragon, Champagne vinaigrette

Kale and Brussels Sprout Salad ... 15

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

Bowl of Mussels ... 15

chorizo, tomato, garlic and herbs, grilled bread

Salmon Tartare ... 15

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

Scallop Margarita ... 17

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

Grilled Globe Artichoke ... 10

roasted garlic parmesan aioli

THE MAIN COURSE

Chicken Milanese ... 32

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

Chicken Pot Pie ... 25

with your choice of side

Crispy Fried Whole Snapper ... 36

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

Crawfish Étouffée ... 32

scallops, shrimp, holy trinity, pickled peppers

Crown of Cauliflower ... 26

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

Meat and Potatoes ... MP

classic pair prepared at the chef's whimsy

Grilled Fish of the Day ... MP

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

Winter Pappardelle ... 26

roasted winter squash, cherried wild mushrooms, cranberries, pistachios, sage brown butter

SMALL PLATES

Roasted Spaghetti Squash ... 10

toasted hazelnuts, ricotta salata, lemon honey

Curried Cauliflower ... 12

pomegranate, yogurt, mint

Crispy Thai Brussels Sprouts ... 12

bacon, peanuts, chili sauce

Buttered Cabbage and Kale Gratin ... 10

DESSERTS

Orange Ricotta Cake ... 11

passion fruit, crystallized pistachio

Chocolate Tiramisu ... 12

ladyfinger, chocolate, espresso mascarpone cream

Butterscotch Pudding ... 11

cocoa crisp, whipped cream, butterscotch sauce

Daily Assortment of Cookies ... 6/9

for here or to go

WINES BY THE GLASS

SPARKLING

Brut, Francois Montand ... 12/48
Jura, France NV

Prosecco, Zardetto ... 12/48
Italy NV

WHITE & ROSE

Pinot Grigio, Branizzi ... 9/36
Veneto, Italy 2017

Grenache Blanc, Clua ... 12/ 48
Terre Alta, Spain 2017

Gruner Veltliner, Gobelsburg ... 12/48
Kamptal, Austria 2017

Rose, Moulin de Gassac ... 10/40
Languedoc, France 2017

Chardonnay, RedTail Ridge ... 12/48
Finger Lakes, New York 2017

Sauvignon Blanc, Tangent ... 11/ 44
Paragon Valley, California 2017

RED

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

Nero d' Avola, Regaleali ... 10/40
Sicily, Italy 2016

**Tinto de Toro, Numanthia 'Termes' ...
15/60**
Toro, Spain 2014

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

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

SPECIALITY COCKTAILS

Contessa Teresa di Vincenzo ... 14
Malfy Gin, Amaro Cappo, Campari, Lime, Gomme

Camille Montes ... 14
White Rum, Dark Rum, Lime, Pimento Grapefruit, Pumpkin, Mint

Madeleine Swann ... 14
Elijah Craig Bourbon, Zucca Rubabaro, Cardamom Pear, Orange Bitters

Vesper Lynd ... 14
Tanqueray 10 Gin, Grey Goose Vodka, Cocchi Torino, House Lemon Bitters

Severine ... 14
Cimarron Tequila, Mezcal, Amaro Nardini, Spiced Apple-Ginger

DRAUGHT BEER



Founder's, Porter ... 10
Grand Rapids, MI

Great Lakes Christmas Ale ... 10
Solace, Partly Cloudy IPA ... 9
Leesburg, Virginia

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

Jack's Dry-Hopped Hard Cider ... 8

Orval, Trappist Ale (bottle) ... 12

DRIVER LIBATIONS

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

Erdinger NA Beer ... 6
Erding, Germany

Lemonade Cream Soda ... 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

South African Mint Herbal ... 5
rooibos, chamomile, mint

Sunny Honeybush Herbal ... 5
herbal honeybush, hibiscus, chamomile, orange

