



# Restaurant Week Lunch

## DAILY SPECIALS

### 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

### Side Salad

### French Green Lentils

### Garlic Spinach

### Garlic Roasted Potatoes

**SEE OUR SPECIAL RESTAURANT WEEK WINE DEALS!**

**TRY OUR GIN MILL! GIN FLIGHT AT \$12**

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



## OPENERS

### Soup of the Day

### French Onion Soup Gratinée

### 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*

### 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*

## THE MAIN COURSE

### Crown of Cauliflower

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

### Hoisin Glazed Jumbo Shrimp

*sesame scallion rice, napa cabbage, yuzu, sriracha*

### Chicken Milanese

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

*\* \$5 surcharge will apply \**

### Chicken Salad Sandwich

*sage mayonnaise, walnuts, grapes and apricots with your choice of side*

### Daily Grilled Cheese and Tomato Soup

*changes every day*

### Cheeseburger

*daily ground beef with cheese of your choosing*

*\* with your choice of fries or salad \**

### Grilled Rainbow Trout

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

*\* \$5 Surcharge \**

### Steak Frites

*grilled hanger steak with frites, spinach, tomato and garlic sauce*

### 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*

**\$10 COCKTAIL LIST!!**

## 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*