



Brunch

Soups & Salads

- French Onion Soup** 5.95
Beef broth & caramelized onions, with a Parmesan crouton & bubbly Swiss cheese
- Soup of the Day** 4.95
Created daily
- Caesar Salad** 5.95
Romaine, house-made croutons & shaved Parmesan
 With chicken 8.95
 With shrimp 10.95
- Germantown Salad** 4.95
Mixed greens, tomatoes, & shredded carrots with bleu cheese vinaigrette
 With chicken 7.95
 With shrimp 9.95
- Pecan Salad** 9.95
Grilled chicken breast on a bed of fresh spinach, with strawberries, seasoned pecans, & a bleu cheese-red wine vinaigrette

Sandwiches & Entrées

- Traditional Reuben** 8.95
Thinly sliced corned beef, sauerkraut, & house made dressing on marbled rye, with fries
- Open-Faced Chicken Salad Sandwich** 7.95
Chicken salad on English muffins with honey-pecan dressing & fresh fruit
- Steak Benedict** 12.95
English muffin topped with beef tenderloin medallions, poached eggs & a sundried tomato hollandaise. With hash browns or pepper jack grits
- Crab Cakes Benedict** 12.95
Two cakes on an English muffin with poached eggs & cayenne hollandaise. Served with hash browns or pepper jack grits
- Chef's Omelette** 8.95
Served with hash browns or pepper jack grits
- Chef's Frittata** 7.95
Served with hash browns or pepper jack grits
- French Toast** 7.95
Today's house-made bread, with fresh whipped cream & cinnamon sugar. With bacon or sausage
- Shrimp & Grits** 9.95
Sautéed shrimp over pepper jack grits with spicy gravy

Lunch

Soups & Salads

- French Onion Soup** 5.95
Beef broth & caramelized onions, with a Parmesan crouton & bubbly swiss cheese
- French Onion Soup & Salad** 8.95
Choice of small Caesar or House Salad
- Soup of the Day** 4.95
- Soup & Salad** 7.95
Choice of small Caesar or House Salad
- Grilled Vegetable Salad** 9.95
Grilled Portobello mushrooms, red onions, peppers, broccoli, tomatoes & couscous, finished with goat cheese & a garlic-basil vinaigrette
- Asian Chicken Salad** 8.95
Grilled breast on mixed greens with carrots, cucumbers & red cabbage, finished with a lime-ginger vinaigrette
- Caesar Salad** 5.95
Romaine, house-made croutons & parmesan
 With chicken 8.95
 With shrimp 10.95
- Steak Salad** 12.95
Grilled beef tenderloin on romaine, tomatoes, red cabbage & shredded carrots with bleu cheese & ranch dressing
- Caribbean Shrimp Salad** 10.95
Gulf shrimp over mixed greens, cucumbers, carrots & red cabbage with citrus vinaigrette
- Tomato Basil Salad** 7.95
Fresh mozzarella over mixed greens, finished with a dressing of roma tomatoes, red bell peppers, fresh basil, & extra virgin olive oil
- Open-Faced Chicken Salad** 7.95
Chicken salad on English muffins with honey-pecan dressing & fresh fruit

Sandwiches & Entrées

- Poblano Chicken Sandwich** 7.95
Chile-rubbed chicken breast, poblano peppers, & cheddar-jack cheese on a wheat bun with black bean salad
- Traditional Reuben** 8.95
Thinly sliced corned beef, sauerkraut, & house made dressing on marbled rye, with fries
- Grilled Portobello Sandwich** 8.95
Grilled mushrooms, roasted tomatoes & mozzarella on fococcia, with house salad
- Stuffed Bread** 8.95
Peppered turkey breast & smoked gouda baked into house made sourdough, with house salad
- Salmon Club** 9.95
Grilled marinated salmon on whole grain toast with lettuce, tomato, avocado, & bacon, with fries
- Germantown Burger** 8.95
Fresh ground beef on wheat, char-grilled & served with steak fries
- Meatloaf Sandwich** 8.95
On fococcia, with provolone, a tangy housemade tomato sauce, & house salad
- Chicken of the Day** 8.95
- Coconut Curry Salmon** 12.95
Atlantic salmon with coconut curry sauce, over creamy risotto with asparagus
- Pasta of the Day** 8.95
- Plum Pork** 10.95
Mustard-marinated tenderloin medallions finished with a savory plum sauce, over mashed potatoes with tiny green beans
- Crab Cakes** 11.95
With mustard tartar, mashed potatoes, & tiny green beans

A small Caesar or House Salad is available with any lunch entrée or sandwich 2.95
An 18% gratuity will be added to parties of 8 or more

Dinner

Starters

- French Onion Soup** 5.95
Beef broth & caramelized onions, with a
Parmesan crouton & bubbly Swiss cheese
- Soup of the Day** 4.95
- Crab Cakes** 9.95
Sautéed lump crab, with mustard-tartar sauce
- Germantown Strudel** 5.95
- Squash Fritters** 5.95
With buttermilk cream
- Fried Green Tomatoes** 5.95
With red bell pepper sauce & goat cheese
- Escargot** 7.95
Out-of-shell escargot baked in sautéed mushroom
caps, with seasoned cream cheese butter
- Baked Brie** 9.95
Wrapped in phyllo & served with toasted almonds,
fresh fruit & crostini

Entrées

- Herb-Crusted Tilapia** 17.95
With sweet potato risotto, asparagus, &
a caper- citrus-brown butter
- Plum Pork** 16.95
Mustard marinated tenderloin medallions
finished with a savory plum sauce, over mashed
potatoes with tiny green beans
- Coconut Curry Salmon** 18.95
Atlantic salmon with coconut curry sauce, creamy
risotto, spinach & asparagus
- New Orleans Shrimp** 18.95
Gulf shrimp sautéed in cajun spices, over white rice,
with sautéed spinach
- Prosciutto Chicken** 16.95
Ham and goat cheese stuffed breast, roasted with a
balsamic glaze, served over roasted vegetables, with
sautéed spinach and a savory chicken broth
- Catch of the Day** Mkt
- Bistro Tenderloin** 17.95
Char-grilled beef shoulder over mashed potatoes, with
a roasted shallot-port wine glaze & asparagus
- Pasta of the Day** 10.95
With chicken 13.95
With shrimp 15.95
- Crab Cakes** 18.95
Three cakes with mustard-tartar, steak fries, & green
beans
- Green Plate** 12.95
Garlic marinated portobello mushroom, with butternut
squash gratin, spinach & asparagus
- Braised Lamb Shank** 19.95
Slow roasted, hind shank, served over mashed
potatoes, with asparagus & a red wine demi-glace.

All dinner entrees served with a choice of Caesar or House Salad
An 18% gratuity will be added to parties of 8 or more