

LUNCH



MENU

STARTERS

CHARCUTERIE AND CHEESES 18
*prosciutto, duck salami, bay blue cheese,
monocacy ash goat cheese*

SHRIMP COCKTAIL 16 GF
absolut limon cocktail sauce

BAKED CRAB AND ARTICHOKE FONDUE 13
served with Philadelphia pretzel bread

FRIED GREEN TOMATO 10
pimento cheese and sweet pepper jam

PAN SEARED SCALLOPS 17
fennel pollen, sweet corn salsa, cognac bacon cream

FLAT BREADS

HEIROOM TOMATO FLAT BREAD 14
*Lioni's fresh salted mozzarella, arugula,
sweet basil pesto, balsamic glaze*

DUCK SALAMI FLAT BREAD 15
*duck salami, fontina cheese, arugula
pomegranate molasses*

MAIN

*served with a choice of: french fries, sweet potato fries,
housemade lattice chips, side mixed green or caesar salad*

GF bread available

KOCH'S SMOKED TURKEY CLUB 16
*aged white cheddar, bibb lettuce, tomato, bacon, avocado,
herb aioli, toasted brioche bread*

MARYLAND CRAB CAKE SANDWICH 22
*boston lettuce, tomato, sweet pepper jam, meyer lemon aioli,
parker house roll*

***GRASS FED ANGUS BURGER 17**
clothbound cheddar, brioche bun, garlic chili aioli

BALSAMIC MUSHROOM SANDWICH 15
*portobello mushroom, baby spinach, confit heirloom tomato,
fontina cheese, herb aioli, rosemary focaccia*

ROASTED CHICKEN SALAD CROISSANT 16
*pecans, celery, sweet onion, grapes, chantilly cream,
multi grain croissant*

CAFE LUNCH TABLE

THE PERFECT TABLE

daily selection of fresh salads, soup, charcuterie and artisanal cheeses,
selection of mini cakes, parfaits, and individual desserts

\$23 per person, includes soda or iced tea

THE GRAND TABLE

ADD AN ENTREE TO THE PERFECT TABLE

\$27 per person, includes soda or iced tea

BRAISED SHORT RIB GF

creamy parmesan polenta, wilted arugula, confit cherry heirloom tomato, garlic, red wine demi

ORGANIC SEMOLINA REGINETTI PASTA

sweet corn, fava beans, sweet peppers, arugula pesto

*VERLASSO SALMON

trio quinoa, candied beets, radishes, pea shoots, tarragon lemon vinaigrette

PROSCIUTTO PANINI

Grana Padano, arugula, strawberry balsamic jam on sour dough

*FISH OF THE DAY

Chef's daily selection

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE