

# 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*

**CRAB AND ARTICHOKE FONDUE 13**  
*served with Philadelphia pretzel bread*

**BAKED PUFFED PASTRY HONEY GOAT CHEESE 11**  
*Grand Marnier infused cherry and cranberry  
served with a side mixed green salad, radish, quince paste  
grain mustard champagne vinaigrette*

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

## FLATBREADS

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

**SERRANO HAM FLATBREAD 15**  
*fontina cheese, arugula, fig balsamic*

## 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*

## SOUP & SALAD

**SOUP OF THE DAY 8**

**FRENCH ONION SOUP 9**  
*sweet onion, garlic crouton, parmesan, gruyere cheese*

**XIX SALAD 12**  
*boston lettuce, pickled red onion, Green Meadow Farm country bacon  
radish, cornbread croutons, green goddess dressing*

**CAESAR SALAD 12**  
*romaine lettuce, traditional dressing, parmesan, sourdough croutons*

**ARTISAN LETTUCE 13**  
*trio quinoa, roasted pear, blueberry, dried cranberry, kunik cheese,  
spiced candied almonds, bourbon-maple vinaigrette*

**THE BELLEVUE COBB 13 GF**  
*avocado, heirloom cherry tomato, sweet corn, chopped egg, toasted  
sunflower seeds, Green Meadow's Farm country bacon, fennel, dill buttermilk dressing*

**ADD TO SALAD**  
*grilled chicken, \*grilled salmon or grilled shrimp 8  
\*Wagyu beef coulotte or Maryland crab cake 10*

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

**ROASTED CHICKEN APPLE SALAD CROISSANT 16**  
*toasted pecan, cranberry, celery, sweet onion, chervil aioli  
multi grain croissant*

**BEYOND BURGER 18 V**  
*Daiya vegan cheese, lettuce, tomato, pickled onion, vegan chipotle aioli*

## DESSERTS

**PEANUT BUTTER CHEESECAKE 9**

**CHOCOLATE POT DE CREME 9**

**ICE CREAMS OR SORBETS 8**

## THE CAMEO LUNCH

\$26 per person, includes non-alcoholic drinks

### STARTER

*choice of:*

**SOUP OF THE DAY**  
*Chef's daily selection*

**XIX SALAD**  
*boston lettuce, pickled red onion, Green Meadow Farm country bacon  
radish, cornbread croutons, green goddess dressing*

**CAESAR SALAD**  
*romaine lettuce, traditional dressing,*

### ENTREE

*choice of:*

**BRAISED SHORT RIB**  
*farro risotto, roasted baby turnip, heirloom carrot, brussel sprout, red wine demi*

**ORGANIC SEMOLINA REGINETTI PASTA GF AVAILABLE**  
*roasted butternut squash, pine nut, thyme, arugula, brown butter mascarpone*

**\*VERLASSO SALMON**  
*creamy parmesan orzo, broccolini, confit tomato, saffron pearl onion,  
pomegranate vinaigrette*

**GRILLED CHICKEN PANINI**  
*Caramelized apple, arugula, fontina cheese, fig marsala chutney, sourdough*

**\*FISH OF THE DAY** *Chef's daily selection*

**DESSERTS** *choice of:*

**PEANUT BUTTER CHEESECAKE**

**CHOCOLATE POT DE CREME**

**ICE CREAM OR SORBETS**

\*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