

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