

LUNCH



MENU

SOUP & SALAD

SOUP OF THE DAY 8

XIX SALAD 12

boston lettuce, pickled red onion, green meadow farm country bacon, radish, cornbread croutons, green goddess dressing

LOCAL BABY KALE AND BRUSSELS SPROUTS SALAD 14

pickled grape, apple, toasted pine nuts, shaved sheep's milk cheese creamy duck bacon-dill dressing

CRAB SALAD 18

grilled corn, avocado, cherry tomato, bagel chip, lemon dressing

crab cake 18

*beef coulotte 16

grilled chicken 8

STARTERS

B CRAB NORMANDE 16

granny smith apple, calvados, herb aioli

SHRIMP COCKTAIL 16

absolut limon cocktail sauce

B MARYLAND CRAB CAKE 18

green tomato chow chow, endive julienne

Sauce tartar

*TARTAR OF THE DAY 16

PAN SEARED SCALLOPS 17

chorizo seco, julienne of apple and celery root remoulade style creamy toasted peanut

MAIN

COUNTRY CLUB SANDWICH 18

sliced turkey, country bacon, fried egg, boston lettuce, grilled portabella, chili tomato aioli, toasted wheat bread, french fries

MARYLAND CRAB CAKE SANDWICH 22

parker house roll, green tomato tartar sauce, boston lettuce, tomato, kosher pickle, old bay french fries

SKUNA BAY SALMON 30

brussels sprouts, cauliflower, vadouvan coconut honey nut squash puree

LANCASTER "FREE" CHICKEN "A LA KING" 30

confit chicken leg with kennett square mushrooms, sherry cream sauce, red pepper puree

*STEAK FRITES 30

grilled snake river farms coulotte, beef fat french fries, vidalia onion puree

*GRASS-FED ANGUS BURGER 18

clothbound cheddar, brioche bun, french fries

ROASTED ROHAN DUCK BREAST 33

celery root puree, rosemary caramelized apple, roasted chestnut, vanilla-cardamom duck jus

SIDES

BEEF FAT FRITES 7

CRAB AND CLOTHBOUND CHEDDAR MAC & CHEESE 16

GREEN BEANS, TOASTED ALMOND, GARLIC, PARSLEY 9

CAFE LUNCH TABLE

\$26 per person, includes soda or iced tea

FIRST COURSE

daily selection of fresh salads, soup, charcuterie and artisanal cheese

SECOND COURSE

BRAISED SHORT RIB

Young carrot, mashed potato, apple and celery root remoulade

TORCHIO PASTA

kennett square mushrooms, sage, heirloom pumpkin cream sauce

ROASTED QUAIL

roasted cauliflower, glazed figs, brown butter, sage

CROQUE MONSIEUR

Green Meadow Farm Ham, traditional mustard, gruyere sauce, served with fries

FISH OF DAY

THIRD COURSE

selection of mini cakes, parfaits, and individual desserts

B - OUR SIGNATURE ITEMS EXEMPLIFY THE PROUD HISTORY OF THE BELLEVUE AND LOCALITY WE HAVE CALLED HOME FOR OVER 100 YEARS.

*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