

LATE NIGHT DINING

available from 11:00 pm to 6:00 am

Market Soup Prepared daily	\$8.00
Hearts of Romaine Caesar Salad Shaved parmesan, anchovy stuffed green olives and garlic croutons	\$11.00
Organic Virginia Mesclun Greens and Shaved Fennel Salad Market vegetables with your choice of house made dressings: Aged balsamic vinaigrette, sherry vinaigrette, dijon vinaigrette or roquefort dressing	\$10.00
Organic Virginia Greens Salad Balsamic marinated wild mushroom and crumbled farm house blue cheese and toasted baguette	\$15.00
Sweet Shrimp Cocktail Spicy horseradish sauce, lemon and baby arugula	\$15.00
House Smoked Atlantic Salmon Toast points, capers, red onion and crème fraiche	\$15.00

SANDWICHES AND PANINIS

Sliced Angus Roast Beef and Roquefort Sandwich Toasted ciabatta, grilled Vidalia onions and horseradish cream	\$15.00
Smoked All Natural Turkey Club Vine ripened tomatoes, apple wood smoked bacon, Boston butter lettuce and mayonnaise on toasted white bread	\$15.00
Trilogy of Maine Lobster and Truffle Rolls Creamy lobster salad with Boston butter lettuce and warm buns	\$19.00
Vermont Cheddar, Vine Ripened Tomato and Basil Leaf Panini Griddled country bread and kettle roasted potato chips	\$12.00

Please dial 6120 for Private Dining

All orders are subject to an 18% service charge, applicable tax
and a \$4.00 delivery charge