

LUNCH SPECIALS

FEBRUARY 6-12

BEER

Bozen Da Hood

3 stars brewing, washington dc 9⁵⁰ (16 oz can)

COCKTAIL

Been There Tai'd That

dark & light rum, cranberry, pineapple, orange & lime juices, grenadine float 11

STARTERS

Chef's Featured Soup

made daily 9⁹⁵

Jumbo Lump Crab Cakes

white bean & broccoli rabe ragù, kale pesto 16⁹⁵

Sweet Potato & Prosciutto Pizza

béchamel, maple, caramelized onions, fontina cheese 14⁹⁵

(now offering gluten free cauliflower crust on any pizza +3⁵⁰)

ENTREES

Italian Chopped Salad

soppressata, pepperoni, provolone, olives, peppers, truffle garlic bread,
creamy italian dressing 17⁹⁵

Shrimp Burger

jalapeño bun, watercress, pickled onions, avocado, sriracha aioli,
choice of side 16⁹⁵

Double Griddle Burger #12*

half pounder, croissant bun, dijonnaise, country ham, swiss cheese,
lettuce, tomato, choice of side 15⁹⁵

Now offering gluten free cauliflower
pizza crust on any pizza!
(+3⁵⁰ upcharge)

DINNER SPECIALS

FEBRUARY 6-12

BEER

Bozen Da Hood

3 stars brewing, washington dc 9⁵⁰ (16 oz can)

COCKTAIL

Been There Tai'd That

dark & light rum, cranberry, pineapple, orange & lime juices, grenadine float 11

STARTERS

Chef's Featured Soup

made daily 9⁹⁵

Jumbo Lump Crab Cakes

white bean & broccoli rabe ragù, kale pesto 16⁹⁵

Sweet Potato & Prosciutto Pizza

béchamel, maple, caramelized onions, fontina cheese 14⁹⁵

(now offering gluten free cauliflower crust on any pizza +3⁵⁰)

ENTREES

Italian Chopped Salad

soppressata, pepperoni, provolone, olives, peppers, truffle garlic bread,
creamy italian dressing 17⁹⁵

Oven Roasted Filet Mignon

shrimp & arugula risotto, lemon-garlic veal jus 31⁹⁵

Double Griddle Burger #12*

half pounder, croissant bun, dijonnaise, country ham, swiss cheese,
lettuce, tomato, choice of side 15⁹⁵

Now offering gluten free cauliflower
pizza crust on any pizza!
(+3⁵⁰ upcharge)