



THE RABBIT ROOM  
COME CELEBRATE

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## DINNER

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### APPETIZERS

**Parisienne Gnocchi** - half order . . . 10

**Maryland Style Crab Cakes** - with citrus salad & cajun mustard . . . 12

**Artichoke Brie Dip** - served with crusty baguette bread. . . 9

**Goat Cheese & Shallot Tarts** - baked in puff pastry & topped with clover honey . . . 8

**Smoked Salmon Salad**- with capers, red onion, herbed cream cheese and grilled baguette . . . 11

**Seven Bridges Farm Braised Pork Belly** with Brussels Sprouts, bacon, cider reduction & butternut squash puree. . . 14

### SOUP & SALAD

**French Onion Soup** . . . 4 cup/ 5 crock

**Amber Cup Squash Bisque** . . . Organic 4.50 cup/ 6.50 bowl

**Caesar Salad** - fresh romaine, homemade croutons & parmesan cheese . . . 7

**House Salad** - mixed field greens with citrus vinaigrette, cucumber, red pepper, mandarin oranges, egg noodles . . . 5

**Roasted Beet Salad** - mixed field greens, goat cheese, candied walnuts, balsamic reduction & clover honey . . . 9

**Autumn Salad** - mixed field greens, dried cranberries, bleu cheese, sunflower seeds, pecans & cranberry vinaigrette dressing . . . 9

## ENTRÉES

**Seven Bridges Farm Strip Steak** - 12oz., grilled, mushroom ragu, garlic mashed potatoes, chef's vegetable and demi glace . . . 31

**Beef Tenderloin** - 8oz, grilled, boursin cheese, garlic mashed potatoes, chef's vegetable and demi glace . . . 30

**Braised Pork Shank** - with rosemary pan sauce, sweet potatoes and fresh vegetable . . . 21

**Honeyhill Farm Organic Chicken Breast** - pan seared & roasted, with Porcini mushroom ravioli, topped with leg & thigh ragu & white truffle oil . . 27

**Pasta alla Carbonara**- rotini pasta with pancetta, cracked black pepper & Pecorino Romano cheese . . . 16

**Parisienne Gnocchi**- with cherry tomatoes & local roasted mushrooms, sauteed in butter with fresh herbs, lemon & truffle oil . . . 19

**Salmon** - grilled Atlantic Salmon with roasted potatoes, butternut squash, baby arugula & stone ground mustard sauce . . . 22

### PRIX FIX . . . 40

#### 1ST COURSE

Autumn Salad

- or -

Roasted Beet Salad

#### 2ND COURSE

Crab Cake

- or -

Gnocchi

#### 3RD COURSE

Salmon

- or -

Filet

#### DESSERT

Chef's Duo of Desserts

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Lunch Thursday - Saturday, from 11:30 AM - 2 PM.  
Dinner and live music Thursday nights only.

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THE RABBIT ROOM  
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