

Room 39 Spring Lunch Menu

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰
Local greens & asparagus vichyssoise with hazelnuts & truffle oil	
Asparagus Tempura with Olive Aioli	7
Calamari	8
Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli	
Room 39 House Salad	6
Mixed greens with shallot-sherry vinaigrette, cucumbers, roasted beets and ricotta salata	
Grilled Chicken Salad	11
Grilled Campo Lindo chicken breast on mixed greens with balsamic vinaigrette, dried cranberries, blue cheese and toasted almonds	
Veggie Burger	7
Roommade vegetable burger of bulgur wheat, black beans and vegetables with red pepper aioli, lettuce, tomato and fries	
Room 39 Burger	8
Eight ounces of prime ground chuck with lettuce, tomato, onion, pickles and fries (add fried egg: \$2 /cheese: 75¢)	
Pork Loin Sandwich	9
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on a grilled bun served with chips	
Goat Cheese Gnocchi	11
Housemade goat cheese gnocchi with nettles pesto, La Quercia prosciutto, mushrooms and swiss chard	
Drinks	
Bottomless Coffee	2 ⁵⁰
Ice Tea	1 ⁷⁵
Loose leaf hot tea	2 ⁵⁰
Chai Latte	3 ²⁵
Latte/Cappuccino	3 ⁵⁰
Coke, Diet, Sprite	1 ⁵⁰
Pellegrino	3/5
Matcha Latte	4
Flavored cream soda	3
Aranciata	2
Fresh squeezed lemonade	2 ²⁵
Mocha	3 ⁷⁵
Mimosa	4 ⁷⁵
Fresh Squeezed Mimosa	6 ²⁵
Bloody Mary	5 ⁵⁰

Brew our coffee at your ham e: Room 39 Blend \$13⁵⁰/pound
 Consuming raw or undercooked meats or seafood may increase the risk of food borne illness

Additions for Thursday, May 17th 2012

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰
Manhattan clam chowder with garlic croutons	
Black bean and pork with crème fraîche and cilantro	
Chicken Salad Club Sandwich	9
Roasted free range chicken with mayonnaise, fresh herbs, lemon and crisp bacon on grilled semolina bread with chips	
Crespelle	10
crispy baked crepes filled with goat cheese, spinach & mushrooms with herbed tomato sauce	
Chicken Livers	9
Sautéed Campo Lindo chicken livers with white wine, bacon, capers, shallots on crostini	
Catfish Po-Boy	9
Crispy catfish filet with spicy pepper aioli, lettuce, tomato, grilled red onions on a grilled bun with a side of fries	
Steak Salad	10
Marinated and grilled "butcher's tenderloin" with green beans, caramelized onions, goat cheese, arugula, beet chips and citrus-tarragon vinaigrette	
Mussels and Fries	10
White wine steamed Prince Edward Island mussels with preserved lemon, capers, shallots and a side of fries	
Spring Vegetable Frittata	8 ⁵⁰
Italian style omelet with sautéed artichokes, asparagus, chives and feta cheese with breakfast potatoes and toast	
Sides	
Roommade fries	2 ⁵⁰
Roommade potato chips	2 ⁵⁰
Grilled asparagus	4
Sautéed green beans	4
Desserts	
Affogato (vanilla ice cream with espresso)	3 ⁵⁰
Almond cake with strawberries and whipped cream	6
Espresso crème brulee	4

For information & reservations
 86.753.3939 www.rm39.com