

Room 39 Summer Lunch Menu

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰	
Carrot ginger with scallions		
Eggplant fries with sweet Tabasco sauce		7
Room 39 House Salad		6
Mixed greens with shallot-sherry vinaigrette, red grapes, cucumbers and ricotta salata		
Grilled Chicken Salad		11
Grilled free range breast on mixed greens with buttermilk sage dressing, local peaches, blue cheese and hazelnuts		
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		7
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on a grilled bun		
Pasta Primavera		10
Roommade fettuccini with summer vegetables, basil pesto and pecorino romano		
Drinks		
Bottomless Coffee	2 ²⁵	Flavored cream soda 3
Ice Tea	1 ⁷⁵	Aranciata 2
Loose leaf hot tea	2 ⁵⁰	Fresh squeezed lemonade 2 ²⁵
Chai Latte	3 ²⁵	Mocha 3 ⁷⁵
Latte/Cappuccino	3 ⁵⁰	Mimosa 4 ⁷⁵
Coke, Diet, Sprite	1 ⁵⁰	Bloody Mary 5 ⁵⁰
Pellegrino or Panna	3/5	

Brew our coffee at your ham e: Room 39 Blend \$11/pound
 Consuming raw or undercooked meats or seafood may increase the risk of food borne illness

Additions for Friday, September 3rd 2010

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰	
Potato and leek with chili oil		
Heirloom tomato gazpacho with croutons		
Offal Terrine		11
Veal sweetbreads & Green Dirt Farm Lamb with grainy mustard, pickles and crostini		
Crispy Calamari		9
Never frozen squid from Massachusetts with anchovy aioli, lemon and pecorino romano		
Chicken Salad Sandwich		9
Roasted free range chicken with mayonnaise, fresh herbs, grapes and walnuts on grilled semolina bread with housemade potato chips		
Pasta		10
Bucatini pasta with Italian sausage, farmer leeks and bronze fennel with pecorino romano		
Wild Salmon		13
Pan roasted Sockeye salmon with salsa verde, green beans and crispy polenta		
Brioche French Toast and Bacon		8 ⁵⁰
Roommade brioche coated with cinnamon egg custard and served with syrup, bacon and breakfast potatoes		
Sides		
Roommade fries	2 ⁵⁰	Green beans w/ onions 4
Roommade potato chips	2 ⁵⁰	
Desserts		
Affogato (vanilla ice cream with espresso)		3
Chocolate lava cake with chocolate ice cream		5
Vanilla bean crème brulee		4

For information & reservations

816.753.3939

www.rm39.com