

Room 39 Winter Lunch Menu

Soup	cup 3 ⁵⁰ /bowl 5
New England clam chowder with parsley oil	
Room 39 House Salad	3 ⁵⁰ /6
Mixed greens, citrus-tarragon vinaigrette, almonds, roasted beets, shaved fennel and grana padano	
Duck Confit Salad	10
Warm duck confit and roasted potatoes on baby spinach with peppered walnuts, dried cranberries, mustard vinaigrette and goat cheese	
Veggie Burger	8
Roommade vegetable burger of bulgur wheat, black beans and sautéed vegetables with red pepper aioli, lettuce, tomato and roommade fries (add cheese 75 ⁴)	
Room 39 Burger	9
House ground eight ounce piedmontese burger with lettuce, tomato, onion, roommade pickles and fries (add fried egg: ^{\$} 2 or cheese: 75 ⁴)	
Pork Loin Sandwich	7
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on an egg bun	
Scallops	13
Seared sea scallops, local oyster mushrooms, swiss chard, spaghetti squash, sherry gastrique and cream sauce	
Drinks	
Coffee or Iced Tea	2 ²⁵
Hot Tea	3
Chai Latte	3 ⁵⁰
Latte/Cappuccino	3 ⁵⁰
Coke, Diet, Sprite	2 ²⁵
Pellegrino or Panna	3/5
Republic of Tea	4
Blackberry-Sage	
Fresh squeezed lemonade	3
Fresh squeezed limeade	3
Arnold Palmer	3
Mocha	3 ⁷⁵
Mimosa	6 ⁵⁰
Bloody Mary	7 ²⁵

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Additions for Tuesday, March 9th 2010

Soups	cup 3 ⁵⁰ /bowl 5
Bacon and mushroom with crème fraîche and truffle oil	
Smoked chicken and tomato with shaved radish salad	
Quiche & Salad	8 ⁵⁰
Our quiche has a homemade flakey crust filled with butternut squash, red onion & havarti and served with a small house salad	
Smoked Salmon Carpaccio	10
House smoked salmon with sweet onion relish, arugula, house made flatbread and poached Campo Lindo farm egg	
Risotto	10
Slow stirred arborio rice with Spanish chorizo, butternut squash, caramelized onions, brussels sprouts and Castelrosso	
Blackened Chicken Breast Sandwich	11
Seasoned and roasted Campo Lindo chicken on a grilled bun with spicy mayo, spinach, onion relish & bacon with housemade potato chips	
Fish and Chips	9
Boulevard Irish Ale beer battered sole with house cut fries, herb-salt cod aioli and malt vinegar	
Frittata	9
Italian style omelet with Spanish chorizo, roasted red peppers, caramelized onions and manchego with breakfast potatoes & fruit	
Sides	
Roommade fries	2 ⁵⁰
Local potato chips	2 ⁵⁰
Roasted Cauliflower	4
Swiss chard	4
Desserts	
Affogato (vanilla ice cream with espresso)	3
Fresh baked cookie	1 ²⁵
Vanilla bean crème brûlée	4
Cherry-chocolate bread pudding w/ crème anglaise & semifreddo	5

LICO Wine Dinner, Tuesday, March 9th
For Menus and Reservations please visit: www.rm39.com