

Room 39 Fall Lunch Menu

Soup	cup \$3 ⁵⁰ /bowl \$5		
Butternut squash with pepitas and crème fraîche			
Duck Confit Fritters	\$6		
Tossed in pecorino romano & fresh herbs with mustard aioli			
Room 39 House Salad	\$6		
Mixed greens, citrus-tarragon vinaigrette, almonds, roasted beets, dried cranberries and local goat cheese			
Grilled Chicken Salad	\$11 ⁵⁰		
Free range breast on mixed greens with mustard vinaigrette, roasted local apples, havarti cheese and candied hazelnuts			
Veggie Burger	\$8		
Roommade vegetable burger of bulgur wheat, black beans and sautéed vegetables with red pepper aioli, lettuce, tomato and roommade fries			
Room 39 Burger	\$9		
Eight ounces of prime ground chuck with lettuce, tomato, onion, room made pickles and fries (add fried egg: \$2 or cheese: 75¢)			
Pork Loin Sandwich	\$7		
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on an egg bun			
Cassoulet	\$10		
Slow cooked duck, lamb, pork, white beans, and tomatoes topped with herb bread crumbs, and served with a small arugula salad			
Drinks			
Coffee or Iced Tea	\$2	Fresh squeezed lemonade	\$3
Hot Tea	\$3	Fresh squeezed limeade	\$3
Chai Latte	\$3 ²⁵	Arnold Palmer	\$3
Latte/Cappuccino	\$3 ²⁵	Mocha	\$3 ⁵⁰
Coke, Diet, Sprite	\$2	Mimosa	\$6 ⁵⁰
Pellegrino or Panna	\$3/\$5	Bloody Mary	\$5 ⁵⁰
Republic of Tea	\$4	Red Sangria	\$7

Ginger-Peach Decaf & Blackberry-Sage

Brew our coffee at your home:
Room 39 Blend (12oz bag) \$11

Additions for Wednesday, November 19th 2008

Soup	cup \$3 ⁵⁰ /bowl \$5		
Split pea with bacon & crème fraîche			
Calamari	\$8		
Fried calamari, grilled lemon, basil salt cod aioli			
Quiche & Salad	\$8 ⁵⁰		
Quiche of the day with a small Room 39 house salad			
Mushroom Risotto	\$10		
Arborio rice with shiitake and crimini mushrooms, pancetta, grana padano and fresh herbs			
Baby Back Ribs	\$13		
Half slab of pork baby backs with pear and turnip slaw, baked beans and grilled semolinabread			
Skatewing	\$11		
Herb mashed potatoes, local broccoli and caper brown butter sauce			
Vegetable Frittata	\$8		
Italian style omelet with farm eggs, sage, roasted vegetables, manchego and crisp local potatoes			
Sides			
Roommade fries	\$2	Sautéed chard	\$4
Root vegetable chips	\$2	Brussels sprouts w/ bacon	\$4
		Mashed potatoes	\$3
Desserts			
Affogato (vanilla ice cream with espresso)	\$3		
Vanilla crème brûlée	\$4		
Spice cake, pumpkin icing and brown butter ice cream	\$6		

Thank you for joining us today.
Room 39 is available to cater your holiday event

For information, daily menu posts & reservations visit:
www.rm39.com (913) 648-7639