

TO START + SALADS

SOUP OF THE DAY.....	9
daily selection	
WARM SPINACH FONDUTA	14
gruyere cheese, roasted garlic, herbed lavash	
SPANISH CHORIZO MUSSELS	16
tomato saffron sauce, fennel, biere bread	
BRUSSELS SPROUTS + BURRATA TOAST.....	14
pine nuts, radicchio, apple saba	
SPRING SALAD	12
spinach + mizuna greens, strawberries, haricots verts, candied pistachios, penta creme cheese, strawberry balsamic vinaigrette	
GRILLED STEAK SALAD	21
flat iron steak, chimichurri sauce, black beans, corn, red peppers, crispy tortilla strips, cilantro avocado vinaigrette, queso fresco	
TUSCAN CAESAR SALAD	16
kale, prosciutto, puffed quinoa, pecorino cheese, caesar dressing	
SEARED TUNA NICOISE SALAD	18
green beans, potatoes, olives, eggs, tomatoes, shallot dressing	
GEORGE'S COBB SALAD.....	14
chicken, avocado, eggs, bacon, blue cheese, tomatoes, onion, garden dressing	

— *Salad Additions* —

- CHICKEN BREAST \$4
- GRILLED SALMON \$6
- CHILLED SHRIMP \$6
- GRILLED STEAK \$8

SANDWICHES + SPECIALTIES

7L CHEESEBURGER	15
american cheese, sautéed onions add bacon, fried egg or avocado + 2.00 each	
REUBEN SANDWICH.....	14
corned beef brisket, sauerkraut, swiss cheese, thousand island dressing	
CRISPY CHICKEN SANDWICH (REGULAR OR SPICY BUFFALO).....	14
sweet pickles, lettuce, buttermilk dressing, biscuit bun	
CRISPY EGGPLANT MUFFALETTA	13
olives, gruyere cheese, cajun remoulade	
SOFT SHELL CRAB SANDWICH	18
tempura batter, roasted poblano tartar sauce, napa cabbage+shishito slaw	
BLACKENED FISH TACOS	16
tomato+avocado+mango relish, tartar sauce,salsa verde, corn or flour tortillas	
NEW ENGLAND STYLE LOBSTER ROLL.....	18
maine lobster salad, buttered roll	
PASTA LORENZO.....	18
garganelli, roasted red peppers, shallots, garlic, spinach, tomato cream sauce add chicken +4.00, add shrimp +6.00	
MARYLAND CRAB CAKE BENEDICT.....	16
old bay hollandaise, potato hash	
MEDITERRANEAN SPICED ROAST CHICKEN.....	16
turmeric, quinoa, sambal squash, hummus, feta cheese	
7L OMELETTE.....	13
mushrooms, ham, spinach, onions, cheese, potato hash	

LUNCH MENU

DAY DRINKING

BLUEBERRY + HIBISCUS ICED TEA.....	3
CUCUMBER + MINT COOLER.....	6
STRAWBERRY LEMONADE.....	6
VIRGIN BLOODY MARY.....	4
ARNOLD PALMER	3
LEMONADE.....	3
WBC ORANGE CREAM SODA.....	4.50
WBC ROOT BEER.....	4.50
COLD BREW COFFEE.....	6
PELLEGRINO.....	4/8
ACQUA PANNA.....	4/8
SPIKE A DRINK.....	8
MIMOSA.....	12
BLOODY MARY.....	10
APEROL SPRITZ.....	8

*Half Sandwich &
Cup of Soup of the Day \$13*

- CHOICE OF
- EGGPLANT MUFFALETTA
- TWO FISH TACOS
- REUBEN

— *Executive Chef Patrick Russ* —