

## Lunch in the Boxwood

### Small Plates

**Fried Calamari** on Vegetable Marinara with Shaved Parmesan and Basil \$10

**Cashew Chicken** on Cellophane Noodle Seaweed Salad \$9

**Shrimp and Grits** Baby Shrimp tossed in Country Ham, Mushrooms, and Tomatoes over Stone Ground Grits \$9

**Jumbo Lump Crab Cake** on Sweet Corn Tarragon Succotash \$12

**Chef's Fresh Pizza of the Day** \$8

**Smoked Salmon Platter** with Capers, Shaved Red Onion, Boiled Eggs, Cream Cheese and Assorted Crackers \$10

### Soups

**Beef Vegetable, Chef's Soup Du Jour, and Classic French Onion**

Bowl \$6 Cup \$5

### Salads

**Garden Green Salad** with Tomatoes, Cucumbers, Carrots, Radishes, Croutons, and Your Choice of Dressing \$6 Full \$4 Petite

**Classic Caesar Salad** \$10 Full \$5 Petite

Add Grilled Salmon, Shrimp, or Chicken; Add \$5

**Stilton Pear Salad** Tossed in Asian Pears, Grapes, Candied Pecans, and Bleu Cheese Vinaigrette \$10 Full \$7 Petite

Add Chicken, Salmon, or Shrimp; Add \$5

**Black and Bleu Salad** on Mixed Greens with Bleu Cheese Crumbles, Blackened Beef Tips, Cucumbers, and Diced Tomatoes

\$12 Full \$8 Petite

**Buffalo Chicken Salad** with Boiled Eggs, Cheddar Cheese, Tomatoes, Cucumbers, Grain Mustard Vinaigrette, all Tossed in Mixed Greens

\$12 Full \$8 Petite

**BLT Salad** with Bleu Cheese Dressing, Applewood Smoked Bacon, Diced Tomatoes, and Bleu Cheese Crumbles \$10 Full \$6 Petite

**Yellow Fin Tuna Salad** Pan Seared to Rare, Asian Pear Water Chestnut Slaw, Napa Cabbage, and Soy Ginger Vinaigrette

\$14 Full \$10 Petite

**Tempura Shrimp Salad** on Baby Spinach with Strawberries, Mandarin Oranges, Chevre Cheese, and Apricot Vinaigrette

\$12 Full \$7 Petite

### Sandwiches

**Served with your choice of Cole Slaw, Mixed Fruit, Sweet Potato Fries, Kettle Chips or Traditional French Fries**

**Deli Counter Creations** Build Your Own Sandwich from the Following Ingredients:

Smoked Turkey, Black Forest Ham, Applewood Smoked Bacon, Chicken Salad, Tuna Salad, Lettuce, Tomatoes, Cheddar, Swiss, Provolone or American cheese

White, Wheat, Seedless Rye, Croissant or Healthy Wheat Wrap \$7; Add \$2 for Multiple Meat Selections

**Classic Reuben** Corned Beef, Swiss, Sauerkraut, & 1000 Island on Rye Bread \$8

**Black Angus Burger** Hand Patted Half Pound Burger Served the Way You Like It on a Kaiser Roll \$9

**Asian Chicken Wrap** Korean Style Marinated Chicken Rolled in A Whole Wheat Tortilla with Napa Cabbage and Cucumbers \$9

**Salmon Avocado BLT** Grilled Salmon, Avocado, and Applewood Bacon on Ciabatta Bread with Spinach, Tomatoes, and Chipotle Dipping Sauce \$9

**Redhook Ale Shrimp PoBoy** on a Kaiser Roll with Cajun Remoulade, Shaved Lettuce and Tomatoes \$9

**Quiche and Salad Combination** A Wedge of Homemade Quiche with Petite Green Salad or choose a Cup of Soup \$8

## Dinner in the Boxwood

### Small Plates

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**Shrimp and Grits** Baby Shrimp tossed in Country Ham, Mushrooms, and Tomatoes over Stone Ground Grits \$9

**Jumbo Lump Crab Cake** on Sweet Corn Tarragon Succotash \$12

**Chef's fresh Pizza of the Day** \$8

**Smoked Salmon Platter** with Capers, Shaved Red Onion, Boiled Eggs, Cream Cheese and Assorted Crackers \$10

### Soups

**Beef Vegetable, Chef's Soup Du Jour, and Classic French Onion**

Bowl \$6 Cup \$5

### Salads

**Garden Green Salad** with Tomatoes, Cucumbers, Carrots, Radishes, Croutons,  
and Your Choice of Dressing \$6 Full \$4 Petite

**Classic Caesar Salad** \$10 Full \$5 Petite

Add Grilled Salmon, Shrimp, or Chicken; Add \$5

**Stilton Pear Salad** Tossed in Asian Pears, Grapes, Candied Pecans, and Bleu Cheese Vinaigrette  
\$10 Full \$7 Petite

Add Chicken, Salmon, or Shrimp; Add \$5

**Black and Bleu Salad** on Mixed Greens with Bleu Cheese Crumbles, Blackened Beef Tips,  
Cucumbers and Diced Tomatoes

\$12 Full \$8 Petite

**BLT Salad** with Bleu Cheese Dressing, Applewood Smoked Bacon, Diced Tomatoes, and Bleu Cheese Crumbles  
\$10 Full \$6 Petite

**Buffalo Chicken Salad** with Boiled Eggs, Cheddar Cheese, Tomatoes, Cucumbers, and  
Grain Mustard Vinaigrette all Tossed in Mixed Greens

\$12 Full \$8 Petite

**Yellow Fin Tuna Salad** Pan Seared to Rare, Asian Pear Water Chestnut Slaw, Napa Cabbage, and Soy Ginger  
Vinaigrette

\$14 Full \$10 Petite

**Tempura Shrimp Salad** on Baby Spinach with Strawberries, Mandarin Oranges, Chevre Cheese and Apricot  
Vinaigrette

\$12 Full \$7

### Entrees

All entrees include your choice of Cup of Soup or Chatmoss House Salad

**Farm Raised Salmon** Grilled, Poached, or Broiled; two sides \$15

Top it with our Delicious Jumbo Lump Crab, Asparagus, and Hollandaise; add \$8

**Jumbo Shrimp** with Sweet Onion, Ricotta, Prosciutto Ham Agnolotti tossed in Mushrooms,  
Sweet Peas and Chardonnay Sauce; one side \$22

**Gnocchi Ratatouille** Pan Seared and Finished with Hearty Vegetable Tomato Sauce and Pesto Toast; one side \$16

**All Natural Grass Fed Black Angus Beef**

Cooked to Order with Port Wine Shallot Demi Glace; two sides

Nine Ounce Filet \$26 Six Ounce Filet \$22 Twelve Ounce Ribeye \$24

**Carolina Rainbow Trout** filled with Bay Scallops, Applewood Bacon and Onions on Natural Jus; two sides \$22

**Patuxent Farm Chicken** with Herb Bread Dressing and Cranberry Veloute; one side \$20

**Boneless Double Cut Pork Ribeye Chops** Grilled, Baked, or Fried; two sides \$16 Petit \$12

**Duck Rosmarino** Crispy Roast Duck Breast Finished with Bing Cherries, Peppercorns,  
Fresh Rosemary in Natural Jus; two side \$22

**Beef Calves Liver** with Onions and Smoked Bacon; two sides \$12

**Grilled Chicken Breast;** two sides \$14

Top it with our Delicious Jumbo Lump Crab, Asparagus and Hollandaise; add \$8

### Sides

\$3 each

Baked Potato – Jasmine Rice- Cauliflower Au Gratin – Chef's Whipped Potatoes – French Fries – Sweet Potato Fries  
Baked Apples- Steamed Asparagus - Creamed Spinach - Vegetable of the Day