

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

Chatmoss Chilled Shrimp Cocktail \$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

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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 Top Sirloin Steak \$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- Potato Au Gratin – Chef's Whipped Potatoes – French Fries – Sweet Potato Fries
Baked Apples- Steamed Asparagus - Creamed Spinach - Vegetable of the Day