

## Room 39 Winter Lunch Menu

Soup	cup 3 <sup>50</sup> /bowl 5 <sup>50</sup>	
New England clam chowder with oyster crackers		
Room 39 House Salad		6
Mixed greens with shallot-sherry vinaigrette, grapes, roasted beets and ricotta salata		
Grilled Chicken Salad		11
Grilled free range breast on mixed greens with apple cider vinaigrette, local apples, blue cheese and hazelnuts		
Veggie Burger		7
Roommade vegetable burger of bulgur wheat, black beans and vegetables with red pepper aioli, lettuce, tomato and fries		
Room 39 Burger		8
Eight ounces of prime ground chuck with lettuce, tomato, onion, pickles and fries (add fried egg: \$2/cheese: 75¢)		
Pork Loin Sandwich		7
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on an egg bun		
Porcini Gnocchi		10
Housemade porcini gnocchi with mushroom cream, swiss chard, prosciutto and pecorino romano		
Drinks		
Coffee or Iced Tea	1 75	Flavored cream soda 3
Loose leaf hot tea	2 <sup>50</sup>	Aranciata 2
Chai Latte	3 <sup>25</sup>	Fresh squeezed lemonade 2 <sup>25</sup>
Latte/Cappuccino	3 <sup>25</sup>	Mocha 3 <sup>50</sup>
Coke, Diet, Sprite	1 25	Mimosa 4 <sup>75</sup>
Pellegrino or Panna	3/5	Bloody Mary 5 <sup>50</sup>

Brew our coffee at your home: Room 39 Blend 11/pound  
 Consuming raw or undercooked meats or seafood may increase the risk of food borne illness

## Additions for Thursday, March 18<sup>th</sup> 2010

Soup	cup 3 <sup>50</sup> /bowl 5 <sup>50</sup>	
Mushroom and local potato with truffle oil		
French onion with gruyere crostini		
Halibut		12
Pan seared California halibut with beluga lentils, roasted butternut squash and foie gras butter		
Smoked Salmon		10
Our sliced house smoked salmon with a salad of green beans, goat cheese, hard cooked farm eggs roasted beet vinaigrette and crostini		
Chicken Salad Sandwich		9
Roasted Campo Lindo chicken with apples, pistachios, raisins, mayonnaise, and crème fraiche on Volferman English muffin w/ fries		
Pasta		10
Orecchiette with Spanish chorizo, turnips, swiss chard, local oyster mushrooms sage and pecorino romano		
Mussels & Fries		11
Steamed mussels with bay scallops, chickpeas, potatoes, caramelized onions and a spicy saffron broth with a side of fries		
Sides		
Roommade fries	2 <sup>50</sup>	Brussels sprouts with bacon 4
Root vegetable chips	2 <sup>50</sup>	
Desserts		
Affogato (vanilla ice cream with espresso)		3
Lemon poppy seed brioche bread pudding with whipped cream		5
Espresso crème brulee		4

Join us for Easter Brunch.  
 Sunday, April 4th

For Information or Reservations:  
[www.rm39.com](http://www.rm39.com)