

Room 39 Winter Lunch Menu

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰
Roasted butternut squash with crème fraîche & pepitas	
Calamari	8
Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli	
Room 39 House Salad	6
Mixed greens with shallot-sherry vinaigrette, grapes, roasted beets and ricotta salata	
Grilled Chicken Salad	11
Grilled Campo Lindo chicken breast on mixed greens with balsamic vinaigrette, apples, blue cheese and toasted almonds	
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	9
Thinly sliced roasted pork loin, caramelized onions, lettuce and mustard-mayonnaise on a grilled bun served with chips	
Goat Cheese Gnocchi	11
Housemade goat cheese gnocchi with tarragon cream, La Quercia prosciutto, mushrooms and swiss chard	
 Drinks	
Bottomless Coffee	2 ⁵⁰
Ice Tea	1 ⁷⁵
Loose leaf hot tea	2 ⁵⁰
Chai Latte	3 ²⁵
Latte/Cappuccino	3 ⁵⁰
Coke, Diet, Sprite	1 ⁵⁰
Pellegrino	3/5
Matcha Latte	4
Flavored cream soda	3
Aranciata	2
Fresh squeezed lemonade	2 ²⁵
Mocha	3 ⁷⁵
Mimosa	4 ⁷⁵
Fresh Squeezed Mimosa	6 ²⁵
Bloody Mary	5 ⁵⁰

Brew our coffee at your ham e. Room 39 Blend \$13⁵⁰/pound

Consuming raw or undercooked meats or seafood may increase the risk of food borne illness

Additions for Thursday, February 2nd 2012

Soup	cup 3 ⁵⁰ /bowl 5 ⁵⁰
Cream of mushroom with truffle oil	
Ham, white bean & vegetable with garlic croutons	
Chicken Salad Club Sandwich	9
Roasted free range chicken with mayonnaise, crisp bacon, fresh herbs, lemon and golden raisins on grilled semolina with chips	
Steak Salad	11
Marinated and grilled "butcher's tenderloin" with arugula, goat cheese, shiitake mushrooms, roasted cauliflower, pistachios and shallot-sherry vinaigrette	
Chicken Livers	8
Seared Campo Lindo Farm chicken livers with white wine, bacon, capers and shallots on crostini	
Mussels and Fries	10
White wine steamed Prince Edward island mussels with preserved lemon, capers, shallots and a side of fries	
Meatloaf	11 ⁵⁰
Berkshire pork, bacon & beef meatloaf with mashed potatoes, brussels sprouts and a mushroom demi-glace	
Grouper	12
Pan seared red grouper with chana dal & wild rice pilaf, sautéed green beans with almonds and salsa verde	
Fall Vegetable Frittata	8
Italian style omelet with roasted butternut squash, swiss chard, mushrooms and local goat cheese feta with breakfast potatoes and toast	
Sides	
Roommade fries	2 ⁵⁰
Sautéed swiss chard	4
Roommade potato chips	2 ⁵⁰
Brussels sprouts with bacon	4
 Desserts	
Affogato (vanilla ice cream with espresso)	3 ⁵⁰
Almond cake with berries and whipped cream	6
Vanilla bean crème brûlée	4

For information & reservations 816.753.3939 www.rm39.com