

Room 39 Summer Lunch Menu

Soup	cup 3 ⁵⁰ /bowl	5
Local tomato gazpacho with extra virgin olive oil		
Eggplant fries with sweet tabasco sauce		7
Room 39 House Salad	3 ⁵⁰ /6	
Mixed greens, citrus-tarragon vinaigrette, almonds, roasted beets, cucumber and grana padano		
Risotto		10
Slow stirred arborio rice with sweet corn, summer squash, prosciutto, basil pesto and grana padano		
Veggie Burger		8
Roommade vegetable burger of bulgur wheat, black beans and sautéed vegetables with red pepper aioli, lettuce, tomato and roommade fries (add cheese 75 [¢])		
Room 39 Burger		9
House ground eight ounce piedmontese burger with lettuce, tomato, onion, roommade pickles and fries (add fried egg: \$2 or cheese: 75 [¢])		
Pork Loin Sandwich		7
Thinly sliced roasted pork loin with caramelized onions, lettuce and mustard-mayonnaise on a grilled bun		
Blackened Chicken Salad		11 ⁵⁰
Seasoned & seared free range chicken breast on arugula with bleu cheese, strawberries, radishes, balsamic vinaigrette and fried onions		
Drinks		
Coffee or Iced Tea	2 ²⁵	Fresh squeezed lemonade 3
Hot Tea	3	Fresh squeezed limeade 3
Chai Latte	3 ⁵⁰	Arnold Palmer 3
Latte/Cappuccino	3 ⁵⁰	Mocha 3 ⁷⁵
Coke, Diet, Sprite	2 ²⁵	Mimosa 6 ⁵⁰
Pellegrino or Panna	3/5	Bloody Mary 7 ²⁵
Bottled Teas	4	Barritt's Ginger Beer 3
Raspberry Quince & Ginger-Peach decaf		Non-alcoholic

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Additions for Friday, September 3rd 2010

Soup	cup 3 ⁵⁰ /bowl	5
Italian sausage, tomatoes and cabbage with garlic croutons		
Quiche & Salad		8 ⁵⁰
Our quiche has a homemade flakey crust filled with bacon, scallions and cheddar served with a small house salad		
Perch ala Provençal		12
Pan seared Nile perch with Provençal ratatouille and leek beurre blanc		
Chicken Salad Sandwich		9
Free range chicken salad with grapes, basil, almonds and mayonnaise on an egg bun with chips		
Green Dirt Farms Gyro		11
Locally raised lamb on house made pita with cucumber sauce, lettuce, tomato, olive vinaigrette and sweet-spicy potatoes		
Pesto Tuna Melt		10
White wine poached Ahi tuna mixed with vegetable pesto & mayonnaise served open faced on wheat bread with tomatoes, melted cheddar and fries		
Salmon		13
Seared Alaskan King salmon with bulgar wheat, tomato, cucumber, onion, preserved lemon and E.V.O.O.		
Sides		
Roommade fries	2 ⁵⁰	Sautéed squash 4
Local potato chips	2 ⁵⁰	Tempura fried okra 3
Desserts		
Affogato (vanilla ice cream with espresso)		3
Fresh baked cookie		1 ²⁵
Vanilla bean crème brûlée		4
Lavender panna cotta with watermelon-basil broth & pistachios		6

Monday Special: ½ Price Wine

Wednesday Special: \$5 Select Martinis/ Thursdays ½ Price Bubbles

Thank you for joining us today.

For Menus and Reservations please visit: www.rm39.com