



FARMERS & FISHERS

At the Georgetown Waterfront

Restaurant Week • January 17-30, 2011 LUNCH

Starter

American Farmhouse Three Cheese Pizza for each table 🌱

Select one, or Dessert from below

Drag-through-the-Garden Salad 🌱

Butternut Squash Soup

Entrees – choice of

Roasted Chicken with Lemon, Thyme and Rosemary
whippers and today's vegetable

Pan-fried Cowboy Chicken
whippers and today's vegetable

Baja Style Fish Tacos (3)

Soft corn tacos with crispy fish, cilantro and cotija cheese

Fish of the Day prepared any style*

farmhouse rice-a-roni and today's vegetable

Maryland Crab Cake Sandwich

Farmer's Daughter vegetarian sandwich 🌱

avocado, brie, fresh pickled vegetables on toasted Rye Bread

Steak & Fries*

sauced with Bulldog Steak Sauce

BBQ Bacon Cheese Burger*

Grilled Angus chuck with Neuske's thick-cut bacon and Tilamook cheddar, fries or slaw

Dessert

Please ask your server for today's fresh housemade selection.

\$20.11 per person; excludes beverages, bar, tax and gratuity.

During Restaurant Week enjoy the Sunday Brunch buffet, 10am-3pm, for \$20.11 per person, excluding beverages, bar, tax and gratuity. No other menu during brunch.

🌱 vegetarian option

**Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, eggs or poultry, seafood and shellfish may increase your risk of food-borne illness, especially individuals with certain medical conditions.*



**FARMERS
& FISHERS**
At the Georgetown Waterfront

Restaurant Week • January 17 - 30, 2011
DINNER

Starter

American Farmhouse Three Cheese Pizza for each table 🌱

Select one from each category

Small Plate

Drag-through-the-Garden Salad 🌱
Fresh Beet and Warm Goat Cheese Watercress Salad 🌱
Maryland Crab Dip with Toasted House Ciabatta
Butternut Squash Soup

Entrée

Steak & Fries*
sauced with housemade Bulldog Steak Sauce
Roasted Chicken with Rosemary, Thyme and Lemon
whippers and today's vegetable
Pan-fried Cowboy Chicken
whippers and today's vegetable
Fish of the Day any style*
farmhouse rice-a-roni and vegetable
Maryland Crab Cakes
farmhouse rice-a-roni and today's vegetable
Housemade Papardelle 🌱
fresh tomatoes and roasted garlic

Dessert

Please ask your server for today's fresh housemade selections

\$35.11 per person; excludes beverages, bar, tax and gratuity.

🌱 vegetarian option

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