

*The Historic
George Town
Club*



Some of Our Local Providers

(subject to availability)

South Mountain Creamery
Frederick, MD

Bounty Hill Farms
Germantown, MD

Pipe Dream Farm
Greencastle, PA

Banner Bee Honey
Gaithersburg, MD

Lobster Maine-ia
Chantilly, VA

Sea to Table
Brooklyn, NY

Springfiled Farm
Sparks glencoe, MD

A&H Foods
Kensington, MD

Two Acre Farm
Keymar, MD

Cooks Vanilla
Washington, DC

Roseda Farms Beef
Oyster
Monkton, MD

Rappahannok
Topping, VA

Barren Island Oyster Co.
Hooper's Island, MD

Free Bird Chicken
Lebanon, PA

soup & S

Add Sliced Chicl
Add Jumbo Shrii

Chilled Alm

Jumbo Lump
Almonds
Pedro Jimene

Escarole 1

Escarole/Crot
Parmigiana/A

Caprese 14

Ripe Tomatoes/Fresh Mozzarella
Basil Vinaigrette

Summer Romaine 9

Cucumber/Red Onions/Avocado/ Tomato
Feta/Red wine vinaigrette

o 6

radishes 7
utter/Sea Salt

ato

6
umber/Aji~Amarillo

g Zucchini 9
on/Pepper/Parmigiana

Sandwiches

Add French Fries, Kettle Chips or Side Salad for \$2

Georgetown Club Burger 14

½ lb House Ground Beef Burger/VT Cheddar/House Pickle

Also Available: swiss cheese, blue cheese, or Parmigiano

Add-ons (\$1 each) fried farm egg, avocado, bacon

Crab Cake Sammy 18

Broiled rock shrimp & Maryland Crab/Caper Remoulade

Coleslaw/Brioche Roll

Falafel 13 Sandwich / 16 Entrée Salad

Chick Pea and Fava Fritters/Feta/Olive/Tzatziki/Tahini/Harissa

On the Side /8 each

Warm Asparagus

Lemon/Yogurt

Pomegranate/Sumac

Green Salad

Artisan lettuce, tomato
onion, sherry vinaigrette

Creamy Grits

Fried Farm Egg

Cracked Pepper

Meatballs

Beef & Pork / In

Marinara/Garlic Toasts

Barbeque Sauce Pickled

Bacon and Fried Eggs

Slice of Foie Gras

Additional Sides

Fingerling Potatoes, French Fries, Braised Kale, House Salad, Broccolini w/ Garlic, Sautéed Spinach

Supper

Spanish Garbanzo Stew 14

Warm Spanish stew of chick peas/swiss chard/pimentón/fried organic egg

add *Grilled Spanish Chorizo ...5*

Broiled Maryland Crab Cakes 36

Rock Shrimp/Caper Remoulade/Hush puppies/Radish Salad

Miso Glazed Salmon 27

Skuna Bay Salmon/Hiyashi Soba/Shiso~Dashi/Pickled Cucumber

Striped Bass 32

Heirloom Tomato *Panzanella*/Pino's Green Sauce

Chicken Breast 'Milanese' 22

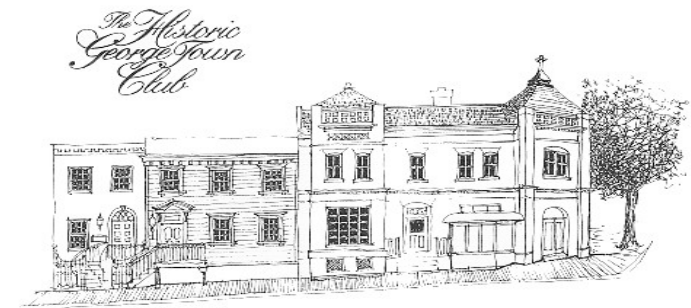
Parmigiana Crust/Arugula/Cannellini Bean/Tomato

Balsamic Dressing

Hanger Steak 29

Creekstone Beef /Lobster Butter/Salsa Verde/Fingerling Potato

Sherry Vinegar



Executive Chef James Gee