

Saturday Brunch

Organic Three Egg Omelet, Chapel Hill Farms Cheddar, Confit Bacon

Two Eggs "Any Style" House Made Sausage, Country Bread

Dim Sum Platter, Assortment of House Made Dim Sum

Market Fresh Berry French Toast, Country Style Pork Sausage

Entrée Salads

Shrimp Cobb Salad, Romaine Lettuce, Lemongrass Shallot Dressing

"Chinois Style" Chicken Salad, Mustard Dressing, Candied Cashews

Spicy "Thai Style" Chicken Salad, Cucumbers, Roasted Peanuts

Japanese Glazed Salmon Salad, Avocado, Pickled Vegetables, Ponzu

Burgers & Sandwiches

Roasted Chicken Salad Sandwich, Curry Aioli, Sweet Potato Fries

"American Style" Kobe Burger, Onion Marmalade, Herb Aioli

Maine Lobster Club, Bacon Vinaigrette, Toasted Walnut Bread

\$28 Lunch Prix Fixe

First Course

Choice of...

Szechuan Chicken Dumplings
Crushed Peanut, Chili Dan-Dan

Roasted Corn Hot & Sour Soup
Shrimp Won Tons, Water Chestnuts, Tofu

Second Course

Choice of ...

Spicy Thai Chicken Salad
Cucumbers, Ginger, Lemon Dressing

"American Style" Kobe Cheeseburger
House Made Pickles, Maryland State Cheddar

Third Course

Hazlenut Chocolate Mousse
Vanilla Ice Cream

Please Visit The **NEWSEUM**
With The Purchase Of Our 3 Course Lunch Admission Is Only An Additional \$7
Tax & Gratuity Not Included

18% Gratuity Will Be Added To Parties Of Six Or More

Executive Chef Scott Drewno

Executive Sous Chef Burton Yi