

JULY MENU



BREAKFAST MENU OF THE MONTH: *Belgian Waffles served with fresh berries, whipped cream and maple syrup; Applewood Smoked Bacon Slices, and a Fresh Fruit Salad*
\$12.95

SANDWICH OF THE MONTH: *Roasted Shrimp Salad with Lemon & Dill on Bahm Mi Baguette with Shredded Romaine*

SEASONAL SIDE SALAD: *Spinach, White Bean & Radicchio Salad with Grilled Onions and Balsamic Dressing*
\$3.50

SEASONAL SIDE SALAD: *Grilled Summer Squash Salad with Mint, Tomatoes, Basil and Gemilli Pasta*
\$3.50

SEASONAL ENTRÉE: *Parmesan Crusted Chicken topped with Cherry Tomato vinaigrette, served over creamed corn pearl pasta, Garden Salad, fresh bread & cookies/brownie platter*
\$14.95

SEASONAL ENTRÉE: *Parisian Mixed Grill: Grilled Dijon Chicken; Tarragon & Fennel Grilled Shrimp; and Grilled Flank Steak with Shallot Reduction; Served with Roasted New Potatoes with Garlic vinaigrette, Garden Salad, Bread Basket And Cookie/Brownie Assortment.*
\$18.95

SEASONAL ENTRÉE: *BBQ Best Duo of Papa Weavers Pulled Pork BBQ and Smoky Shenandoah Beef Brisket. Served with Coleslaw, Potato Buns, Grilled Summer Vegetables, and Peach Cobbler.*
\$15.95

SEASONAL ENTRÉE: *Slow Roasted Salmon With Sweet 100 Cherry Tomatoes, Pinenuts, Sweet Corn & Basil Relish; Served Over Three Grain Pilaf Summer Greens Salad, Bread And Cookie/Brownie Platter*
\$16.95

SEASONAL ENTRÉE: *Steak & Blue Crab Cakes: Grilled tenderloin fillets and lump Maryland crab all topped with a roasted corn relish and drizzled with spicy romesco Sauce. Served with butterball potatoes, Summer greens salad, Green & Wax beans and miniature French Pastries*
\$24.95

SEASONAL DESSERTS: *Peach Tarts with Citrus Macerated Blueberries.*
\$4.25

ALSO AVAILABLE: Daily Menus for Gluten Free, Vegetarian and Vegan Entrées

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