

REDWOOD

restaurant and bar

we use the best naturally-raised and organic ingredients we can source from local growers, ranchers and fishermen throughout the mid-atlantic whenever possible

DINNER

bethesda-chevy chase restaurant week 2012

choose any appetizer, entrée & dessert for \$33

APPETIZERS

soup of the day *market price*

market lettuce salad, crisp radishes, plum tomatoes, fresh herbs, white balsamic vinaigrette 9

roasted beets & arugula, red and golden beets, pipe dreams goat cheese, citrus, pistachios 12

baked macaroni & cheese, sharp cheddar, mozzarella, bechamel, grana padano 10

iron skillet blue bay mussels, white wine, garlic-parsley cream, shallots, grilled focaccia 9

gratin of baby artichokes, sunchoke & fingerling potatoes, pipe dreams goat cheese 12

crispy salt cod cakes, piquillo pepper relish, almond salsa 9

yellowfin tuna tartare, chili aioli, jicama & tomatillo salsa 16
(+\$5 upcharge for restaurant week)

ARTISANAL CHEESE & MEAT

*5 each / 3 for 14 / 5 for 23 deluxe meat & cheese board 43
restaurant week menu, choose any two meats or cheeses*

goat monocacy silver ash rind, cherry glen farms, md

cow thomasville tomme, sweet grass dairy, ga

sheep dante, wisconsin sheep dairy co-op

cow green hill, sweet grass dairy, ga

blue st. pete's blue, faribault dairy, mn

benton's smoked ham cold, lightly smoked pork, tn

duck rilette confit duck leg, grain mustard, house-made

terrine de campagne country-style pate, house-made

surryano berkshire ham dry cured, aged ham, surry, va

bresaola air dried and salted beef tenderloin, stachowski, dc

brandied chicken liver mousse house-made

ENTRÉES

SALADS

rotisserie chicken caesar salad, romaine hearts, classic caesar dressing, grana padano, croutons 14

blackened yellowfin tuna nicoise salad, lolla rossa greens, fingerling potatoes, plum tomatoes, green beans, hard-boiled eggs, red onions, olive tapenade, lemon juice, e.v.o.o 21

wood-grilled steak & baby spinach salad, wood-oven roasted wild mushrooms, roasted peppers, plum tomatoes, red onions, toasted hazelnuts, gorgonzola, rosemary-sherry vinaigrette 22

fried chicken & three-bean salad, chopped romaine, plum tomatoes, avocado, red onions, cilantro, sour cream, paprika dusted tortilla chips, lemon juice, e.v.o.o. 16

MEAT

wood-grilled steak frites, 6oz filet hand-cut fries, house gravy 22

wood-oven roasted lamb & three-bean chili, chopped plum tomatoes, green onions, white cheddar, rosemary cornbread 20

rotisserie chicken, sweet potato & red onion hash, chard 21

wood-grilled pork loin, acorn squash two ways, chard, apple-bacon chutney 23

creekstone farm ny strip, potato parsley fritters, wild mushroom ragout 28 (+\$5 upcharge for restaurant week)

SEAFOOD

moules frites, iron skillet blue bay mussels, white wine, garlic-parsley cream, shallots, hand-cut fries 17

crab cakes, lump crab meat, baby lettuce, avocado, crispy shallots, ginger-garlic vinaigrette 23

pan roasted alaskan cod, nicoise olives, capers, roasted peppers, watercress, pepper coulis 26

pan seared mahi mahi, butternut squash risotto, green beans, toasted pumpkin seeds, citrus brown butter 24

pan seared scottish salmon, creamy parmesan polenta, baby carrots, caramelized pearl onions, thyme beurre blanc 25

redwood linguini, littleneck clams, shrimp, butternut squash, corn, garlic-saffron cream 22

BURGERS

brioche bun, with housemade pickles, lettuce, tomato and a choice of side salad or hand-cut fries

wood-grilled angus beef burger 15

white bean & wild mushroom veggie burger 15

add white cheddar +2

add bacon +2 add mushrooms +3

SIDES (MAY BE SUBSTITUTED FOR 1ST COURSE IN RESTAURANT WEEK MENU)

roasted acorn squash 6

potato purée 6

vidalia onion rings 8

roasted cauliflower and onion 7

rosemary roasted wild mushrooms 8

redwood hand-cut fries 6

18% gratuity will be added to parties of six or more | consuming raw or under-cooked foods increases your risk of food-borne illness