

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

LUNCH

bethesda-chevy chase restaurant week 2012

choose any starter & entrée or any entrée & dessert for \$16

STARTERS

today's soup *cup 4 bowl 6*

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

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

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

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

vidalia onion rings, buttermilk dressing 8

wood-oven flatbread, sea salt, parmesan, chili flakes, olive oil 4

flatbread dips *1 each*

olive tapenade romesco ricotta pesto evoo

ENTRÉE SALADS

chopped salad, romaine lettuce, pulled chicken, bacon, cucumber, avocado, red pepper, tomatoes, chick peas, crumbled blue cheese, egg, buttermilk dressing 12

rotisserie chicken caesar salad, pulled rotisserie chicken, 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
(+\$5 upcharge for restaurant week)

wood-grilled steak & baby spinach salad, wood-oven roasted wild mushrooms, roasted peppers, plum tomatoes, red onions, toasted hazelnuts, gorgonzola, rosemary-sherry vinaigrette 22
(+\$5 upcharge for restaurant week)

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

ENTRÉES

BURGERS

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

wood-grilled angus beef burger 12

chili-pepper cheeseburger *cubanelle peppers, cheddar 14*

white bean & wild mushroom veggie burger 12

add white cheddar +2 add bacon +2

add mushrooms +3

PASTA + WOOD OVEN PIZZA

redwood linguini, littleneck clams, butternut squash, corn, garlic-saffron cream 13

margherita pizza, tomato, mozzarella, basil, grana padano 8

bianco pizza, mozzarella, goat cheese, fresh ricotta, grana padano garlic and herbs 10

roasted mushroom pizza, tomato, fontina, mozzarella 13

bbq chicken pizza, jalapeno, cilantro red onion, buttermilk dressing 13

STEAK + SEAFOOD

wood-grilled steak frites, filet, hand-cut fries, house gravy 16
(+\$5 upcharge for restaurant week)

fish & chips, beer battered cod, housemade slaw, tartar sauce and hand-cut fries 11

wood-grilled alaskan cod, creamy polenta, baby carrots, citrus brown butter 16

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

fish tacos, griddled tortillas, guacamole, pico de gallo, rice, beans, cilantro, crema fresca 12

SANDWICHES

grilled cheese sandwich, white cheddar, semolina bread 8

smoked turkey sandwich, arugula, apple, brie cheese, horseradish mayonnaise, toasted pumpkinseed 10

reuben, corned beef, marbled rye, sauerkraut, white cheddar, redwood cabbage slaw 12

rotisserie smoked pulled pork sandwich, house-made bbq sauce, cole slaw 11

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

redwood cabbage slaw 6

roasted cauliflower and onion 7

roasted acorn squash, balsamic reduction 6

redwood hand-cut fries 6