

POINT ROYAL

LUNCH

SALADS & SOUPS

Swank Farms Local Greens <i>Heirloom Lettuces, Shaved Vegetables, Aged Sherry Vinaigrette</i>	11.00
Heirloom Vegetables & Grains <i>Red Quinoa, Farro, Black Lentils, Tomato, Baby Carrots, Zucchini, Cumin-Lime Vinaigrette</i>	16.00
Roasted Baby Beets <i>Radish, Citrus, Shaved Carrots, Ricotta Salata, Mulled Wine Vinaigrette</i>	14.00
Louisiana Seafood Gumbo <i>Shrimp, Crab, Oysters, Pressed French Bread</i>	15.00
New England Clam Chowder <i>Cherrystone Clams, Smoked Pork Belly, Potatoes, Celery, Oyster Crackers</i>	12.00
<i>add chicken 6, shrimp 11, skirt steak 10 to any salad</i>	

MAINS

The Point Royal Ugly Burger <i>Dry-Aged Double Patty, Bread & Butter Pickles, Aged American Cheese, Remoulade</i>	19.00
Grilled Chicken Sandwich <i>Bacon, Lettuce, Cabot Cheddar, "Comeback" Sauce</i>	17.00
Porchetta Po' Boy <i>Roasted Pork Belly, Pickled Brussels Sprouts, Jalapeño Aioli</i>	17.00
GZ Butter Poached Lobster Roll <i>Coleman's Mustard & Bibb Lettuce</i>	22.00
French Omelette <i>Smoked Salmon, Shaved Artichokes, Goat Cheese</i>	19.00



Chef Geoffrey Zakarian

