# Appetizers

EDAMAME \$6.00 Steamed edamame sprinkled with sea salt

KALE SALAD \$7.00 Extra virgin olive oil, lemon juice, pecorino cheese

#### CREAM OF CRAB SOUP \$9.00

TUNA TACO \$9.00 Chihuahua cheese, pico de gallo with a poblano aioli

MAC & CHEESE \$9.00 Smoked applewood bacon and Chapels county cheddar

> GARLIC SHRIMP \$9.00 Avocado, tomato and wilted arugula

FRITO MISTO \$12.00 Fried calamari, wild shrimp, zucchini with a lemon aioli

## Artisan Tizza

THE ORIGINALS Pizza Margherita \$13.00 | Pizza Marinara \$12.00 | Pizza Bianca \$14.00

ADD ONS PROTEINS \$2.00: Bacon Pepperoni Chicken Sausage CHEESES \$2.00: Ricotta Gorgonzola Feta Fontina VEGETABLES \$1.50: Broccolini Tomatoes Kalamata Olives Eggplant Artichokes Arugula Pine Nuts Mushrooms Roasted Garlic Red Onions

### Sandwiches

CUBAN SANDWICH \$13.00 Pork, ham, Gruyère, Dijon mayo and fries

PORTOBELLO SANDWICH \$13.00 Grilled marinated portobello, mixed greens, pesto aioli, provolone cheese, toasted brioche, salad

> CARVED TURKEY BREAST SANDWICH \$13.00 Cranberry walnut bread, avocado, arugula

CRISPY FRIED BUTTERMILK CHICKEN SANDWICH \$14.00 Homemade pickle relish, provolone, lettuce, tomato, onion on a ciabatta bun

SOUTHWEST STEAK WRAP \$14.00 Beef tenderloin tips, Chihuahua cheese, avocado, green pepper, jalapeno

Mains

ROASTED BEET SALAD \$11.00

Aged goat cheese, Path Valley greens with a blood orange vinaigrette Salad enhancers

CHICKEN \$5 SALMON \$6 SHRIMP \$10

FRINGETREE SIGNATURE SALAD \$12.00 Mixed greens, sun-dried cranberries, roasted pecans and crumbled maytag bleu cheese with white truffle vinaigrette Salad enhancers

CHICKEN \$5 SALMON \$6 SHRIMP \$10

### CHOPPED KALE SALAD \$12.00

Edamame, carrots, snow peas, avocado, chopped basil and fresh cilantro Salad enhancers CHICKEN \$5 SALMON \$6 SHRIMP \$10

HALF GRILLED CHICKEN \$18.00 Adobo marinated chicken, soft polenta, Swiss chard

SEARED DIVER SCALLOPS \$22.00 Creamy leeks, fava beans, tomato, tarragon with a bouillabaisse sauce

CHAR BROIL ATLANTIC SALMON \$24.00 Black Chinese rice, wilted Swiss chard, edamame, lemon aioli

72 HOURS SEARED BEEF SHORT RIB \$24.00 Cream polenta, wilted Swiss chard

MARYLAND STYLE JUMBO CRAB CAKE \$26.00 Corn relish, red pepper coulis

GRILLED HALIBUT \$26.00 Asparagus heirloom tomato salad and a lemon mustard seed vinaigrette

### Sides

FRINGETREE SALAD \$6.00 HAND CUT FRENCH FRIES \$6.00 ASPARAGUS \$7.00 Graded pecorino cheese and lemon juice

SWISS CHARD \$7.00

MAC & CHEESE \$7.00

## Desserts

PANNA COTTA \$5.00 Creamy Italian custard made with mixed berries

BANANA & MANGO MILLE FEUILLE \$6.00 Caramel sauce, vanilla ice cream

GELATO \$8.00

CHOCOLATE BUNDT CAKE \$8.00 Served warm with a gooey chocolate center



**BIG CITY BURGER COMPANY<sup>TM</sup>** 

100% Fresh Beef Chuck Patty on a Brioche bun served with Your Choice of Fries or Chips \$13.00

Add Your Choice of Toppings \$1.50 each Bacon • Avocado • Fried Egg Jalapeños • Grilled Mushrooms BBQ Sauce • Chipotle Mayonnaise Cheddar or Provolone Cheese



### Interstate Westin Wash DC CC BC Burger Promo Dinner Menu

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