



Side Salads

Bowtie Primavera – A selection of fresh seasonal vegetables gently tossed with bowtie pasta in a basil tomato vinaigrette.

Curry Chicken Salad – Curry chicken, raisins and celery infused with a Thai coconut sauce served on a bed of mixed greens.

Garden Salad – Crisp romaine lettuce, shredded carrots, radishes, julienned yellow peppers, cucumbers and tomatoes served with a balsamic vinaigrette dressing.

Gemelli Chicken Pesto – Chicken, plum tomatoes and herbed feta cheese tossed with a pesto mayonnaise dressing.

Home-style Chicken Salad – Chunks of all-white tender chicken, celery, onions, spice mix and dressed with mayonnaise.

Mediterranean Pasta – Fusilli pasta, red and green peppers, scallions and carrots tossed in a lemon poppy seed dressing.

Lemon Vegetable Pasta – Sweet lemon zest with fresh summer vegetables and linguini pasta in a light sour cream dressing.

Entree Salads

Sesame Noodle with Chicken – Grilled chicken breast, scallions and cilantro tossed with tender noodles in a peanut sauce on a bed of greens.

Chicken Caesar Salad – Grilled chicken, romaine lettuce, parmesan cheese, homemade Caesar dressing and focaccia croutons.

Cobb Salad – Chopped romaine lettuce, julienned grilled chicken, hard-boiled eggs, cucumbers, grape tomatoes, blue cheese crumbles and crumbled bacon, served with a tangy avocado-ranch dressing.

Pearl Pasta with Roasted Vegetables– Israeli couscous tossed with roasted vegetables, herbs and feta cheese.

Seasonal Fruit – Strawberries, melons, citrus fruits and apples in an orange juice marinade, with a hint of lemon zest, create a distinctive fruit salad. (Seasonal substitutions made regularly.)

Tomato, Basil and Feta – A simple aromatic combination of plum tomatoes, olive oil, fresh basil and feta cheese.

Spicy Tuna Salad – White, water-packed tuna blended with lemon-pepper spice, celery, hard-boiled egg, pickle relish and mayonnaise.

Spinach and Goat Cheese – Fresh spinach tossed with diced red peppers, red onions, olive tapenade, goat cheese crumbles and sliced almonds. Served with a basil-vinaigrette dressing.

Pasta Primavera – pasta tossed with fresh crisp vegetables in an oil & vinegar dressing.

Chicken Fettucini with Dill – Strips of tender poached chicken breast and fettucini tossed with fresh dill, tomatoes, capers and mayonnaise.

Ziti Pasta with Chicken – poached chicken breast, Ziti pasta, fresh broccoli florets and strips of sweet red peppers, in a Parmesan cheese vinaigrette.

Salmon Nicoise – A fresh mix of mesclun, grilled salmon, roasted potatoes, green beans, Kalamata olives and white balsamic dressing.

Ask about our daily offerings!

Wraps

Home-style Chicken Salad Wrap – Chunks of white meat chicken tossed with celery, fresh scallions and mayonnaise with lettuce and tomatoes on a spinach tortilla.

Buffalo Chicken Wrap – Chunks of grilled chicken tossed in a tangy Buffalo sauce, leaf lettuce and blue cheese dressing wrapped in a soft flour tortilla.

Tangy Tuna Wrap – A whole wheat tortilla layered with tuna caponata, leaf lettuce, alfalfa sprouts and parmesan cheese.

Chicken Avocado Wrap – Served with chipotle mayonnaise, avocado slices, grilled chicken and pepper jack cheese.

Turkey BBQ Wrap – Soft flour tortilla spread with BBQ sauce and stuffed with homemade Turkey BBQ, black beans, corn, shredded green cabbage and leaf lettuce.

Chicken Curry Wrap – A soft spinach tortilla stuffed with curry chicken salad with raisins, celery and infused with a Thai coconut sauce and leaf lettuce.

Veggie Caponata Wrap – Our home-made grilled & sautéed marinated Italian vegetables with pesto mayonnaise, leaf lettuce rolled in a flour tortilla.

Soups

Ask which flavors of the day are available!

Black Bean Soup – Hearty black beans in a tangy stock of fresh herbs and vegetables.

Corn Chowder– Roasted corn cooked with garden fresh vegetables finished with cream and a sprinkling of herbs.

Maryland Crab Soup – Fresh crab in a spicy tomato stock with vegetables and a touch of Old Bay seasoning.

Vegetarian Split Pea – A blend of split peas, onions and celery.

Minestrone Soup – Spinach, kidney beans, garbanzo beans, zucchini and tomato fillets in an herb-infused tomato stock.

Turkey Chili – Ground turkey in a hearty stock of pinto beans, diced tomatoes, red peppers and onions.

Chicken Vegetable – A flavorful concoction of chicken, carrots, celery, onions and parsnips.

*Have a special occasion coming up?
Ask about our Marvelous Catering!*



Hot Entrees

Chicken Creole – Tender chicken breast medallions with sautéed bell peppers, onions, tomatoes and Cajun seasonings. Served over rice pilaf.

Chicken Dijon– Tender chicken breast medallions simmered in a light Dijon cream sauce with scallions and mushrooms. Served over rice pilaf.

Eggplant Parmesan – Thin slices of sautéed breaded eggplant layered with fresh ricotta and mozzarella cheeses and baked with pomodoro sauce.

Lemon Oregano Chicken – Lemon and herb marinated chicken breasts, grilled and served with a creamy lemon-oregano sauce. Accompanied with roasted potatoes and green beans.



Ziti Pasta with Meatballs – Ziti pasta served with mini meatballs and pomodoro sauce.

Pork Dumplings – Steamed wonton wrappers filled with tender pork and oriental vegetables on a bed of green cabbage. Served with a teriyaki dipping sauce.

Vegetarian Dumplings – Steamed wonton wrappers filled with oriental vegetables on a bed of green cabbage. Served with a teriyaki dipping sauce.

Grilled Chicken Quesadilla – Grilled Flour tortilla stuffed with cheddar jack cheese, grilled chicken, red peppers and fresh cilantro. Served with salsa verde.

Meatloaf and Smashed Potatoes – Traditional all beef meatloaf served with a rich demi-glaze sauce, broccoli and garlic smashed potatoes.

Quiche Lorraine – A rich egg custard with ham, bacon and three cheeses baked in a pastry shell.

Spinach and Goat Cheese Quiche – A rich egg custard with fresh spinach, roasted tomatoes and goat cheese baked in a pastry shell.

Locations

1511 Connecticut Ave.
Washington, DC
202.332.3690

3217 P St., NW
Washington, DC
202.333.2591

888 North Quincy St.
Arlington, VA
703.807.1940

2424 Pennsylvania Ave.
Washington, DC
202.293.0049

4885 Macarthur Blvd., NW
Washington, DC
202.625.5110

1386 Chain Bridge Rd.
McLean, VA
703.790.1700

4530 Wisconsin Ave., NW
Washington, DC
202.448.9954

5035 Connecticut Ave.
Washington, DC
202.686.4040

1820 Discovery St.
Reston, VA
571.926.9428

303 7th St.
Washington, DC
202.544.7127

18th and K St., NW
Washington, DC
202.828.0944

Fall 2010

Breakfast

Muesli Breakfast – A blend of oatmeal accompanied with seasonal fresh fruit (strawberries and blueberries) and sugared walnuts.

Migas Burrito – Flour tortilla filled with scrambled eggs, onions, peppers, tomatoes, chopped corn tortillas and cheese.

Croissant with Bacon, Egg and Cheddar Sandwich – A butter croissant layered with bacon, scrambled eggs and cheddar cheese.

Croissant with Sausage, Egg and Cheddar Sandwich – A butter croissant layered with sausage, scrambled eggs and cheddar cheese.

Bacon, Egg and Cheddar Burrito – Flour tortilla filled with bacon, scrambled eggs and cheddar cheese.



Sandwiches

Roast Beef Sandwich – Freshly baked sourdough bread layered with red pepper basil sauce, leaf lettuce, shaved roast beef, cheddar cheese and tomato slices.

Grilled Chicken Focaccia – Grilled, sliced chicken breast served on fresh focaccia with tarragon mayonnaise and leaf lettuce.

Ham and Brie Honey Dijon Sandwich– Served on a fresh-baked ficelle with Black Forrest Ham, brie cheese and honey dijon mustard.

Marvelous Club – Smoked turkey, bacon, chipotle mayonnaise, leaf lettuce, tomato and havarti cheese on sourdough bread.

Jambon Beurre (Ham & Butter) – Served on a fresh-baked ficelle lightly coated with fresh butter, cornichons and Black Forrest Ham.

Caprese Sandwich – Served on Ciabatta bread with pesto sauce, fresh mozzarella, roasted tomatoes and fresh basil leaves.

South Street Hoagie – Served on a French baguette with lettuce, provolone, Genoa Salami, shaved Cappicola Ham and a generous portion of our "Hoagie Mix" - blend of pepperoncinis, diced tomatoes, olive oil, and seasonings.

Roasted Turkey with Havarti Cheese– Served on honey whole wheat bread with our lemon-caper mayonnaise, leaf lettuce, roasted turkey breast and havarti cheese.

Mediterranean Focaccia – Thinly sliced sautéed eggplant, roasted sweet peppers, leaf lettuce, mayonnaise and provolone cheese with tomato basil relish on fresh focaccia.

Lemon Pepper Tuna Sandwich – White, water-packed tuna blended with lemon pepper spices, celery, hard-boiled egg and mayonnaise served on whole wheat bread with leaf lettuce, cucumbers and tomatoes.