

Pheasant Blue Lunch

Restaurant at Foxhall Resort
by Chef Marco Collins



Lets Start With...

Olive Tapenade

Crostini, Lavash **13**

Spinach Artichoke Dip

Pita, Goat Cheese **15**

Meatballs

Beef and Veal Blend,
Ricotta, Marinara, Parmesean **15**

Soups:

French Onion

Provolone, Gruyere, Crostini **13**

Turkey and Wild Rice

Mirepoix, Cream, Wild Rice **13**

Soup Du Jour

Chef's Feature **10**

From the Garden:

Add: Chicken **4** Steak **5** Salmon **6** Shrimp **7**

Roasted Beet Salad

Tri-Color Beets, Arugula, Goat Cheese
Pistachio, Champagne Vinaigrette

16

Medditeranean Caesar

Romaine, Cucumber, Hummus,
Olive, Feta, Pita, Tzatziki

16

Kale Butternut Squash

Apple, Quinoa, Candied Pecan,
Pepper Maple Vinaigrette

17

Main Plates:

Chicken Pot Pie

Peas, Carrots, Celery, Breast of Chicken

20

Short Rib Stroganoff

Braised Short Rib, Pappardelle Pasta, Cream

22

Wild Mushroom and Leek Risotto (V)

Porcini, Miatake, Truffle

18

Fish and Chips

Beer Battered Haddock, House Fries, Cole Slaw

18

Handhelds:

Foxhall Burger

Bacon, Pepperjack, Caramelized Onions **18**

Pheasant Blue Pastrami

Sauerkraut, Swiss, Stone Ground Mustard, Rye **17**

Nashville Hot Fried Chicken

House Pickles, Garlic Aioli **15**

Turkey Caprese

Smoked Turkey, Mozzarella,
Heirloom Tomato, Pesto Aioli **16**

Shrimp Tacos

Jicama Slaw, Pineapple Salsa, Siracha Aioli **15**

Italian Beef

Ribeye, Provolone, Spicy Giardiniera **17**

Beverages:

Coke - Diet Coke - Sprite - Mr. Pibb - Lemonade - Sweet Tea - Unsweet- Tea

Full Bar Available

Tax and 20% Gratuity included on all checks

*Consuming Raw or Undercooked Eggs, Poultry,
or Seafood may result in foodborne illness