

LUNCH MENU

Our Culinary Inspiration Comes from Around Us. Carefully Selected Ingredients, Such as : Mushrooms From Pennsylvania, Cheeses From New Jersey Our Culinary, Fish & Meats From Maryland ; Showcase The Quality Foods From Our Neighbors & The Dedication of The Dishes We Serve You

To Start or Share

**Share*

Chef's Crafted Soup- Cup \$4 Bowl \$7

Fresh Daily Selections

Edamame- \$8

Steamed Soy Beans, Coarse Sea Salt

*** Devil Eggs- \$6**

Smoked Pork Belly, Serracha

***Maryland Lump Crab Fritters- \$12**

Southern Cabbage, Crispy Capers, Serracha Mustard

Baby Iceberg Wedge- \$8

Point Reyes' Blue Cheese, Heirloom Tomatoes, 15ria Green Goddess

Grilled Romaine Salad- \$8

Charred Corn & Avocado Relish, Lemon-Olive Oil Vinaigrette

***Roasted Corn, Spinach & Chicken Quesadilla- \$11**

Black Bean Chirmol, Crema

***Prosciutto Flatbread- \$12**

Naan, Grilled Pineapple, Oregano Roasted Tomatoes, White Cheddar, Arugula Truffle Oil

***Fried Steak Taquitos- \$9**

Black Bean Chirmol, Crema, Queso Fresco

Salads

15Ria Steak Salad- \$15

Arugula, Skirt Steak, Avocados, Roasted Peppers, Cheddar, Crispy Onions, 15ria Green Goddess

Heirloom Tomatoes & Smoked Chicken Salad- \$13

Cucumbers, Mint, Cilantro, Shaved Onions, Light Lime Dressing

Cobb Salad- \$14

Romaine Hearts, Grilled Chicken, Hard Boiled Eggs, Point Reyes' Blue Cheese, House Smoked Pork Belly Cherry Tomatoes, Avocados, Chipotle Ranch Dressing

Caesar Salad- \$10

Romaine Hearts, Garlic Bread Croutons, Caesar Dressing

Add Grilled Chicken \$3 Add Crab Fritters \$5 Add Blackened Salmon \$5

Soup & Salad- \$11

A Cup of The Chef's Daily Crafted Soup & a Small Caesar Salad

"The Sandwich"

Sandwiches Served with House Kettle Potato Chips, Small Salad Available as a Substitute Upon Request

Black Angus Burger- \$13

Shaved Baby Iceberg, Local Tomatoes, Pickles, Smoked Cheddar, Bacon, Brioche Bun

Crab Sandwich- \$14

Maryland Style Crab Cake, Caper Aioli, Tomatoes, Brioche Bun

Free Range Chicken Wrap- \$12

Roasted Free Range Chicken, Iceberg Lettuce, Tomatoes, Chipotle Ranch

Crunchy Chesapeake Catfish Roll- \$12

Garlic Caper Mayonnaise, House Slaw, Toasted Hoagie Bun

VLT- \$12

Grilled Zucchini, Portabello Mushroom, Roasted Peppers, Arugula, Tomatoes, Gouda, Rustic Sour Dough

Pork Belly Sandwich- \$12

Brioche, Coleslaw, Tomatoes, from Scratch Pickles

"Favorites"

***Steamed Vegetables Available as a Side Substitute Upon Request*

****Organic House Smoked Chicken- \$19**

Hand Cut Fries, Arugula Salad

****Blackened Salmon- \$21**

Local Cheddar Potato Fritters, Caper Gremolata

Shrimp Scampi Mezze Rigattoni- \$19

Braised Local Tomato Sauce, Wilted Spinach

Mushroom Rigattoni - \$15

Cremini, Portabello , Morel Mushrooms, Wilted Baby Spinach, Shaved Parmesan

****Steak Frits- \$19**

Grilled Marinated Skirt Steak, Hand Cut Fries, 15RIA Green Goddess

Today's Catch- Market's Price

Daily Fresh Fish Catch, Chef's Inspired Cooking

"On The Side" \$6

Crispy Kale & Fried Egg

Corn in the Cobb Stew

Garlic Wilted Spinach, Bacon & Garbanzo Beans

Truffle Parmesan Fries

Sautéed Mushrooms

Tomato & Gouda Mac&Cheese

Grilled Balsamic Asparagus

House Smoked Andouille Sausage & Wild Rice

Stir-Fry String Beans

*Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness!

Eat. Drink. Be

20% Service Charge will be added to parties of 6 or more

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