

DINNER MENU

APPETIZERS

Meat & Cheese Board

rotating cured meats & cheeses, house-made pickled vegetables, stone ground mustard 12

Roasted Cauliflower - choose one

pecorino, bread crumbs, sriracha aioli 8
buffalo sauce, blue cheese crumbles & dressing 8

White Truffle Popcorn

black sea salt 4/6

Polenta Fries

cilantro and lime aioli 7

Steamed Clams

Manila clams, fresh herbs and seasonings, crusty baguette 13

Potato Chips

basil pesto aioli 4

Drunken Apple Burrata

creamy mozzarella, drunken apples, crackers, white balsamic gastrique 10

Pickle Plate

house-made pickled vegetables, stone ground mustard 8

Roasted Brussels Sprouts

feta, balsamic gastrique, bacon, pecorino snow 8

DINNER

Choice of a cup of soup or a small dinner salad to start prior to your entrée 5

Mac & Cheese Skillet

artisan pasta, garden herbs, olive oil bread crumbs 12
add bacon 2
add jalapeño 2

Seared Salmon*

quinoa, edamame, carrots, bok choy young chickpea purée, mango relish 20

Steak and Potatoes*

smashed fingerlings, chef's choice vegetable, onion jam, herbed butter 22

Bolognese

minced veal tomato sauce, pappardelle pasta, pecorino snow 18

Chicken Marsala

egg noodles, seasonal vegetables, mushroom medley, pearl onions, marsala sauce 19

Clam Linguine

capers, lemon, grape tomatoes, herbs 17

Stuffed Yam

tri-colored quinoa, fresh chickpeas, goat cheese, red coconut curry sauce 15

Seared Scallops*

lemon fettuccini, wilted spinach, fresh chickpeas, grape tomatoes, white wine cream 23



The Rhododendron strives to source and serve local, natural and seasonal products whenever possible. We partner with local purveyors and farms to bring crafted products directly to our tables. Menu items and prices subject to change. Parties of six or greater are presented with one check which includes a 20% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.