



DINNER

SOUP Cup | Bowl

ROASTED TOMATO & GARDEN HERB 5 | 7
Grilled cheese croutons, garden fresh herbs

MARKET SPECIAL 5 | 7
Chef's daily soup

BEGINNINGS

MIXED GREENS 10
Tomato, cucumber, haricot verts, marcona almonds, marinated feta, citrus vinaigrette

KALE CAESAR 11
Shaved radish, aged Parmesan, croutons, house-made Caesar dressing
Add salmon 8, chicken 7

ASPARAGUS SALAD 12
Frisee, pancetta, mushroom, egg yolk vinaigrette

CRAB CAKES 15
Lemon aioli, apple and celery root slaw

ZUCCHINI FRITTERS 13
Mint, yogurt, red chile sauce

ENTRÉES

MAC & CHEESE SKILLET 15
Artisan pasta, garden herbs, seasoned bread crumbs
Add bacon 2, jalapeño 2

FLAT IRON STEAK & POTATOES* 25
Rosemary fingerling potatoes, baby spinach, onion jam, herb butter

ROASTED CHICKEN 19
Half roasted chicken, baby carrots, gold potato purée, herb pan jus

SEARED SALMON* 21
Summer squash, tomato, mushroom, corn purée

RICOTTA GNOCCHI 20
Veal bolognese, pecorino

SWEET PEA RISOTTO 18
Arborio rice, lemon, mint, ricotta salata
Add salmon 8, chicken 7

SEARED SCALLOPS* 23
Lemon fettuccini, spinach, fresh chickpeas, tomato, white wine cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 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. A 20% taxable service charge will be added to parties of ten or more. 100% of the service charge will be distributed to service personnel.