



SPECIAL FATHER'S DAY MENU

Available June 11-16, \$60 per guest

The Crossvines
**FARMHOUSE
BISTRO**

For reservations, please call: 240-771-0769

Monday – Friday 9am – 5pm

www.crossvines.com

MENU

Wedge Salad

blue Shropshire, bacon lardons, buttermilk ranch

Grilled Ribeye or 10oz Filet of Beef

thyme coriander butter, asparagus, celery root purée

Peach Blackberry Cobbler

vanilla anglaise

Special Cocktail Features \$14

Smoked Maple Old Fashioned:

Rye whiskey infused with a touch of maple syrup, smoked chocolate bitters, smoked glass, garnished with an orange peel and a Luxardo cherry.

Smoky Negroni:

Mezcal, house-made strawberry-infused vermouth, splash of sparkling wine, garnished with a flamed orange peel.

Barrel-Aged Bourbon Boulevardier:

Barrel-aged bourbon, Campari garnished with a brandied cherry skewer.

Spiced Rum Dark 'n' Stormy:

Spiced rum, craft ginger beer, fresh ginger and lime zest, garnished with a torched cinnamon stick.