



**FARMERS
& FISHERS**
At the Georgetown Waterfront

**Restaurant Week
January 17-30, 2011*
LUNCH**

First course

American Farmhouse Three Cheese Pizza for each table

Select one of these small plates, or Dessert from below

Drag-through-the-Garden Salad

Butternut Squash Soup

Entrees Course

Roasted Chicken with whippers and today's vegetable

Pan-fried Cowboy Chicken with whippers and today's vegetable

Baja Style Fish Tacos

FOD any style, with farmhouse rice-a-roni and vegetable

Maryland Crab Cake Sandwich

Farmer's Daughter vegetarian sandwich that includes avocado, brie and fresh pickled vegetables on toasted Rye Bread

Steak Medallions and Fries

BBQ Bacon Cheese Burger

Dessert Course

Please ask your server for today's fresh housemade selection.

\$20.11 per person; excludes beverages, bar, tax and gratuity.

**On Sundays during Restaurant Week enjoy the Brunch buffet for \$20.11 per person, excluding beverages, bar, tax and gratuity. The regular lunch menu is not served during brunch.*



**FARMERS
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**Restaurant Week
January 17 - 30, 2011
DINNER**

First course

American Farmhouse Three Cheese Pizza for each table

Select one from each category

Small Plate Course

Drag-through-the-Garden Salad
Fresh Beet and Warm Goat Cheese Watercress Salad
Maryland Crab Dip with Toasted House Ciabatta
Butternut Squash Soup

Entrees Course

Steak Medallions and Fries
Roasted Chicken
Pan-fried Cowboy Chicken with whippers and today's vegetable
FOD any style, with farmhouse rice-a-roni and vegetable
Maryland Crab Cakes with farmhouse rice-a-roni and today's vegetable
Housemade Papardelle, Heirloom tomatoes and roasted garlic

Dessert Course

Please ask your server for today's fresh housemade selections

\$35.11 per person; excludes beverages, bar, tax and gratuity.