

# ROCK CREEK GRILL BREAKFAST & LUNCH

## EGGS DONE YOUR WAY \$ 10.00

Scrambled, Fried or Over Easy

Toast or English Muffin, & either Fresh Cut Fruit or Wedge Potatoes

## CREATE YOUR FAVORITE OMELETTE \$ 14.00

**CHOOSE FROM:** Onions, Peppers, Mushrooms, Diced Tomato, Ham, Bacon, Cheddar, or Swiss  
Toast or English Muffin, & either Fresh Cut Fruit or Wedge Potatoes

## GREEN SHAKSHUKA \$ 14.00

Fried Egg, Baby Spinach, Arugula, Asparagus, Spring Onions, Garlic, Fresh Herbs

## Mc FOXHILL BREAKFAST SANDWICH \$ 14.00

Toasted English Muffin, Fried Egg, Turkey Sausage Patty, Cheddar & Provolone Cheeses  
Served with Chef's Potatoes

## BANANA PANCAKES \$13.00

Stack of Banana Pancakes, Whipped Cream & Maple Syrup

## GRAND MA'S BOURBON BRIOCHE FRENCH TOAST \$ 12.00

Vermont Maple Syrup & Fresh Blueberries

## BELGIAN WAFFLE \$ 14.00

with A Fried Egg, Vermont Maple Syrup, Sausage & Bacon

## FRESH SEASONAL FRUIT SALAD \$ 9.00 **GF**

## CONTINENTAL BREAKFAST \$ 8.00

Choice of Toast or English Muffin, Butter, Jam, Orange Juice & Coffee

## ORGANIC YOGURT PARFAIT \$ 12.00

Organic Granola & Fresh Berries

## SIDE OF BACON OR SAUSAGE OR TURKEY SAUSAGE \$ 3.00 **GF**

Coffee/Assorted Teas \$ 2.25, Espresso \$ 2.75, Cappuccino \$ 3.25

## SOUPS, SALADS, AND SUCH

### SOUP OF THE DAY \$ 8.00

Fresh, Seasonal and Homemade

### CREAMY TOMATO SOUP \$ 10.00 **GF**

San Marzano Plum Tomatoes, Herbs, and a Touch of Cream

### CREAMY TOMATO SOUP WITH GRILLED CHEESE SANDWICH \$ 16.00

San Marzano Tomatoes, Herbs, and a Touch of Cream

### SMALL SIDE SALAD-SEASONAL GREENS \$ 8.00 **GF**

Mixed Greens, Baby Heirloom Tomatoes & Classic Dijon Vinaigrette

### HEALTH PLATE \$ 18.00 **GF**

Cottage Cheese, Heirloom Cherry Tomatoes, Heart of Palm, Olives, Fresh Fruits, Walnuts,  
Pomegranate Dressing on a Bed of Lettuces  
Your Choice of Chicken Salad, Tuna Salad, or Egg Salad

### GREEK VILLAGE SALAD \$ 16.00 **GF**

Lettuces, Red Onion, Cucumber, Greek Olives, Feta Cheese, Oregano, Lemon, and Extra Virgin Olive Oil

### CLASSIC CAESAR SALAD \$ 12.00

Romaine, Parmesan, Caesar Dressing, Croutons, White Anchovies

### TRADITIONAL COBB SALAD \$ 16.00 **GF**

Turkey, Avocado, Maytag Blue Cheese, Hard Boiled Egg, Bacon, Tomato, Blue Cheese Dressing

### ENTRÉE SALAD \$28.00

Caesar Salad with your Choice of Grilled Chicken Breast, Grilled Shrimp, Grilled Salmon, or Beef Tenderloin

### SOUTHWESTERN SUMMER SALAD \$ 18.00 **GF**

Young Lettuces, Corn, Black Beans, Avocado, Bell Peppers, Onion, Cheddar Cheese  
Tortilla Crisp, Pumpkin Seeds, and Southwestern Vinaigrette

### SUMMER SOLSTICE SALAD WITH GRILLED GULF SHRIMP \$ 20.00 **GF**

Organic Arugula, Watermelon, Quinoa, Heirloom Cherry Tomatoes, Feta Cheese, Greek Olives  
Basil, Mint, Pomegranate and Citrus Vinaigrette

### MEDITERRANEAN QUICHE \$ 14.00

Baby Spinach, Bell Peppers, Onion, Greek Olives, Herbes de Provence and Feta Cheese, Accompanied by a Small Salad

### STUFFED HALF PEACH WITH TUNA SALAD \$16.00

Young Greens and French Fries

### SUMMER VEGETABLE STEW \$ 18.00

Zucchini, Yellow Squash, Onion, Garlic, Carrots, Tomatoes, Potatoes, Corn, Milk, and Sage on a Bed of Rice

### TURKEY AND BEAN CHILI \$ 22.00 **GF**

White Meat Turkey, Cannellini Beans, Navy Beans, Black Beans, Bell Peppers, Onions, Mild Spices on a Bed of Rice  
a Touch of Sour Cream, Cheddar Cheese, and Spring Onions

## SANDWICHES OR GLUTEN FREE WRAPS

Choice of French Fries, Coleslaw, Potato Salad, Side Salad, Fruit Salad, or Potato Chips

**TUNA SALAD, CHICKEN SALAD OR EGG SALAD \$13.00**

**“BLT” APPLEWOOD SMOKED BACON, LETTUCE, TOMATO \$15.00**

**GRILLED CHEESE \$ 12.00**

with Cheddar and Gruyère

**GRILLED CHEESE WITH FRENCH HAM \$14.00**

with Cheddar and Gruyère

**REUBEN SANDWICH \$16.00**

Your Choice of Shaved Corned Beef or Shaved Turkey Breast  
With Swiss Cheese, Sauerkraut, Russian Dressing on Rye Bread

**MARYLAND CRAB CAKE SANDWICH \$20.00**

Coleslaw, Creole Tartar Sauce, Tomato, Lettuce, Pickles on a Brioche Bun

**CALIFORNIA CLUB SANDWICH \$15.00**

Turkey, Bacon, Tomato, Avocado, Baby Arugula, Tarragon Aioli

**GRILLED VEGETABLES AND GOAT CHEESE PANINI \$16.00**

Zucchini, Yellow squash, Onion, Bell peppers, Arugula and Balsamic Glaze

**THE MEAT LOVER SUB \$16.00**

Roast beef, Black Forest Ham, Roasted Turkey Breast, Mortadella, Onion, Lettuce, Tomato  
Chipotle Aioli, Pickles, Provolone and Swiss Cheese

**GRILLED BBQ CHICKEN BREAST \$16.00**

6 Oz. Free Range Chicken Breast, Lettuce, Onion, Pickle, Brioche Bun  
Cheddar Cheese and Bacon, Foxhill Jack Daniel's BBQ Sauce

**TRADITIONAL PHILLY CHEESESTEAK \$18.00**

with Onions, Peppers, Mushrooms, Provolone Cheese

**SOUP AND SANDWICH COMBO \$16.00**

with Half a Sandwich: Tuna Salad, Chicken Salad, Egg Salad, or BLT

## BURGERS AND SUCH

Your Choice of French Fries, Coleslaw, Side Salad, Fruit Salad, or Potato Chips

**BUILD YOUR OWN BURGER \$20.00**

Your Choice of: **BEEF, TURKEY, OR VEGETARIAN PATTY** on a Brioche Bun  
Add: Lettuce, Tomato, Red Onion, Caramelized Onion, Avocado, Sauteed Mushrooms,  
Swiss, Provolone, Cheddar, Bacon

**HOT DOG \$ 15.00**

Hebrew National Quarter Pounder All Beef Hot Dog with Onions, Relish, Sauerkraut, Brioche Bun

**FISH AND CHIPS \$ 18.00**

Icelandic Cod in Beer Batter, Coleslaw, French Fries and Remoulade Sauce

## PIZZA

**7" MEDITERRANEAN \$ 12.00      GF 10" \$19**

Artichokes, Mushrooms, Peppers, Olives, Fresh Herbs, Olive Oil, Mozzarella  
, Provolone, Tomato Sauce, and Pesto Drizzle

**7" PEPPERONI PIZZA \$ 12.00      GF 10" \$19**

Pepperoni, Mozzarella, Provolone, Tomato Sauce

**7" MAKE YOUR OWN \$ 14.00      GF 10" \$22**

Mozzarella, Provolone, Tomato Sauce, Fresh Basil

Add on: Fresh Tomato, Onion, Mushroom, Olives, Artichoke, Peppers, Ham,  
Pepperoni, Bacon, Sausage, Pineapple, Spinach

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

06/30/20233