

The Globe & Laurel

Lunch Menu

....a touch of tradition

Starters & Small Plates

Shrimp Cocktail \$7 GF Flatbread of the Day on Naan bread \$8

Chicken Wings* (6) Hot, Mild, BBQ, Bourbon or Fire Sauce \$8 GF

Hummus Plate, kalamata olives, tomatoes, cucumbers, radishes with Naan bread \$7

**Charcuterie with Imported and Domestic Cheeses, Meats, Baguette, Walnuts,
Dried Fruits, Olives and Jam \$18**

Semper Fi Sampler Choose 3 for \$15 or 2 for \$12

~Chicken Tenders, Cheese Sticks, Wings, Cheese Curds, Fried Pickles, Onion Rings, Sweet Potato Fries~

Soups

The Globe & Laurel French Onion Bowl \$5 Soup of the Day \$3 cup ~ \$5 bowl

Salads

Caesar Salad, parmesan cheese, croutons, Caesar dressing \$7

Add Chicken \$4 Tuna \$5 Grilled Salmon \$6 Portabella Mushroom \$4 Brisket \$5 Shrimp \$5

**Spinach Salad, romaine, strawberries, Gorgonzola, onion, candied walnuts, honey
mustard vinaigrette \$10 GF**

**Greek Salad, romaine, kalamata olives, onion, feta cheese, sun-dried tomatoes,
Greek yogurt cucumber roasted garlic dressing \$11 GF**

**Garden Salad, field greens, tomatoes, cucumbers, radishes, onions, croutons,
choice of dressing Small \$4 Large \$7 GF V**

**Dressings: Balsamic, Ranch, Blue Cheese, Chipotle Ranch,
Champagne Vinaigrette, 1000 Island**

Burgers

All burgers are served with lettuce, tomato, onion, pickle & hand cut chips.

Pub Burger, Hereford Beef Patty* 6 oz, bacon, cheddar, brioche bun \$11

**Quantico Burger, Hereford Beef Patty* 6oz, shaved prime rib, sautéed mushrooms & onions,
provolone cheese \$15**

Sliders*, 2 Angus patties, bacon jam, caramelized onions, bacon & melted Brie \$9

Sandwiches

All sandwiches are served with pickle and chips

Turkey Avocado Wrap, avocado, lettuce, tomato, onion, cheddar jack, chipotle ranch, bacon in a flour tortilla **\$10**

Slow Cooked Brisket*, balsamic onion au jus, smoked Gouda, Naan bread **\$11**

Grilled Chicken*, bacon jam, cheddar cheese **\$11**

Maryland Crab Cake Sandwich*, 'Old Bay' tartar sauce **\$12**

Reuben, rye bread, thousand island dressing, sauerkraut, melted Swiss cheese **\$10**

Shrimp Tacos*, shrimp, lettuce, tomato, onion, radish, chipotle ranch on a soft taco **\$11**

Prime Rib Sandwich*, shaved prime rib, Brioche bun, au jus **\$10**

Entrees

All entrees served with side salad, roll & butter

Maryland Crab Cake*, 'Old Bay' tartar sauce or cocktail sauce served with vegetable of the day **\$14**

Fettucine, asparagus, prosciutto, lemon Alfredo sauce **\$14**

Sautéed Shrimp and Linguine, with white wine and lemon garlic butter **\$14**

Sides

Onion Rings \$5 **Sweet Potato Fries with Maple Chipotle Aioli \$5**

Rosemary Parmesan Fries \$4 **Truffle Fries \$5** **French Fries \$4**

Desserts

- **Brown Butter Cake with Vanilla Ice Cream & Caramel Sauce \$7**
- **Ice Cream Sundae \$6**
- **Crème Brule \$6**
- **Award Winning Chocolate Mousse \$7**
- **Key Lime Pie \$6**
- **Deep Dish Apple Pie \$6**

**Consuming raw meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses.*

GF – Gluten Free Selections V-Vegan Selections

20% Gratuity Added to Parties of 6 or More