

Sou'Wester

APPETIZERS

Bibb Lettuce Salad with Herb Vinaigrette	7
Iceberg Lettuce Salad with Creamy Ranch Dressing and Bacon Bits	7
Old Fashioned Cream of Mushroom Soup	8
French Lentil Soup with Venison Sausage	8
Shoat Rillettes with Pickled Green Tomatoes	11
Sautéed Pork Belly and Pickled Watermelon Rind	14
Pork Scrapple with Fried Egg and Smoked Ham Hock Sauce	10

ENTREES

Vegetable Panini	9
Grilled Chicken Sausage Sandwich with Coleslaw	10
Open-faced Yellowfin Tuna Confit Sandwich	11
Grilled Shrimp with Eggplant Salad and Parsley Vinaigrette	19
Blackened Bluefish with Cajun Rice	18
Sou'Wester Skillet Fried Chicken with Coleslaw	13
Chicken and Dumplings	17
Sou'Wester Meatballs with Creamed Grits and Tomato Sauce	15
Roasted Leg of Baby Lamb with Beans	20

SIDES

Winter Waldorf Salad	4
Collard Greens	5
Cauliflower Gratin	4
Hush Puppies	4
Creamy Grits	5

DESSERTS

Pear Crisp	5
Carrot Cake	5
Banana Cream Pie	5
Cheesecake with Huckleberry Compote	5
Brownie Sundae	5

OUR FAVORITE WINES By the Glass

Sauvignon Blanc Domaine l'Hemonière, Touraine, France	9
Chardonnay Simmonet-Febvre Chablis, France	13
Pinot Gris, Chehalem Willamette Valley, Oregon	12
Albarino Adega Abertal Rias Baixas, Spain	11
Rose Chateau Canon-La Gaffelière Saint-Emilion	10
Pinot Noir Annabelle Carneros, California	12
Cabernet Sauvignon Freemark Abbey Napa Valley, California	16
Malbec Alto Los Hormigas Mendoza, Argentina	10
Tempranillo La Bastida Rioja, Spain	11

Sou'Wester celebrates Dining

WASHINGTON D.C. RESTAURANT WEEK

JANUARY 11 - 17, 2010

Three Course Menu ♦ \$20.10

- Three Course Menu to include Appetizer, Entrée and Dessert -