

## LUNCH MENU

DAILY  
11:30AM - 2:30PM

**AMITY: THE PEACEABLE GATHERING**  
of friends for conversation and to celebrate time  
together in a convivial environment.

# Amity & COMMERCE

AMERICAN BISTRO AND BAR

**COMMERCE: CONNECTING WITH COLLEAGUES**  
to discuss the exchange of goods and services or ideas  
to promote the prosperity of all.

### APPETIZERS

**SHRIMP COCKTAIL 14**

trio dipping sauce, chowchow

**PIMENTO CHEESE & VIRGINIA HAM GOUGÈRES 12**

Edward's Virginia smoked ham

**EASTERN SHORE CRAB DIP IMPERIAL 18**

toasted baguette

**CARAMELIZED SHALLOT & ONION SOUP 12**

Madeira, herb crouton, gruyere gratin

### SALADS

**MARKET GREENS 12** VG

shaved market vegetables, lemon-thyme vinaigrette

**CAESAR SALAD 12**

marinated anchovy, shaved parmesan, brioche crouton

**THE MANDARIN SALAD 15** VG

organic field greens, chicory leaves, mandarin, pomegranate,  
grapes, candied cashew, micro mint, white balsamic vinaigrette

**BABY KALE & BEETS 14** VG

roasted baby beets, ninja radish, pickled shitake, crispy quinoa,  
Riesling-honey vinaigrette

*Add Chicken 6, Shrimp 12, Salmon 9, or Tofu 6 to any Salad*



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a Fan of M.O. Join at:  
[mandarinoriental.com/fans-of-mo](http://mandarinoriental.com/fans-of-mo)

### SANDWICHES & ENTREES

**SHAVED LEG OF LAMB A LA PLANCHA 16**

pomegranate barbeque sauce, caramelized onion, Valbreso  
feta, wrapped in a grilled pita

**MARYLAND CRAB CAKE SANDWICH 26**

fennel slaw, tarragon aioli, brioche bun

**REUBEN SANDWICH 16**

pastrami, melted gruyere, Kauth's kraut, Russian dressing, rye toast

**THE AMITY BURGER 18**

Lancaster Amish Noble cave aged cheddar, port shallots,  
romaine, tomato aioli, brioche bun

**THE VEGGIE BURGER 14** VG

vegan patty, bibb lettuce, hothouse tomato, onion, brioche bun

**STEAK FRITES 23**

8 oz teres major, herb fries, petite salad, bordelaise and  
béarnaise sauce

**GRILLED ATLANTIC SALMON 21**

cannellini, corn & edamame succotash, chive beurre blanc

**PAN ROASTED AMISH CHICKEN BREAST 21**

sweet potato mash, braised garlicky kale, lemon-sherry jus

**FOREST MUSHROOM RISOTTO 19** V

royal trumpet and maitake mushrooms, parmesan,  
lemon-sherry jus

*All Sandwiches Served with Yukon Fries or  
Salad or Kettle Chips*

### SIDES

**BRAISED KALE & MORTADELLA 7**

**GRILLED ASPARAGUS 8** V

sauce gribiche

**SWEET & SOUR EGGPLANT**

**CAPONATA 8** VG

pine nuts, cherry, basil

**SWEET POTATO MASH 6** V

**FRIES 7** V

garlic confit aioli

### DESSERTS

**CHOCOLATE TIRAMISU**

**VERRINE 7** V

espresso Kahlúa syrup, ladyfinger,  
chocolate sponge, mascarpone  
mousse, cocoa dust

**PANNA COTTA RASPBERRY**

**VERRINE 7**

milk and cream panna cotta  
glazed with raspberry sauce

**STRAWBERRY YOGURT**

**CHEESECAKE 7** V

graham cracker crust, strawberries,  
yuzu and strawberry sauce

**RUSTIC APRICOT**

**CUSTARD TART 7** V

caramelized apricots, vanilla  
cream, frothy cream

**FROSTED CARROT**

**GARDEN 7** V

frosted carrot cake, salted  
chocolate soil, micro greens

### ABOUT OUR NAME

**INSPIRED BY OUR PROXIMITY TO THE**

Thomas Jefferson Memorial, our bistro draws the  
inspiration for its name from the 1778 Treaty of Amity  
and Commerce between the United States and France.

It was the first treaty ratified by our new nation's  
Congress. Later, Thomas Jefferson was appointed the  
first (and only) Minister Plenipotentiary for  
Negotiating Treaties of Amity and Commerce.

*Prices are subject to government tax / A gratuity of 18% will be added to parties of six  
and more / Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness / Dishes may contain wheat, egg, dairy, soy, or  
fish allergens and are processed in facilities that are in proximity to tree nuts and peanuts*

V Vegetarian VG Vegan