

Ridgewells eats

AT HOME MENU FOR PICKUP & DELIVERY

Winter 2023

ORDERING INFORMATION

The Ridgewells Eats menu is available Monday through Friday. We accept orders at least 48 hours in advance. We are not open on weekends.

Ridgewells offers curbside pickup from 12 PM to 4 PM at our headquarters in Bethesda, MD, or no-contact delivery between 10 AM to 5 PM within 10 miles of our location for a \$25 charge. Deliveries beyond 10 miles are available for an additional fee.

THREE EASY WAYS TO ORDER

1. Call (301) 652.1515
2. Email info@ridgewells.com
3. Online [HERE](#)

GO AHEAD AND STOCK UP!

Our items have a 4-day shelf life in the fridge, and many items can be stored in the freezer for up to 3 months.



THE RIDGEWELLS SNACK BOARD

platters & Grazing

ARTISAN CHEESE BOARD *NF*

Manchego, Boursin, Aged Cheddar, Brie, Dried Apricots, Dried Figs, Fresh Grapes, Fresh Strawberries, Flatbread Strips, Crostini, Wild Berry Jam

\$100.00 (Serves 15)

CHARCUTERIE & CHEESE BOARD *NF*

Prosciutto, Capicola, Soppresatta, Genoa Salami, Manchego, Aged Cheddar, Brie, Boursin, Dried Apricots, Dried Figs, Mixed Olives, Strawberries, Wild Berry Jam, Herb Bundle

\$120.00 (Serves 10)

THE RIDGEWELLS SNACK BOARD

Chocolate Bacon, Blistered Pear Halves, Pepperoncini, Candied Baby Rainbow Carrots, Blistered Sweet Mini Peppers, Shishito Peppers, Heirloom Cherry Tomatoes, Manchego, Boursin, Cornichon And Olive Medley Ridgewells Trail Mix, Crackers, Crostini, Grain Mustard, Fig Jam

\$120.00 (Serves 15)

WINTER CRUDITÉS BOARD *GF, NF*

Blistered Cherry Tomatoes, Rainbow Baby Carrots Endive, Carnival Cauliflower Florets Charred Mini Sweet Peppers, Pimento Cheese

\$65.00 (Serves 15)

soups & Chilis

ACORN SQUASH SOUP *VEG, NF*

Chipotle Migas, Thyme Essence

\$20.00 (1 Quart Soup)

BEEF SHORTRIB CHILI *GF, NF*

Tortilla Chips, Sour Cream, and Cheddar

\$40.00 (1 Quart Soup, 6 ounces Tortilla Chips)

CHICKEN & LEMONGRASS SOUP *GF, NF, DF*

Jasmine Rice, Cilantro, and Scallions

\$20.00 (1 Quart Soup & 1 Quart Rice)

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Salads

BELUGA LENTIL & WILD ARUGULA

CITRUS SALAD *V, GF, NF*

Blackberry & Preserved Lemon Dressing

\$30.00 (Serves 4-6)

CLASSIC CAESAR SALAD *NF*

Romaine Lettuce, Crispy Croutons,
Parmesan Cheese, Housemade Caesar Dressing

\$24.00 (Serves 4-6)

LIVWELL SALAD *V, GF, NF*

Romaine, Chiffonade, Shaved Radish, Shaved
Mixed Baby Beets, Chia Seeds, Red Wine
Vinaigrette, Sunflower Seeds, Pumpkin Seeds

\$30.00 (Serves 4-6)

TIME FOR A DETOX SALAD *GF, NF, DF*

Mint & Apple Cider Vinaigrette

\$28.00 (Serves 4-6)



THE JUMBO MEATBALL

Entrées

BEEF BOURGIGNON WITH EGG NOODLES *NF, DF*

Red Wine Braised Beef Shortribs, Pearl Onions,
Caramelized Mushrooms, Egg Noodles

\$45.00 (Serves 4-6)

BEEF LASAGNA *NF*

Layered Pasta, Italian Sausage, Ground Beef,
Tomato Sauce, Three Cheeses

\$36.00 (Serves 4-6)

BREADED CHICKEN TENDERS *NF, DF*

Homemade BBQ Sauce

\$25.00 (15 Pieces Per Order)

CAULIFLOWER STEAK *V, GF, NF*

Kale, Garbanzo Beans, and
Tikka Masala Sauce

\$35.00 (Serves 4)

GRILLED BONELESS PORK CHOPS *GF, NF, DF*

Citrus and Chili Glaze, Sautéed Kale

\$28.00 (Serves 4; 6 Oz Portions)

GRILLED FLANK STEAK *GF, NF, DF*

Pastrami Spice, Wilted Kale, and Blistered Peppers

\$42.00 (Serves 4-6; 2 lbs.)

HERB CRUSTED CHICKEN BREAST *GF, NF, DF*

Roasted Broccolini

\$36.00 (Serves 4; 6 Oz Portions)

GRILLED SALMON *GF, NF, DF*

Cherry Tomatoes, Capers Relish, Sautéed Spinach

\$40.00 (Serves 4; 5 Oz Portions)

THE JUMBO MEATBALL *NF*

Housemade Marinara, Shaved Parmesan, Fresh Basil

\$45.00 (Serves 4 to 6; Includes 6, 4 Oz Meatballs)

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Sides

CHARRED WINTER VEGETABLES *V, GF, NF*

Caramelized Fennel, Red Onions, and Cremini Mushroom Caps

\$24.00 (Serves 4-6)

GRILLED BROCCOLINI *V, GF, NF*

Garlic Infused Olive Oil

\$25.00 (Serves 4-6)

GRILLED ASPARAGUS *V, GF, NF*

Lemon And Espellette

\$25.00 (Serves 4-6)

MACARONI & CHEESE *Veg, NF*

\$20.00 (Serves 4-6)

QUINOA & CAULIFLOWER RICE PILAF *V, GF, NF*

\$25.00 (Serves 4-6)

SMASHED FINGERLING POTATOES *V, GF, NF*

Lemon Oil and Fresh Parsley

\$22.00 (Serves 4-6)



SEA SALT & DARK CHOCOLATE COOKIES

Desserts

CANDY BLAST SUGAR COOKIES *NF*

\$12.00 (Half Dozen)

COOKIES & CREME COOKIES *NF*

\$12.00 (Half Dozen)

CRUSTLESS CINNAMON APPLE PIE *GF, NF*

Gluten-Free Oat Crumble

\$6.00 (4" Round, Each)

SEA SALT & DARK CHOCOLATE COOKIES *NF*

\$18.00 (Half Dozen)

SEA SALT CARAMEL & DARK CHOCOLATE TART *NF*

Chocolate Tart, Chocolate Ganache, Dulche de Leche

\$6.50 (3" Round, Each)

STRAWBERRY PANNA COTTA

WITH MIXED BERRIES *GF, NF*

Strawberry Greek Yogurt Panna Cotta

White Chocolate Shavings

\$6.50 (5 Oz Portion Cup, Each)

TRAIL MIX GRANOLA BAR

Dark Chocolate Chunks, Sliced Almonds, Rolled Oats, Dried Fruit

\$4.00 (2" x 4" Rectangle, Each)

BITE SIZE PIE ASSORTMENT *VEG*

Pumpkin Spice, Lemon Meringue, Classic Pecan, and Apple Crumb

\$38.00 (Serves 12)

SUGAR & SPICE DESSERT CUP *NF*

Muscovado Infused Chocolate Panna Cotta, Apple Butter, Cranberry-Orange Compote, and Gingerbread Streusel

\$6.50 (Individual Cup, Each)

PEAR GALETTE

Red Wine Poached Pears

\$7.50 (Each)

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