

# For the Table

FALL DINNER 2018

# Market Salads

## LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses with Seasonal Jams & Accoutrements 18

## HUMMUS

Grilled Pita, Toasted Lavash, Seasonal Garnishes 12

## ANTIPASTI

Thinly Sliced, Cured Meats, House Made Charcuterie & Local Artisan Cheeses 19

## MARYLAND LUMP CRAB DIP

Lavash & Toasted Baguette 18

# Raw Bar

## OYSTERS ON THE HALF

East or West Coast, Champagne-Black Pepper Mignonette MP

## YELLOWFIN TUNA TARTARE

Avocado Salsa, Sesame Soy Emulsion, True Leaf Micro Cilantro 16

## SEAFOOD PLATTER

Chilled Pacific Shrimp, Oysters on the Half, Tuna Tartare, Lump Crab Meat MP

## ARUGULA & BEETS

Shellbark Goat Cheese, Herb Crème Fraîche, Polenta 'Croutons' 14

## FALL VEGETABLE SALAD

Arugula, Roasted Butternut Squash, Grana Padano, Walnuts, Crispy Sweet Potatoes, Balsamic Vinaigrette 13

## TUSCAN KALE SALAD

Golden Raisins, Apples, Toasted Hazelnuts, Lanchego Cheese, Cider Vinaigrette 14

## BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons, Lemon Caesar Dressing 13

# First Course

## WILD MUSHROOM FLATBREAD

Caramelized Onions, Wild Mushrooms, Shellbark Hollow Goat Cheese, Arugula, Lemon Oil, Saba 15

## SMOKED SALMON LATKES

House Made Tater Tots, Dill Crème Fraîche, Chopped Egg Yolk, Caviar 17

## PEI MUSSELS

White Wine, Shallot Butter, Grilled Sourdough 16

## KENNETT SQUARE MUSHROOM SOUP

Crème Fraiche, Snipped Chives, White Truffle Oil 10

## BUTTERNUT SQUASH SOUP

Apple Slaw & Spiced Pecans 11

## SANDY RIDGE FARM DEVEILED EGGS

Half Dozen, Cage-Free, Chef's Assortment of Seasonal Fillings 11

## YUKON GOLD & CHEDDAR CHEESE PIEROGIES

Cremini Mushrooms, Horseradish Crema, Thyme Short Rib Jus 15

## CRISPY POINT JUDITH CALAMARI

Corn Meal Crust, Spicy Marinara, Basil Aioli, Preserved Lemon 15

## 1732 MEATS BLACK PEPPERCORN BACON

Baby Arugula, Heirloom Tomatoes, Pickled Red Onions, Birchrun Bleu Cheese, Baguette Crumble 16

# Entrees

## GREEN MEADOW FARM MEATLOAF

Double Cheddar Mashed Potato, Brussels Sprouts, Wild Mushroom Gravy, Crispy Buttermilk Onions 26

## BUTTERNUT SQUASH RAVIOLI

Woodland Jewel Mushrooms, Brussels Sprouts, Sage Cream, Grana Padano, Toasted Walnuts 14/25

## LOCUST POINT FARM CHICKEN

Goat Cheese Mashed Potatoes, Baby Spinach, Mushrooms, Marsala 27

## HERITAGE PORK TENDERLOIN

Broccoli Rabe, Three Cheese Bread Pudding, Roasted Garlic Jus 27

## SCALLOPS AND SHRIMP

Squid Ink Risotto, Baby Spinach, Red Pepper Jam 38

## SPICY LAMB BOLOGNESE

Handmade Rigatoni, Wilted Spinach, Basil Whipped Ricotta 16/26

## BRAISED SHORT RIB

Roasted Garlic Whipped Potatoes, Green Beans, Baby Carrots, Red Wine Sauce 34

## HONEY GLAZED DUCK BREAST

Heirloom Grits, Chanterelle Mushrooms, Blueberry Barbeque Sauce 36

## MEDITERRANEAN BRONZINO

Leeks, Fennel, Fingerling Potato, Tomato - Shellfish Broth, Saffron Aioli 32

## WILD MUSHROOM GNOCCHI

Potato Gnocchi, Wild Mushrooms, Truffle Butter, Grana Padano 15/25

## VERLASSO SALMON

Sweet Potato, Sesame Marinated Baby Bok Choy, Rainbow Carrots, Miso Butter 31

# From the Grill

## BUTCHER'S CUT OF THE DAY MP

## THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26

## GRILLED SWORDFISH

Leek & Mushroom Ragout, Smoked Pork, White Beans 36

## MEDITERRANEAN CHOPPED CHICKEN SALAD

Baby Spinach, Plum Tomatoes, Chick Peas, Cucumbers, Feta Cheese, Olives, Green Goddess Dressing 21

## GREEN MEADOW FARMS DOUBLE CHEDDAR BURGER

Grilled Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan Fries 19

## ADDITIONS 2 each

Cage-Free Farm Egg | 1732 Meats Thick Cut Bacon  
Kennett Square Mushrooms | Spicy EPIC Pickles

# Sides

ROASTED SWEET POTATO | Tuscan Kale, Pumpkin Seeds 8

TRUFFLE PARMESAN FRIES| Truffle Oil, Grana, Chives 8

MAC & CHEESE| Three Cheeses, Herb Breadcrumbs 8

FRIED PICKLES| Panko Crusted, Spicy Aioli 7

BRUSSELS SPROUTS| Smoked Bacon, PA Maple Syrup 8

HOUSE MADE TATER TOTS| Red Beet Ketchup 8

## VEGETARIAN\VEGAN & ALLERGY MENU

Available Upon Request.

\*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

Automatic Gratuity Added to Parties of 6 or More.