

# For the Table

WINTER DINNER 2018

# Market Salad

## ANTIPASTI

*Cured Meats, Local Cheese, Traditional Garnish 19*

## CRISPY POTATO CAKE

*Yukon Potatoes, Montasio Cheese, Pickled Pomegranate Vinaigrette, Crispy Prosciutto Chips 15*

## PUMPKIN SEED HUMMUS

*Roasted Garlic & Sesame Seed Salsa, Grilled Pita, Crispy Lavash 11*

## SANDY RIDGE FARM DEVEILED EGGS

*Chef's Daily Creation of Seasonal Fillings 10*

## POLISH POTATO DUMPLINGS

*Kielbasa, Roasted Cabbage, Sour Cream, Brown Butter 14*

## GREEN MEADOW FARM BEEF SLIDERS

*Cooper American Cheese, Bread & Butter Pickles, Mini Brioche Rolls 14*

## Entrees

## GREEN CIRCLE CHICKEN

*Butternut Squash Puree, Orange Braised Endive, Cranberry Chutney, Brown Butter 28*

## SPICY LAMB BOLOGNESE

*Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach, True Leaf Micro Basil, Shaved Grana Padano 16 / 26*

## BRAISED LAMB SHANK

*White Bean & Lamb Sausage Ragù, Swiss Chard, Toasted Bread Crumbs 45*

## IDAHO TROUT

*Crispy Shoestring Potatoes, Saffron Remoulade, Pine Nuts, Celery Root, Pear & Arugula Salad 29*

## VERLASSO SALMON

*Parsnip Puree, Roasted Root Vegetables, Beurre Rouge, Chervil 29*

## LAND & SEA

*Butcher's Cut Steak, Diver Scallop, Purple Sweet Potato Puree, Cauliflower, Marcona Almond Beurre Blanc MKT*

## CORNED BEEF & CABBAGE

*Green Meadow Farm Brisket, Stout Mustard, Buttered Red Bliss Potatoes 30*

## MAHI MAHI

*Roasted Sunchoke Puree, Italian Lentils, Marinated Red Peppers 30*

## Sides

BRUSSELS SPROUTS WITH BEEF BACON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

LOADED BAKED POTATO 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

## Cheese....

### LOCAL ARTISAN CHEESE

*Three Local Cheeses with Seasonal Jams & Accompaniments 18*

### WARM BUTTERCUP BRIE

*Red Pepper-Golden Raisin Chutney, Roasted Garlic, Grilled Baguette 13*

### BURRATA SALAD

*Brussels Sprouts, Guanciale, Caramelized Shallots, Maple-Brown Butter Vinaigrette 15*

## First Course

### RHODE ISLAND WHITEWATER MUSSELS

*White Wine & Tomato Broth, Parsley, Chili Flake, Toasted Sourdough 15*

### TUNA TARTARE\*

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

### BUTTERNUT SQUASH SOUP

*Hazelnuts, Brown Butter, 8 Year Balsamic, Sage 10*

### KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche, Snipped Chives 10*

### OYSTERS ON THE HALF\*

*East & West Coast, Champagne Black Pepper Mignonette MP*

## Hearty Salads

THAI STEAK AND NOODLE SALAD\*  
*Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25*

### CRAB LOUIE SALAD

*Lump Crab Salad, Gem Lettuce, Chopped Egg, Thousand Island Dressing, Crispy Shallots 26*

### GRILLED CHICKEN CHOPPED SALAD

*Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber, Orzo Pasta, Genoa Salami, Feta Cheese 22*

## From the Grill

### PORK TENDERLOIN\*

*Herb Spatzle, Housemade Apple Butter, Smoked Pork Soffritto, Fennel Salad 27*

### GRILLED DUCK BREAST

*Pineapple Stuffing, Haricot Vert, Toasted Almonds, Brown Butter Gravy 34*

### 12 oz. 28 DAY DRY AGED NY STRIP STEAK\*

*Choice of One Side and One of the Following Sauces: Red Wine Demi, Chimichurri, House Made Steak Sauce 45*

### GREEN MEADOW 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 EP!C Pickles*

### VEGETARIAN/VEGAN & ALLERGY MENU AVAILABLE UPON REQUEST

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

*\*A gratuity of 20% may be added to parties of six or more*