

# For the Table

AUTUMN DINNER 2017

# Market Salad

## LOCAL ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accompaniments 18

## ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

## CRISPY POTATO CAKE

Caramelized Onion, Montasio Cheese, Prosciutto di Parma, Horseradish Cream 15

## ROASTED PUMPKIN SEED HUMMUS

Merula Olive Oil, Sumac 11

# Cheese....

WARM BUTTERCUP BRIE  
Red Pepper-Golden Raisin Chutney,  
Roasted Garlic, Wood Grilled Baguette 13

BURRATA SALAD  
Brussels Sprouts, Guanciale, Shallot Confit,  
Brown Butter-Maple Vinaigrette 15

BIRCHRUN HILLS  
BLUE CHEESE MOUSSE  
Marcona Almond Butter, Bosc Pear-Currant  
Chutney, Wood Grilled Sourdough 11

ARUGULA & BEETS  
Herb Creme Fraiche, Shellbark Hollow  
Goat Cheese, Crispy Polenta "Croutons" 14

HONEYCRISP APPLE AND  
SPINACH SALAD  
Dried Cranberries, Pancetta, Feta, Curry  
Spiced Walnuts, Maple-Dijon Vinaigrette 13

CAESAR SALAD  
Baby Romaine, Torn Croutons, Cherry  
Tomatoes, Grana Padano 12

PEAR AND KALE SALAD  
Chiffonade of Kale, Thin Sliced Fennel and  
Pear, Toasted Pine Nuts, Blue Cheese,  
Sherry Vinaigrette 13

# First Course

BRAISED GOAT RAVIOLI  
Stryker Farm Goat Stuffed Ravioli, Parmesan  
Broth, Goat Jus, NJ Peach Preserves 16

SANDY RIDGE FARM  
DEVEILED EGGS  
Chef's Daily Creation of  
Seasonal Fillings 10

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

KENNETT SQUARE  
MUSHROOM SOUP  
White Truffle Oil, Creme Fraiche,  
Snipped Chives 10

PUMPKIN SOUP  
Red Kabocha, Brown Butter,  
Hazelnuts 8

SPANISH OCTOPUS  
Roman Gnocchi,  
Tomato, Mint and Chili 17

GREEN MEADOW FARM  
BEEF SLIDERS  
Cooper American Cheese, Bread & Butter Pickles,  
Mini Brioche Rolls 14

OYSTERS ON THE HALF  
East & West Coast, Champagne  
Black Pepper Mignonette MP

WOOD GRILLED OYSTERS CASINO  
Smoked Pickled Peppers, Green Onion,  
Chervil Butter, Toasted Bread Crumbs 15

# Entrees

LOCUST POINT FARM CHICKEN  
Kennett Square Mushroom and Braised Chicken Spring Roll,  
Roasted Brussels Sprouts, Butternut Squash Puree,  
Madeira Chicken Jus 26

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

BEEF STEW AND EGG NOODLES  
Red Wine Braised Beef Cheef, Pearl Onions, Wild  
Mushrooms, Carrots, Persillade

TROUT ALMANDINE  
Smashed Baked Potato, Bacon, Almond Brown Butter, Green  
Bean & Snow Pea Salad 29

VERLASSO SALMON  
Cauliflower Puree, Roasted Cauliflower, Green Lentils 29

ICELANDIC COD  
P.E.I. Mussels, Barley, Turnips, Brussels Sprouts,  
Shellfish Broth 26

AUSTRALIAN LAMB SHANK  
Castle Valley Mills Polenta, Braised Tuscan Kale, Lamb Jus 42

BRUSSELS SPROUTS & BACON 9  
KENNETT SQUARE MUSHROOMS 8  
MASHED SWEET POTATOES 9  
TRUFFLE PARMESAN FRIES 8  
TRUFFLED MAC & CHEESE 9  
FRIED PICKLES 7

# Sides

# Hearty Salads

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

CRISPY WHITE FISH FRITTERS  
Crispy Cod and Potato Fritters, Local Mixed Greens, Marinated  
Kohlrabi, Fine Herbs, Garlic Aioli 18

PACIFIC JUMBO SHRIMP SALAD  
Local Baby Greens, Buttermilk Ranch, Orange Segments,  
Pickled Cucumber 25

# Wood Fire Grilled

7 OZ DUROC PORK TENDERLOIN  
Bacon Braised Red Cabbage, Whole Grain Mustard Spaetzle,  
Fall Fruit Compote, Natural Jus 29

8-10 OZ FLAT IRON STEAK  
Crispy Potato Wedges, Baby Romanesco, Café Butter 48

12 OZ DRY AGED NY STRIP STEAK  
Smoky Pickled Peppers, Roasted Broccoli, Crispy  
Fingerling Potato, Whipped Tahini 49

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.