

For the Table

WINTER DINNER 2018

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

ORECCHIETTE
Housemade Pork Sausage, Sicilian Pesto,
Broccoli Rabe and Pecorino 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 Short Rib, Pearl Onions,
Wild Mushrooms, Carrots 32

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

MARYLAND STRIPED BASS
Curry Vinaigrette, Carrot Top Pistou, Charred Scallion,
Roasted Carrots 32

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 34

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 EPIC 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.