

For the Table

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.

PIMENTO CHEESE DIP
House Made Herbed Buttermilk
Biscuits 16.

EARLY SPRING DINNER 2018

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.

Market Salads

ARUGULA & BEETS
Shellbark Goat Cheese, Herb Crème
Fraîche, Polenta 'Croutons' 14.

HARVEST SALAD
Arugula, Kale, Roasted Cauliflower,
Farro, Grapes, Goat Cheese, Shaved
Brussels Sprouts, Golden Rasins,
Lemon Thyme Vinaigrette 14.

TUSCAN KALE
Feta, Pickled Beets, Pecan Granola,
Crispy Sun Chokes, Granny Smith Apple,
Cranberries, Apple Cider Vinaigrette 14.

BABY ROMAINE CAESAR
Grana Padano, Sourdough Croutons,
Lemon Caesar Dressing 13.

First Course

PANKO CRUSTED BURRATA
Pomodoro Sauce, Basil Pesto,
Toasted Baguette 15.

PEI MUSSELS
White Wine, Shallot Butter,
Grilled Sourdough 16.

SMOKED SALMON LATKES
Smoked Salmon, House Made Tater Tots,
Dill Crème Fraîche,
Chopped Egg Yolk, Caviar 17.

**KENNETT SQUARE
MUSHROOM SOUP**
Crème Fraiche, Snipped Chives,
White Truffle Oil 10.

BUTTERNUT SQUASH SOUP
Cinnamon Apple Slaw,
Spiced Pecans 10.

**SANDY RIDGE FARM
DEVEILED EGGS**
Half Dozen, Cage-Free, Chef's
Assortment of Seasonal Fillings 11.

**CRISPY BUFFALO
CAULIFLOWER**
House Made Buffalo Sauce,
Black Pepper Ranch, Birchrun Blue Cheese,
Celery Leaves 15.

SPANISH OCTOPUS
Chorizo, Chickpeas, Harissa, Lemon Oil 18.

BRAISED ESCARGOT
Hazelnut-Chartreuse Butter,
Toasted Baguette 16.

Entrees

LOCUST POINT FARM CHICKEN
Shelbark Goat Cheese Whipped Potatoes,
Baby Spinach, Roasted Tomatoes, Kennett Square
Cremeni Mushrooms, Marsala 27.

WILD CAUGHT MAHI MAHI
Fregula Sarda, Beluga Lentils, Roasted Tomatoes, Leeks,
Broccoli Rabe, Lobster Nage 32.

MARYLAND STRIPED BASS
Andouille Sausage & Mussel Risotto, Red Pepper,
Saffron-Mussel Broth, Chorizo Oil 38.

SPICY LAMB BOLOGNESE
Handmade Rigatoni, Wilted Spinach, Basil Whipped Ricotta
16/26.

BRAISED SHORT RIB
Butternut Squash Puree, Pan Roasted Parsnips,
Pearl Onions, Kennett Square Mushrooms, Brussels Sprouts,
Red Wine Sauce 34.

LONG ISLAND DUCK BREAST
Farro Pilaf, Arugula, Almonds, Cherries, Coffee-Cherry
Reduction 37.

IDAHO RAINBOW TROUT
Spinach-Brown Butter Puree, Woodland Jewel Mushrooms,
Cauliflower, Pearl Onions 29.

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 30.

From the Grill

10 OZ. NATURE'S SOURCE HANGER STEAK
Fried Yukon Potatoes, Malt Aioli, Red Wine Reduction,
Shaved Horseradish, Arugula Salad 40.

BUTCHER'S CUT OF THE DAY MP.

BERKSHIRE PORK TENDERLOIN
Parsnip Puree, Roasted Apples, Brussels Sprouts, 1732 Meats
Black Pepper Bacon, Cranberries, Bourbon Mustard Demi 28.

THAI BEEF & NOODLE SALAD
Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato,
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26.

GREEN MEADOW FARM MEATLOAF
Yukon Gold Mashed Potatoes, Baby Spinach,
Shitake Mushroom Gravy, Sunny Side Up Egg 27.

**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

Sides

SAUTEED BABY SPINACH | Garlic & Oil 8
FREGULA SARDA | Beluga Lentils, Roasted Tomatoes, Leeks,
Broccoli Rabe, Lobster Nage 9
TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8
MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8
FRIED PICKLES | Panko Crusted, Spicy Aioli 7
BRUSSELS SPROUTS | Bacon, PA Maple Syrup 8
HOUSE MADE TATOR 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 8 or More.