

For the Table

EARLY SPRING 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 CARROT HUMMUS

Extra Virgin Olive Oil, Marcona Almonds, Grilled Pita 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

SAVORY GOAT CHEESE
PANNA COTTA
Grilled Sourdough, Four Fruit Compote,
Candied Pecans 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 Crostini,
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

COCONUT CRUSTED SHRIMP
Piña Colada Sauce, Cilantro Chimichurri,
Pepper Chutney 18

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

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

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

WARM CALAMARI SALAD
Spring Vegetables, Maitake
Mushrooms, Meyer Lemon & Grilled
Scallion Vinaigrette 17

KABOCHA SQUASH SOUP
Brown Butter, Hazelnuts,
Crispy Sage 9

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

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

Entrees

LOCUST POINT FARM CHICKEN
Chili BBQ Sauce, Garlicky Spinach,
Warm German Potato Salad 26

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

LAND & SEA
Braised Beef Short Rib with Pan Seared Sea Scallops,
Charred Leek Puree, Spring Vegetables, Red Wine Sauce 34

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

VERLASSO SALMON
Cauliflower Puree, Roasted Cauliflower, Green Lentils 29

RED DRUM FISH
Andouille Sausage, Shrimp, Carolina Gold Rice,
Creole Fish Stew 32

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

YELLOWFIN TUNA*
Herb Crust, Crispy Fingerling Potatoes, Green Olive Tapenade,
Baby Arugula, Caper Vinaigrette 34

BRUSSELS SPROUTS & BACON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

MASHED SWEET POTATOES 9

TRUFFLE PARMESAN FRIES 8

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

CRAB LOUIE SALAD
Lump Crab, Baby Romaine, Chopped Egg,
Thousand Island Dressing, Crispy Shallots 26

WOOD GRILLED CHICKEN CHOPPED SALAD
Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber,
Orzo Pasta, Genoa Salami, Feta Cheese 22

Wood Fire Grilled

DUROC PORK TENDERLOIN*
Bacon Braised Red Cabbage, Whole Grain Mustard Spaetzle,
Pear Compote, Natural Jus 29

WHOLE BRONZINO
Marinated Artichokes, Fingerling Potatoes, Lemon Chimichurri 36

12oz GREEN MEADOW FARM 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