

# For the Table

SUMMER DINNER 2018

# Market Salad

## ANTIPASTI

*Cured Meats, Local Cheese, Traditional Garnish 19*

## CRISPY POTATO CAKE

*Yukon Potatoes, Montasio Cheese, Pickled Ramp Relish, Crispy Prosciutto Chips 15*

## GREEN GARLIC HUMMUS

*Green Garlic Vinaigrette, Grilled Pita, Crispy Lavash 11*

## SANDY RIDGE FARM

**DEVEILED EGGS**  
*Chef's Daily Creation of Seasonal Fillings 10*

# 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\*

*Marinated Strawberries, English Peas, Asparagus, Pistachio 15*

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

## LYONNAISE SALAD

*Frisee & Shaved Asparagus, Crispy Potato, Beef Bacon Lardons, Soft Boiled Egg 13*

## CAESAR SALAD

*Baby Romaine, Torn Crostini, Cherry Tomatoes, Grana Padano 12*

## BABY FENNEL AND STRAWBERRY SALAD

*Whipped Truffle Goat Cheese, Frisee, Toasted Walnuts, Pickled Peppers, Lemon Oil 13*

# First Course

## COCONUT CRUSTED SHRIMP

*Piña Colada Sauce, Cilantro Chimichurri, Pepper Chutney 15*

## 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*

## TUNA TARTARE\*

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

## STRAWBERRY GAZPACHO

*Almond Salsa, Crème Fraiche 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*

# Entrees

## LOCUST POINT FARM CHICKEN

*Tomatillo Salsa, Coconut Brown Rice, Black Beans, Corn Fritters 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*

## IDAHO TROUT

*Kennett Square Mushroom Puree, Thumbelina Carrots, Spring Vegetables, Lemon-Dill Yogurt 29*

## VERLASSO SALMON

*Pickled Cucumbers and Beech Mushrooms, Ginger Carrot Puree, Asian Slaw 29*

## MONKFISH PICATTA

*Pan Seared Monkfish, Whole Grain Salad, Picatta Sauce 32*

## SMOKED DUCK BREAST

*Wild Rice, Chili Glaze, Roasted Spring Onion 32*

## YELLOWFIN TUNA\*

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

# 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*

## GRILLED CHICKEN CHOPPED SALAD

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

# From the Grill

## 12 oz. DUROC PORK CHOP\*

*Chipotle Roasted Pepper Coulis, Summer Vegetable & Bacon Succotash 40*

## WHOLE BRONZINO

*Marinated Artichokes, Fingerling Potatoes, Lemon Chimichurri 34*

## 12 oz. 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*

# Sides

**BBQ SPICED CARROTS AND TOASTED PECANS 9**

**BAKED MAC & CHEESE 9**

**KENNETT SQUARE MUSHROOMS 8**

**GRILLED ASPARAGUS 9**

**TRUFFLE PARMESAN FRIES 8**

**FRIED PICKLES 7**

## 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*