

For the Table

SUMMER DINNER 2018

Market Salad

ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

CRISPY POTATO CAKE

Yukon Potatoes, Montasio Cheese, Pickled Spring Onion Relish, Crispy Prosciutto Chips 15

ROASTED BEET HUMMUS

Crudite, Grilled Pita, Crispy Lavash 11

SANDY RIDGE FARM

DEVILED 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

Heirloom Cherry Tomatoes, Basil Seed Vinaigrette, Toasted Breadcrumbs, 8 year Balsamic 15

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

LYONNAISE SALAD
Frisee & Shaved Fennel, Crispy Potato, Beef Bacon Lardons, Soft Boiled Egg 13

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

STONEFRUIT SALAD
Baby Head Lettuce, Guanciale, Candied Pistachios, Thyme Whipped Ricotta, Lemon Vinaigrette 14

First Course

GRILLED OCTOPUS

Chick Pea Salad, Roasted Garlic Aioli, Chili Oil 18

GREEN MEADOW FARM BEEF SLIDERS

Cooper American Cheese, Bread & Butter Pickles, Mini Brioche Rolls 14

BAKED OYSTERS

Cornbread Stuffing, Bacon, Onions 15

TUNA TARTARE*

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

GAZPACHO

Heirloom Tomato, Cucumber, Watermelon, Avocado Puree 10

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives 10

OYSTERS ON THE HALF*

East & West Coast, Champagne Black Pepper Mignonette MP

Entrees

GREEN CIRCLE CHICKEN

Tomatillo Salsa, Coconut Brown Rice, Black Beans, Corn Fritters 28

SPICY LAMB BOLOGNESE

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

LAND & SEA

Diver Scallops, Crispy Pork Belly, Sweet Corn, Shiitake Mushrooms, Peaches, Lemongrass 34

IDAHO TROUT

Eggplant Puree, Patty Pan Squash, Cherry Tomatoes, Red Pepper Chimichurri 29

VERLASSO SALMON

Creamed Corn, Cauliflower, Mushroom Caponata, 8 year Balsamic 29

MONKFISH PICATTA

Pan Seared Monkfish, Whole Grain Salad, Picatta Sauce 32

BRISKET PLATE

Beer Braised Brisket, Corn on the Cob, Marinated Watermelon, Red Pepper - Bacon Corn Bread, Old Bay Butter 30

FISH & CHIPS

Beer Battered Icelandic Cod, Cole Slaw, Triple Chips, Tartar Sauce 32

Sides

MARINATED WATERMELON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

OLD BAY CORN ON THE COB 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

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 Salad, 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 GRILLED BRONZINO
Littleneck Clams, Roasted Cherry Tomato, Crispy New Potatoes, Green Beans, Gold Zucchini Sauce 37

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*

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