

For the Table

SUMMER DINNER 2018

Market Salads

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

MARYLAND LUMP CRAB DIP
Lavash & Toasted Baguette 18

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

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

SUMMER VEGETABLE SALAD
Green Beans, English Peas, Grana Padano,
Arugula, Pine Nuts, Crispy Prosciutto,
Balsamic Vinaigrette 13

MIXED BERRY SALAD
Baby Arugula, Goat Cheese Croquettes,
Candied Pecans, Summer Radishes,
White Balsamic Vinaigrette 14

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

First Course

BURRATA MOZZARELLA
Heirloom Tomatoes, Basil Pesto,
Saba, Toasted Baguette 15

PEI MUSSELS
White Wine, Shallot Butter,
Grilled Sourdough 16

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

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

**HEIRLOOM TOMATO
GAZPACHO**
Cucumber, True Leaf Farms
Micro Basil 10

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

CHEESE STEAK WONTON
Roasted Shallot Puree,
Chipotle Ketchup 14

SPANISH OCTOPUS
Salad Nicoise,
Black Olive Vinaigrette 18

FRIED GREEN TOMATOES
Smoked Trout Salad,
Old Bay Remoulade 16

Entrees

LOCUST POINT FARM CHICKEN
Goat Cheese Mashed Potatoes, Baby Spinach,
Mushrooms, Marsala 27

PORK MILANESE
Smoked Bacon, Marinated Cherry Tomatoes,
Arugula, Whole Grain Mustard Vinaigrette 38

MAHI MAHI
Summer Vegetable Succotash, Stewed Heirloom Tomatoes,
Basil Oil 35

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

BRAISED SHORT RIB
Roasted Garlic Whipped Potatoes, Green Beans, Baby Carrots,
Red Wine Sauce 34

PAN SEARED SCALLOPS
Summer Vegetables, Dill Burre Blanc 38

IDAHO RAINBOW TROUT
Local Green Beans, Morel Mushrooms,
Almond Brown Butter 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 31

MARYLAND STRIPED BASS
Heirloom Tomato & Cucumber Salad, Basil Pesto 35

From the Grill

FILET MEDALLIONS
Maitake Mushrooms, Lobster Hollandaise,
Whipped Yukon Gold Potatoes 49

BUTCHER'S CUT OF THE DAY MP

LAMB LOIN
Farro, Summer Beans, Merguez, Spiced Sunflower Seeds,
Lamb Jus 38

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

MEDITERRANEAN CHOPPED CHICKEN SALAD
Baby Spinach, Plum Tomatoes, Chick Peas, Cucumbers,
Feta Cheese, Olives, Green Goddess Dressing 21

**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
TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8
MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8
FRIED PICKLES | Panko Crusted, Spicy Aioli 7
MEXICAN STYLE CORN | Poblano Aioli, Cotija Cheese 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 6 or More.