

For the Table

FALL DINNER 2017

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.

BAKED RICOTTA

Lemon Whipped Ricotta, Kennett Square Wild Mushrooms, Sourdough Bread 16.

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.

AUTUMN HARVEST

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.

EGGPLANT "PARM"

Crispy Eggplant, Di Bruno Bros Burrata, Pomodoro Sauce, Basil Aioli, Grana Padano 15.

PEI MUSSELS

White Wine, Shallot Butter, Grilled Sourdough 15.

SMOKED SALMON LATKES

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

First Course

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 10.

CRISPY BUFFALO CAULIFLOWER

House Made Buffalo Sauce, Black Pepper Ranch, Birchrun Blue Cheese, Celery Leaves 15.

RHODE ISLAND CALAMARI

Pickled Zucchini, Blistered Tomatoes, Smoked Eggplant Puree, Black Olives, Lemon, Paprika 15.

Hearty Salads

LOCUST POINT FARM SMOKED CHICKEN SALAD

House Smoked & Pulled Chicken, Avocado Puree, Frisee, Arugula, Red Grapes, Spiced Pecans, Potato Crisps 19.

SMOKED FISH SALAD

Smoked Trout & Salmon, Shaved Fennel, Apple, Frisee, Pickled Onion, Fingerling Potato, Capers, Horseradish Vinaigrette, Herb Crème Fraîche 26.

THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato, Frisee, Arugula, Peanuts, Thai Vinaigrette 26.

From the Grill

30 OZ. BONE IN RIBEYE FOR TWO 45 PER PERSON

Served with House Made Steak Sauce, Cabernet Reduction or Chimichurri & Choice of Seasonal Sides. For Lobster Mac and Cheese, Add \$5.

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.

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

PAN ROASTED BROCCOLI 9

AUTUMN HASH 8

TRUFFLE PARMESAN FRIES 8

LOBSTER MAC & CHEESE 14

FRIED PICKLES 7

BRUSSELS SPROUTS 8

HOUSE MADE TATOR TOTS 8

Entrees

LOCUST POINT FARM CHICKEN

Potato Dumplings, Root Vegetables, Chicken Au Jus 26.

BERKSHIRE PORK TENDERLOIN

Parsnip Puree, Roasted Apples, Brussel Sprouts, 1732 Meats Black Pepper Bacon, Cranberries, Bourbon Mustard Demi 28.

TWENTY LAYER LASAGNA

Pomodoro Sauce, Arugula & Fresh Mozzarella Salad, Sherry Vinaigrette 25.

IDAHO RAINBOW TROUT

Carrot Puree, Raisin Chimichurri, Braised Autumn Greens 29.

MEDITERRANEAN BRONZINO

Caramelized Fennel Puree, Herb Spatzle, Cauliflower, Pickled Beets, Orange Gastrique 32.

FARM & SEA

Pulled Pork, Shrimp, Castle Valley Mills Grits, Shaved Apple, Avocado, Pickled Shallots, Chili Oil 36.

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, Brussel Sprouts, Red Wine Sauce 34.

LONG ISLAND DUCK BREAST

Farro Pilaf, Arugula, Almonds, Cherries, Coffee-Cherry Reduction 37.

VERLASSO SALMON

Jasmine Rice, Charred Zucchini, Peach Salsa, Coconut Green Curry Emulsion 30.

VEGETARIAN\VEGAN & ALLERGY MENU

Available Upon Request. Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.