

For the Table

FALL 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

FALL VEGETABLE SALAD

Arugula, Roasted Butternut Squash, Grana Padano, Toasted Pine Nuts, Crispy Sweet Potatoes, Balsamic Vinaigrette 13

TUSCAN KALE SALAD

Golden Raisins, Apples, Toasted Hazelnuts, Lanchego Cheese, Cider Vinaigrette 14

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons, Lemon Caesar Dressing 13

First Course

WILD MUSHROOM FLATBREAD

Caramelized Onions, Wild Mushrooms, Shellbark Hollow Goat Cheese, Arugula, Lemon Oil, Saba 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

BUTTERNUT SQUASH SOUP

Apple Slaw & Spiced Pecans 11

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

1732 MEATS BLACK PEPPERCORN BACON

Baby Arugula, Heirloom Tomatoes, Pickled Red Onions, Birchrun Bleu Cheese, Baguette Crumble 16

Entrees

BUTTERNUT SQUASH RAVIOLI

Woodland Jewel Mushrooms, Brussels Sprouts, Sage Cream, Grana Padano, Toasted Walnuts 14/25

LOCUST POINT FARM CHICKEN

Goat Cheese Mashed Potatoes, Baby Spinach, Mushrooms, Marsala 27

HERITAGE PORK TENDERLOIN

Broccoli Rabe, Three Cheese Bread Pudding, Roasted Garlic Jus 27

SCALLOPS AND SHRIMP

Squid Ink Risotto, Baby Spinach, Red Pepper Jam 38

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

HONEY GLAZED DUCK BREAST

Heirloom Grits, Chanterelle Mushrooms, Blueberry Barbeque Sauce 36

IDAHO RAINBOW TROUT

Local Green Beans, Shiitake 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

Automatic Gratuity Added to Parties of 6 or More.

From the Grill

FILET MEDALLIONS

Maitake Mushrooms, Lobster Hollandaise, Whipped Yukon Gold Potatoes 48

BUTCHER'S CUT OF THE DAY MP

THAI BEEF & NOODLE SALAD

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

GRILLED SWORDFISH

Leek & Mushroom Ragout, Smoked Pork, White Beans 36

MEDITERRANEAN CHOPPED CHICKEN SALAD

Baby Spinach, Plum Tomatoes, Chick Peas, Cucumbers, Feta Cheese, Olives, Green Goddess Dressing 21

GREEN MEADOW FARMS 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

ROASTED SWEET POTATO | Tuscan Kale, Pumpkin Seeds 8

TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8

MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8

FRIED PICKLES | Panko Crusted, Spicy Aioli 7

BRUSSELS SPROUTS | Smoked Bacon, PA Maple Syrup 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.*