

For the Table

AUTUMN DINNER 2017

Market Salad

LOCAL ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accompaniments 18

ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

TRUFFLED MUSHROOM FLATBREAD

Kennett Square Mushrooms, Shellbark Hollow Goat Cheese, Pecorino Romano, Rosemary 15

ROASTED PUMPKIN SEED HUMMUS

Merula Olive Oil, Sumac 11

Cheese....

WARM BUTTERCUP BRIE
Red Pepper-Golden Raisin Chutney,
Roasted Garlic, Wood Grilled Baguette 13

BURRATA SALAD
Grilled Fifer Orchards Peaches, Arugula,
8 Year Balsamic, Duck Prosciutto 16

BIRCHRUN HILLS
BLUE CHEESE MOUSSE
Marcona Almond Butter, Bosc Pear-Currant
Chutney, Wood Grilled Sourdough 11

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

HONEYCRISP APPLE AND
SPINACH SALAD
Dried Cranberries, Pancetta, Feta, Curry
Spiced Walnuts, Maple-Dijon Vinaigrette 14

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

PEAR AND KALE SALAD
Chiffonade of Kale, Thin Sliced
Fennel and Pear, Toasted Pine Nuts,
Blue Cheese, Sherry Vinaigrette 14

First Course

SEMOLINA FETTUCCHINE
Heirloom Tomato Passato, Fried Fairy-tale
Eggplant, Smoked Mozzarella,
Eggplant Puree, Basil 16

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

CALAMARI "SALAD"
Rhode Island Squid Confit, Local Corn, Red
Onion, Cucumber, Creamy Salsa Verde 16

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

MELON GAZPACHO
Duet of Pureed Melons & Heirloom
Tomatoes, Shellbark Goat Cheese 8

SANDY RIDGE FARM
DEVEILED EGGS
Chef's Daily Creation of
Seasonal Fillings 10

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

WOOD GRILLED OYSTERS CASINO
Smoked Pickled Peppers, Green Onion,
Chervil Butter, Toasted Bread Crumbs 16

Entrees

LOCUST POINT FARM CHICKEN
Kennet Square Mushroom and Braised Chicken Spring Roll,
Roasted Brussels Sprouts, Butternut Squash Puree,
Madeira Chicken Jus 26

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

TROUT ALMANDINE
Smashed Baked Potato, Bacon, Almond Brown Butter, Green
Bean & Snow Pea Salad 29

BBQ GLAZED PORK RIBS
Braised Slab Bacon Baked Beans, Charred Dandelion Greens
Salad, Bourbon Honey Glaze 28

VERLASSO SALMON
Cauliflower Puree, Roasted Cauliflower, Green Lentils 32

SEAFOOD STEW
Icelandic Cod, P.E.I. Mussels, Barley, Turnips, Brussels Sprouts,
Shellfish Broth 26

HUDSON VALLEY DUCK BREAST
Long Grain Wild Rice, Braised Duck Leg, Mushrooms,
Blackberry Reduction 34

MARYLAND STRIPED BASS
Curry Vinaigrette, Carrot Top Pistou, Charred Scallion, Roasted
Carrots 32

BRUSSELS SPROUTS 9
KENNETT SQUARE MUSHROOMS 8
MASHED SWEET POTATOES 9
TRUFFLE PARMESAN FRIES 8
BAKED MAC & CHEESE 8
FRIED PICKLES 7

Sides

VEGETARIAN/VEGAN & ALLERGY MENU
Available Upon Request. Consuming raw or under-cooked seafood,
shellfish, eggs or meats increases the risk of food borne illness.

Hearty Salads

THAI STEAK AND NOODLE SALAD
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado,
Frisee, Arugula, Peanuts, Thai Vinaigrette 25

PAN SEARED TUNA NICOISE SALAD
Pink Peppercorn Dusted Abi Tuna, Mixed Baby Greens,
Green Beans, Crispy Fingerlings, Hard Boiled Egg, Olive Tapenade,
Heirloom Grape Tomatoes, White Balsamic Vinaigrette 29

PACIFIC JUMBO SHRIMP SALAD
Wood Grilled Celery Hearts, Marinated Cherry Tomatoes,
Roasted Peppers, Castlevatrano Olives, Orange Reduction 25

Wood Fire Grilled

7 OZ DUROC PORK TENDERLOIN
Bacon Braised Red Cabbage, Whole Grain Mustard Spaetzle,
Fall Fruit Compote, Natural Jus 29

30 OZ BONE-IN GREEN MEADOW FARM
RIBEYE STEAK FOR TWO 45 per person
Served with Choice of Seasonal Side & Sauce

8OZ NATURE'S SOURCE FILET MIGNON
Layered Crispy Potatoes, Roasted Tomatoes, Charred Onions,
Bearnaise Aioli 48

12OZ DRY AGED NY STRIP STEAK
Smokey Pickled Peppers, Roasted Broccoli, Crispy Fingerling Potato,
Whipped Tahini 49

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