

~ Mainline Restaurant Week ~

Select One From Each Course \$45 per guest.

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~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraiche, Chives (D)

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

BUFFALO CAULIFLOWER

Black Pepper Ranch, Birchrun Blue Cheese Crumbles, Celery (D,G)

CAESAR

Romaine, Red Endive, Sourdough Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

SANDY RIDGE DEVEILED EGGS

Traditional Filling, Smoked Paprika, Crispy Shallots (G)

~ Second Course ~

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil Ricotta (G)

VERLASSO SALMON

Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,
Eagle Road Farm Lacinato Kale (D,G,N)

SEAFOOD BUCATINI

Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomatoes, Garlic,
White Wine, Lemon Breadcrumbs (D,G,S)

ROASTED FREEBIRD ½ CHICKEN

Seasonal Baby Root Vegetables, Herby Chicken Jus (D)

ASIAN BBQ RIBS

Local Cabbage, Apple & Chili Crunch Slaw, Sesame Crusted Steamed Rice

~ Dessert ~

PUMPKIN SPICE CAKE

Cream Cheese Mousse, Spiced Pepitas, Caramel Sauce

**Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash. 20% Gratuity will be added to Parties 6 or more.*