



Farm Fresh Easter To Go

Pre-Order a Meal for 6 guests including Soup or Salad, Two Sides and Entree OR
A La Carte Entrees, Sides, Desserts and Additional Dishes by Tuesday, March 26th at Noon.
Pickup Saturday, March 30th between 2-5 PM at White Dog Cafe Haverford, Wayne Or Glen Mills.

- Soups -

CARROT GINGER SOUP

Red Curry, Coconut Milk, Fried Shallots

KENNETT SQUARE MUSHROOM

Truffle Creme Fraiche, Chives (D,G)

- Salads -

CAESAR

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

SPRING FIELD GREENS

Candied Walnuts, Sun Dried Cherries, Birchrn Blue Cheese, Sherry Honey Vinaigrette (D,N)

BABY KALE

Mandarin Oranges, Crumbled Goat Cheese, Marcona Almonds, Citrus Vinaigrette (D,N)

- Entrees -

WHOLE ROASTED BEEF TENDERLOIN

Kennett Square Mushroom Demi-Glace, Horseradish Cream (D)
375

GREEN MEADOW FARM SMOKED SPIRAL HAM

Maple Dijon Glaze 250

WHOLE ROASTED VERLASSO SALMON

Spring Onions, Lemon Parsley Butter (D) 275

SEVEN HOUR BRAISED LAMB

Root Vegetables, Rosemary, Aged Balsamic Vinegar (D,G) 300

SLOW COOKED PORK ROAST

Apple Cider Glaze, Roasted Honey Crisp Apples 250

- Side Dishes -

HONEY GLAZED BABY CARROTS

GARLIC ROASTED JUMBO ASPARAGUS (D)

SPRING VEGETABLE RICE PILAF (D)

HERB ROASTED NEW POTATOES

SAUTEED GREEN BEANS

SAVORY LEEK-GOAT CHEESE BREAD PUDDING (D,G)

- House-Baked Desserts -

CARROT CAKE

Philadelphia Cream Cheese Icing, Pecans (D,G,N) 26

PINEAPPLE UPSIDE DOWN CAKE

Maraschino Cherries, Brown Sugar (D,G) 28

STRAWBERRY SHORTCAKE

Vanilla Chiffon, Whipped Cream, Fresh Strawberries (D,G) 28

FRENCH SILK

Chocolate Cream, Chantilly, Chocolate Curls (D,G) 28

- House-Baked Bread -

HONEY CORN BREAD FOR SIX (D,G) 20

DOZEN HAWAIIAN ROLLS (D,G) 25

WHIPPED HONEY SEA SALT BUTTER (D) 20

- Brunch Additions -

HAM & GRUYERE QUICHE

Cage Free Eggs, Fine Herbs (D,G) 30

ASSORTED BRUNCH BASKET

Seasonal Muffins, Breads, and Cakes, Salted Honey Butter (G) 25

SMOKED SALMON PLATTER

Norwegian Smoked Salmon, Whipped Cream Cheese, Traditional Garnishes (D,G) 60

BRIOCHE FRENCH TOAST CASSEROLE

Cinnamon-Brown Sugar, Mixed Berry Compote (D,G) 38

WHITE DOG BLOODY MARY MIX

Quart House Made Spicy Tomato Juice, Pickled Vegetable Garnish
20

- Appetizer Additions -

CHILLED SHRIMP COCKTAIL

Poached Oishii Shrimp, Fresh Lemon, Cocktail Sauce (S) 150

LOCAL CHEESE PLATTER

Locally Sourced Artisanal Cheeses, Assorted Accoutrements and Jams (D,G,N) 45

Note all dishes are available as a la carte options