

~ Mainline Restaurant Week ~

Select One From Each Course \$30 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

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Creme Fraiche, Saba, Crispy Polenta 'Croutons' (D,G)

CAESAR SALAD

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 (D,G)

OPEN FACE TUNA MELT

Green Meadow Farm Bacon, Tomato, Swiss, Artisan Bread,
Market Greens Salad (D,G)

IMPOSSIBLE PATTY MELT

Spicy Epic Pickles, Smokey Onions, Chipotle Aioli, Vegan Provolone,
Sourdough, French Fries (G)

FREEBIRD CURRY CHICKEN SALAD SANDWICH

Apples, Golden Raisins, Almonds, Lettuce, Toasted Brioche Bun,
Market Greens Salad (D,G,N)

KENNETT SQUARE OMELET

Cage Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar,
Home Fries (G,D)

~ Dessert ~

CHEFS SELECTION OF BASSETT'S ICE CREAM OR SORBET

**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.*