

- Restaurant Week -

Select One From Each Course \$45 per guest.

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- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Polenta “Crutons” (D,G)

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro

ENGLISH PEA FALAFEL FRITTERS

Pita Veggie Salad, Mint Tzatziki, Saba

SPRING WEDGE SALAD

Little Gem, Baby Carrots, Sugar Peas, Local Radish, Cucumber, Pickled Onion,
Crouton Crumbles, Herby Sour Cream Dressing (D)

- Second Course -

SPICY LAMB BOLOGNESE

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

GREEN MEADOW FARM BEEF MEATLOAF

Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G)

FLOUNDER PICCATA

Creamy Broccoli Orzo, Capers, Lemon Butter Sauce (D,G)

IMPOSSIBLE PATTY MELT

Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, Vegan Provolone,
Sourdough, French Fries (G)

VERLASSO SALMON

Spring Potato & Onion Crust, Grilled Asparagus, Bearnaise Sauce (D)

- Dessert -

CHEF'S TRIO OF MINIATURE DESSERTS

Milk Chocolate Tart, Raspberry Lemon Cake, Espresso Budino (D,G)

CS FRW

*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