

~ Mainline Restaurant Week ~

Select One From Each Course for Dinner \$45 per guest.

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~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

BUFFALO CAULIFLOWER

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

BEEF & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Polenta 'Croutons' (D,G)

SANDY RIDGE DEVILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G)

CAESAR

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

~ Second Course ~

SPICY LAMB BOLOGNESE

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

VERLASSO SALMON

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

PAN SEARED RAINBOW TROUT

Crab Roe Brown Butter Almondine, Pommes Puree, Dilly Green Beans,
Fennel Herb Salad (D,N,S)

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Creamy Pepper Sauce, Vegan Provolone, Sourdough,
French Fries (G)

GREEN MEADOW FARM BEEF MEATLOAF

Roasted Fingerling Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G)

~ Dessert ~

TUXEDO MOUSSE CAKE (D,G)

**Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.*

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash 20%
Gratuity will be added to Parties 6 or more