

~ 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, Crispy Polenta “Croutons” (D)

SPINACH & ARTICHOKE CROQUETTES

Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G)

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro

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)

HOUSE CORNED BEEF BRISKET

Sweet & Sour Glaze, Fingerling Potatoes, Spring Vegetable Medley (D)

FLOUNDER PICCATA

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

IMPOSSIBLE PATTY MELT

Epic Spicy Pickles, Chipotle Aioli, Smoked Onion, Vegan Provolone, Sourdough,
French Fries (G)

VERLASSO SALMON

Potato Latkas, Baby Spinach, Spring Onion & Smoked Salmon Beurre Blanc (D)

~ Dessert ~

CHEF'S TRIO OF MINIATURE DESSERTS

Coconut Cream Torte, Passion Fruit Meringue Tart, Chocolate Mousse (G,D)

H 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