~ Main Line Today Restaurant Week ~

Select One From Each Course $45 per guest.

~ First Course ~

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta Croutons (D)

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Chives (d)

AUTUMN SQUASH BISQUE
Sweet & Spicy Pepitas, Chili Oil

SANDY RIDGE FARM DEVILED EGGS
Traditional Filling, Smoked Paprika, Crispy Shallots

KOREAN FRIED CAULIFLOWER
Sunny Harvest Cauliflower, Gochujang Glaze, Scallions, Sesame

~ Second Course ~

VERLASSO SALMON
Pecan Crusted, Bourbon Mustard Glaze, Sweet Potato, Apples,
Eagle Road Farm Lacinato Kale (d,n)

SEAFOOD CAVATELLI
Bay Scallops, Shrimp, Tomato, Broccoli Rabe, Roasted Garlic Cream,
Lemon Breadcrumbs (d,g,s)

IMPOSSIBLE PATTY MELT
Caramelized Onions, Mushrooms, Spicy Pickles, Smoked Provolone, BBQ Aioli,
Sourdough, French Fries (g)

ASIAN BBQ PORK RIBS
Char Siu BBQ Glaze, Local Cabbage, Pear and Chili Crunch Slaw,
Sesame Crusted Steamed Rice (g)

SPICY LAMB BOLOGNESE
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (d,g)

FREEBIRD HALF CHICKEN
Country-Style Mashed Potatoes, Herby Chicken Jus (d)

~ Dessert ~

PUMPKIN SPICED CAKE
Cream Cheese Mousse, Spiced Pepitas, Caramel Sauce (d,g)