~ Main Line Today Restaurant Week ~

Select One From Each Course $30 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 ~

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

CANTERBURY CURE SMOKED SALMON CHOPPED SALAD
Local Greens, Tomato, Pickles, Tinkerbell Peppers, Everything Bagel Spice, Rye Croutons, Creamy Horseradish Dressing (d,g)

KENNETT SQUARE OMELET
Cage Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (d,g)

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

WALDORF CHICKEN SALAD CROISSANT
Honey Crisp Apples, Grapes, Walnuts, Arugula, Toasted Croissant, Market Greens Salad (d,g,n)

~ Dessert ~

SEASONAL SCOOP OF ICE CREAM OR SORBET
Shortbread Dog Bone Cookie (d,g)

*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