

For the Table

WINTER DINNER 2018

Market Salads

LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses with Seasonal Jams & Accoutrements 18.

HUMMUS

Grilled Pita, Toasted Lavash, Seasonal Garnishes 12.

ANTIPASTI

Thinly Sliced Cured Meats, House Made Charcuterie & Local Artisan Cheeses 19.

BAKED RICOTTA

Lemon Whipped Ricotta, Kennett Square Wild Mushrooms, Sourdough Bread 16.

Raw Bar

OYSTERS ON THE HALF

East or West Coast, Champagne-Black Pepper Mignonette MP.

YELLOWFIN TUNA TARTARE

Avocado Salsa, Sesame Soy Emulsion, True Leaf Micro Cilantro 16.

SEAFOOD PLATTER

Chilled Pacific Shrimp, Oysters on the Half, Tuna Tartare, Lump Crab Meat MP.

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Crème Fraîche, Polenta 'Croutons' 14.

WINTER HARVEST

Arugula, Kale, Roasted Cauliflower, Farro, Grapes, Goat Cheese, Shaved Brussels Sprouts, Golden Rasins, Lemon Thyme Vinaigrette 14.

TUSCAN KALE

Feta, Pickled Beets, Pecan Granola, Crispy Sun Chokes, Granny Smith Apple, Cranberries, Apple Cider Vinaigrette 14.

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons, Lemon Caesar Dressing 13.

First Course

PANKO CRUSTED BURRATA

Pomodoro Sauce, Basil Pesto, Toasted Baguette 15.

PEI MUSSELS

White Wine, Shallot Butter, Grilled Sourdough 15.

SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots, Dill Crème Fraîche, Chopped Egg Yolk, Caviar 17.

KENNETT SQUARE MUSHROOM SOUP

Crème Fraîche, Snipped Chives, White Truffle Oil 10.

BUTTERNUT SQUASH SOUP

Cinnamon Apple Slaw, Spiced Pecans 10.

SANDY RIDGE FARM DEVEILED EGGS

Half Dozen, Cage-Free, Chef's Assortment of Seasonal Fillings 10.

CRISPY BUFFALO CAULIFLOWER

House Made Buffalo Sauce, Black Pepper Ranch, Birchrun Blue Cheese, Celery Leaves 15.

SPANISH OCTOPUS

Chorizo, Chickpeas, Harissa, Lemon Oil 18.

WILD MUSHROOM GNOCCHI

Potato Gnocchi, Wild Mushrooms, Truffle Butter, Grana Padano 15/25.

Entrees

LOCUST POINT FARM CHICKEN

Potato Dumplings, Root Vegetables, Chicken Au Jus 27.

WILD CAUGHT MAHI MAHI

Fergola Sarda, Beluga Lentils, Roasted Tomatoes, Leeks, Broccoli Rabe, Lobster Nage 32.

MARYLAND STRIPED BASS

Andouille Sausage & Mussel Risotto, Red Pepper, Saffron-Mussel Broth, Chorizo Oil 38.

SPICY LAMB BOLOGNESE

Handmade Rigatoni, Wilted Spinach, Basil Whipped Ricotta 16/26.

BRAISED SHORT RIB

Butternut Squash Puree, Pan Roasted Parsnips, Pearl Onions, Kennett Square Mushrooms, Brussels Sprouts, Red Wine Sauce 34.

SMOKED FISH SALAD

Smoked Trout & Salmon, Shaved Fennel, Apple, Frisee, Pickled Onion, Fingerling Potato, Capers, Horseradish Vinaigrette, Herb Crème Fraîche 26.

IDAHO RAINBOW TROUT

Spinach-Brown Butter Puree, Woodland Jewel Mushrooms, Cauliflower, Pearl Onions 29.

LONG ISLAND DUCK BREAST

Farro Pilaf, Arugula, Almonds, Cherries, Coffee-Cherry Reduction 37.

VERLASSO SALMON

Beluga Lentils, Braised Red Cabbage, Whole Grain Mustard Cream 30.

VEGETARIAN\VEGAN & ALLERGY MENU

Available Upon Request. Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

From the Grill

10 OZ. NATURE'S SOURCE HANGER STEAK

Fried Yukon Potatoes, Malt Aioli, Red Wine Reduction, Shaved Horseradish, Arugula Salad 40.

BUTCHER'S CUT OF THE DAY MP.

BERKSHIRE PORK TENDERLOIN

Parsnip Puree, Roasted Apples, Brussels Sprouts, 1732 Meats Black Pepper Bacon, Cranberries, Bourbon Mustard Demi 28.

THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26.

GREEN MEADOW FARM MEATLOAF

Yukon Gold Mashed Potatoes, Baby Spinach, Shitake Mushroom Gravy, Sunny Side Up Egg 27.

GREEN MEADOW DOUBLE CHEDDAR BURGER

Grilled Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan Fries 19.

ADDITIONS 2 each

Cage-Free Farm Egg | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms | Spicy EPIC Pickles

Sides

SAUTEED BABY SPINACH | Garlic & Oil 8

FERGOLA SARDA | Beluga Lentils, Roasted Tomatoes, Leeks, Broccoli Rabe, Lobster Nage 9

TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8

MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8

FRIED PICKLES | Panko Crusted, Spicy Aioli 7

BRUSSELS SPROUTS | Bacon, PA Maple Syrup 8

HOUSE MADE TATOR TOTS | Red Beet Ketchup 8