

# For the Table

## LOCAL ARTISAN CHEESE

*Three Local Cheeses with Seasonal*

*Jams & Accompaniments 18*

## ANTIPASTI

*Cured Meats, Local Cheese,*

*Traditional Garnish 19*

## CRISPY POTATO CAKE

*Caramelized Onion, Montasio Cheese,*

*Prosciutto di Parma, Horseradish*

*Cream 15*

## ROASTED CARROT HUMMUS

*Extra Virgin Olive Oil, Marcona*

*Almonds, Grilled Pita 11*

SPRING DINNER 2018

# Cheese....

WARM BUTTERCUP BRIE  
*Red Pepper-Golden Raisin Chutney,  
Roasted Garlic, Wood Grilled Baguette 13*

BURRATA SALAD\*  
*Marinated Strawberries, English Peas,  
Asparagus, Pistachio 15*

SAVORY GOAT CHEESE  
PANNA COTTA  
*Grilled Sourdough, Four Fruit Compote,  
Candied Pecans 11*

# Market Salad

## ARUGULA & BEETS

*Herb Creme Fraiche, Shellbark Hollow Goat*

*Cheese, Crispy Polenta "Croutons" 14*

## HONEYCRISP APPLE AND SPINACH SALAD

*Dried Cranberries, Pancetta, Feta, Curry  
Spiced Walnuts, Maple-Dijon Vinaigrette 13*

## CAESAR SALAD

*Baby Romaine, Torn Crostini,*

*Cherry Tomatoes, Grana Padano 12*

## BABY FENNEL AND STRAWBERRY SALAD

*Whipped Truffle Goat Cheese, Frisee, Toasted  
Walnuts, Pickled Peppers, Lemon Oil 13*

# First Course

## COCONUT CRUSTED SHRIMP

*Piña Colada Sauce, Cilantro Chimichurri,*

*Pepper Chutney 15*

## WARM CALAMARI SALAD

*Spring Vegetables, Maitake Mushrooms,  
Meyer Lemon & Grilled Scallion Vinaigrette 17*

## WOOD GRILLED OYSTERS CASINO

*Smoked Pickled Peppers, Green Onion,*

*Chervil Butter, Toasted Bread Crumbs 15*

## KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche,*

*Snipped Chives 10*

## SANDY RIDGE FARM DEVEILED EGGS

*Chef's Daily Creation of*

*Seasonal Fillings 10*

## CUBAN BLACK BEAN SOUP

*Cilantro Crema, Lime 9*

## GREEN MEADOW FARM BEEF SLIDERS

*Cooper American Cheese,  
Bread & Butter Pickles, Mini Brioche Rolls 14*

## OYSTERS ON THE HALF\*

*East & West Coast, Champagne*

*Black Pepper Mignonette MP*

## TUNA TARTARE\*

*Sesame Soy Emulsion, Avocado Salsa,*

*True Leaf Micro Cilantro 16*

# Entrees

## LOCUST POINT FARM CHICKEN

*Chili BBQ Sauce, Garlicky Spinach, Warm German Potato*

*Salad 26*

## SPICY LAMB BOLOGNESE

*Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach,*

*True Leaf Micro Basil, Shaved Grana Padano 16 / 26*

## LAND & SEA

*Braised Beef Short Rib with Pan Seared Sea Scallops,*

*Charred Leek Puree, Spring Vegetables, Red Wine Sauce 34*

## IDAHO TROUT

*Kennett Square Mushroom Puree, Thumbelina Carrots,*

*Spring Vegetables, Lemon-Dill Yogurt 24*

## VERLASSO SALMON

*Pickled Cucumbers and Beech Mushrooms, Ginger Carrot Puree,*

*Asian Slaw 29*

## RED DRUM FISH

*Andouille Sausage, Shrimp, Carolina Gold Rice,*

*Creole Fish Stew 32*

## SMOKED DUCK

*Wild Rice, Chili Glaze, Roasted Spring Onion 42*

## YELLOWFIN TUNA\*

*Herb Crust, Crispy Fingerling Potatoes, Green Olive Tapenade,*

*Baby Arugula, Caper Vinaigrette 34*

# Sides

BBQ SPICED CARROTS AND  
TOASTED PECANS 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

WOOD GRILLED ASPARAGUS 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

# Hearty Salads

## THAI STEAK AND NOODLE SALAD\*

*Marinated Filet Tips, Udon Noodles, Julienned Vegetables,*

*Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25*

## CRAB LOUIE SALAD

*Lump Crab, Baby Romaine, Chopped Egg, Thousand Island*

*Dressing, Crispy Shallots 26*

## WOOD GRILLED CHICKEN CHOPPED SALAD

*Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber,*

*Orzo Pasta, Genoa Salami, Feta Cheese 22*

# Wood Fire Grilled

## 12 oz. DUROC PORK CHOP\*

*Cuban Adobo Marinade, Cranberry Beans, Avocado Salad,*

*Jasmine Rice 46*

## WHOLE BRONZINO

*Marinated Artichokes, Fingerling Potatoes,*

*Lemon Chimichurri 36*

## 12 oz. GREEN MEADOW FARM NY STRIP STEAK\*

*Choice of One Side and One of the Following Sauces:*

*Red Wine Demi, Chimichurri, House Made Steak Sauce 45*

## 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 EP/C Pickles*

## VEGETARIAN\VEGAN & ALLERGY MENU AVAILABLE UPON REQUEST

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

*\*A gratuity of 20% may be added to parties of six or more*