

For the Table

SPRING 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

PIMENTO CHEESE DIP

House Made Herbed Buttermilk
Biscuits 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

SPRING VEGETABLE SALAD

Asparagus, English Peas, Grana Padano,
Arugula, Pine Nuts, Crispy Prosciutto,
Balsamic Vinaigrette 13

STRAWBERRY SALAD

Baby Arugula, Goat Cheese Croquettes,
Candied Pecans, Spring Radishes,
White Balsamic Vinaigrette 14

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons,
Lemon Caesar Dressing 13

First Course

BURRATA MOZZARELLA

La Quercia Prosciutto, Spring Vegetables,
White Balsamic 15

PEI MUSSELS

White Wine, Shallot Butter,
Grilled Sourdough 16

SMOKED SALMON LATKES

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

KENNETT SQUARE MUSHROOM SOUP

Crème Fraiche, Snipped Chives,
White Truffle Oil 10

ROASTED TOMATO BISQUE

Parmesan Crostini 10

SANDY RIDGE FARM DEVEILED EGGS

Half Dozen, Cage-Free, Chef's
Assortment of Seasonal Fillings 11

CRISPY BUFFALO CAULIFLOWER

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

SPANISH OCTOPUS

Chorizo, Chickpeas, Harissa, Lemon Oil 18

BRAISED ESCARGOT

Hazelnut-Chartreuse Butter,
Toasted Baguette 16

Entrees

LOCUST POINT FARM CHICKEN

Goat Cheese Mashed Potatoes, Baby Spinach,
Mushroom Marsala 27

PORK MILANESE

Smoked Bacon, Marinated Cherry Tomatoes,
Arugula, Whole Grain Mustard Vinaigrette 35

WILD ALASKAN HALIBUT

Spring Vegetable Ragout, Dill Butter, Crispy Potatoes 42

SPICY LAMB BOLOGNESE

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

BRAISED SHORT RIB

Roasted Garlic Whipped Potatoes, Asparagus, Baby Carrots,
Red Wine Sauce 34

LONG ISLAND DUCK BREAST

Farro, Baby Arugula, Marcona Almonds, Sun Dried Cherries,
Natural Duck Jus 37

IDAHO RAINBOW TROUT

Spinach Puree, Woodland Jewel Mushrooms,
Roasted Cauliflower, Pearl Onions 29

WILD MUSHROOM GNOCCHI

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

VERLASSO SALMON

Sweet Potato, Sesame Marinated Baby Bok Choy,
Rainbow Carrots, Miso Butter 30

YELLOWFIN TUNA

Spring Pea Medley, Black Garlic, Red Pepper Jam 34

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

Yukon Potatoes, Arugula Salad, Shaved Horseradish,
Red Wine Reduction 40

BUTCHER'S CUT OF THE DAY MP

GRILLED SWORDFISH

Herb Roasted Fingerling Potatoes, Charred Asparagus,
Romesco Sauce 32

THAI BEEF & NOODLE SALAD

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

MEDITERRANEAN CHOPPED CHICKEN SALAD (D)

Baby Spinach, Plum Tomatoes, Olives, Cucumbers,
Feta Cheese, Green Goddess Dressing 21

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
TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8
MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8
FRIED PICKLES | Panko Crusted, Spicy Aioli 7
GRILLED ASPARAGUS | Bearnaise Sauce 8
HOUSE MADE TATOR TOTS | Red Beet Ketchup 8

Automatic Gratuity Added to Parties of 6 or More.