

# For the Table

SUMMER DINNER 2018

# Market Salad

## ANTIPASTI

*Cured Meats, Local Cheese, Traditional Garnish 19*

## CRISPY POTATO CAKE

*Yukon Potatoes, Montasio Cheese, Pickled Spring Onion Relish, Crispy Prosciutto Chips 15*

## ROASTED BEET HUMMUS

*Crudites, Grilled Pita, Crispy Lavash 11*

## SANDY RIDGE FARM

**DEVILED EGGS**  
*Chef's Daily Creation of Seasonal Fillings 10*

## Cheese....

### LOCAL ARTISAN CHEESE

*Three Local Cheeses with Seasonal Jams & Accompaniments 18*

### WARM BUTTERCUP BRIE

*Red Pepper-Golden Raisin Chutney, Roasted Garlic, Grilled Baguette 13*

### BURRATA SALAD

*Heirloom Cherry Tomatoes, Basil Seed Vinaigrette, Toasted Breadcrumbs, 8 year Balsamic 15*

### ARUGULA & BEETS

*Herb Creme Fraiche, Shellbark Hollow Goat Cheese, Crispy Polenta "Croutons" 14*

### LYONNAISE SALAD

*Frisee & Shaved Fennel, Crispy Potato, Beef Bacon Lardons, Soft Boiled Egg 13*

### CAESAR SALAD

*Baby Romaine, Torn Crostini, Cherry Tomatoes, Grana Padano 12*

### STONEFRUIT SALAD

*Baby Head Lettuce, Guanciale, Candied Pistachios, Thyme Whipped Ricotta, Lemon Vinaigrette 14*

## First Course

### GRILLED OCTOPUS

*Chick Pea Salad, Roasted Garlic Aioli, Chili Oil 18*

### GREEN MEADOW FARM BEEF SLIDERS

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

### BAKED OYSTERS

*Cornbread Stuffing, Bacon, Onions 15*

### TUNA TARTARE\*

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

### GAZPACHO

*Heirloom Tomato, Cucumber, Watermelon, Avocado Puree 10*

### KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche, Snipped Chives 10*

### OYSTERS ON THE HALF\*

*East & West Coast, Champagne Black Pepper Mignonette MP*

## Entrees

### LOCUST POINT FARM CHICKEN

*Tomatillo Salsa, Coconut Brown Rice, Black Beans, Corn Fritters 26*

### SPICY LAMB BOLOGNESE

*Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach, True Leaf Micro Basil, Shaved Grana Padano 16 / 26*

### LAND & SEA

*Diver Scallops, Crispy Pork Belly, Sweet Corn, Shiitake Mushrooms, Peaches, Lemongrass 34*

### IDAHO TROUT

*Eggplant Puree, Patty Pan Squash, Cherry Tomatoes, Red Pepper Chimichurri 29*

### VERLASSO SALMON

*Creamed Corn, Cauliflower, Mushroom Caponata, 8 year Balsamic 29*

### MONKFISH PICATTA

*Pan Seared Monkfish, Whole Grain Salad, Picatta Sauce 32*

### BRISKET PLATE

*Beer Braised Brisket, Corn on the Cob, Marinated Watermelon, Red Pepper - Bacon Corn Bread, Old Bay Butter 30*

### FISH & CHIPS

*Beer Battered Icelandic Cod, Cole Slaw, Triple Chips, Tartar Sauce 32*

## 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 Salad, Baby Romaine, Chopped Egg, Thousand Island Dressing, Crispy Shallots 26*

### GRILLED CHICKEN CHOPPED SALAD

*Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber, Orzo Pasta, Genoa Salami, Feta Cheese 22*

## From the Grill

### 12 oz. DUROC PORK CHOP\*

*Chipotle Roasted Pepper Coulis, Summer Vegetable & Bacon Succotash 40*

### WHOLE GRILLED BRONZINO

*Littleneck Clams, Roasted Cherry Tomato, Crispy New Potatoes, Green Beans, Gold Zucchini Sauce 37*

### 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*

## Sides

MARINATED WATERMELON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

OLD BAY CORN ON THE COB 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7