

# A Warm Welcome to the White Dog Cafe

## Dinner Menu

### First Courses

#### **Wild Mushroom Soup 8**

Grilled Amish Chicken, Truffle Chive Crème Fraiche

#### **Potato Leek Soup 9**

Bacon Lardons, Brioche Croutons

#### **'Surf & Turf' Ravioli 14**

Housemade Shortrib & Fontina Cheese Ravioli, Lobster Tarragon Salad,  
Sherry Cream Sauce

#### **Hand Cut Steak Tartare 14**

Shallots, Dijon Mustard, Lemon Oil, Arugula Salad,  
Crostoni, Quail Egg, Beet-Truffle Vinaigrette

#### **Heirloom Apple Salad 11 \***

Kauffman Fruit Farm Apples, Baby Frisee, Sun Dried Cranberries,  
Golden Raisins, Candied Walnuts, Gorgonzola

#### **Hawaiian Tuna Tartare 13**

Sashimi Yellow Fin Tuna, Hajiki Seaweed Salad, Crispy Wonton Chips, Thai Curry Paste

#### **Warm Oley Valley Mushroom Salad 13 \***

Winter Spinach, Sherry Vinaigrette,  
Truffled Shellbark Farms Goat Cheese Fondue

#### **Artisan Cheese Plate 12 \***

Birchrn Hills Farm Blue, Pennsylvania Noble Cave Aged Cheddar, Shellbark Farms Chevre  
Slow Roasted Pecans, Pomegranate Syrup, Apricot Mostarda

**All of our meat, poultry, and eggs come from small family farms where animals are raised on pasture and treated with compassion. All of our seafood comes from sustainable fisheries, and we buy fresh, local organic produce whenever possible.**

*Our support of local sustainable agriculture is driven both by taste and food politics. Seasonal, local, and organically grown ingredients taste better. Sustainable agriculture produces safe, wholesome food that works in harmony with natural systems, supports local economies, respects farm animals, and leaves a healthy environment for future generations.*

An 18% gratuity will be added to parties of 5 or more

## Entrees

### **Spicy Lamb Bolognese 19**

Meadow Run Farms Lamb, Severino Rigatoni  
Whipped Basil Ricotta, Organic Baby Spinach

### **Crispy Seared Sea Trout 29**

Black Lentils, Morel Madeira Jus, Asparagus, Watercress Foam

### **Grilled Nature Source Filet Mignon 36**

Truffle Whipped Potato, Grilled Romaine with Lemon Vinaigrette,  
Red Wine Shallot Jus

### **Seitan Stir Fry 20 \***

Scallion Lo Mein Noodles, Mushrooms, Baby Bok Choy, Trio of Peppers, Cilantro  
Spicy Citrus Sweet Chili Sauce, Crushed Peanuts

### **Deconstructed Pot Roast 32**

Natural Beef Short Rib, Branch Creek Baby Carrots, Shellbark Farm Goat Cheese Potato Croquette,  
Cippolini Onions, Sweet Pea Puree

### **Pan Seared Fennel Dusted Ahi Tuna 29**

Roasted Fennel, Carrot & Parsnip Batons, Shaved Fennel Salad, Lemon Olive Oil

### **Orange-Ginger Tofu 19 \*\***

Crispy Tofu, Mandarin Oranges, Broccoli Florets, Peanuts, Bell Peppers, Green Cabbage,  
Orange-Ginger Sauce, Coconut Scented Jasmine Rice

### **Seared Barnegat Light Jumbo Sea Scallops 28**

Saffron Cauliflower Puree, Spicy Mustard Greens, Beurre Meuniere

### **Grilled Duroc Pork Chop 27**

Potato Cake, Poached Cider Apples, Baby Arugula Salad, Cider Jus

### **Thyme Roasted Amish Chicken 27**

Parsnip Puree, Baby Zucchini, Patty Pan Squash,  
Herbed Chicken Jus

### **Pan Seared Natural Beef Hanger Steak 29**

Yukon Gold Country Mash, Carmelized Cauliflower, Brussels Sprout Leaves,  
Roasted Shallot Demi Glaze

## White Dog Sides 7

### **Artichoke Bacon Risotto**

Tomatoes, Shaved Grana Parmesan

### **Creamy Anson Mills Grits \***

Farm House Smoked Cheddar Cheese

### **Hand Cut Garlic French Fries \*\***

Russet Potatoes, Garlic Parsley Oil

### **Roasted Baby Farm Vegetables \***

House Made Black Pepper Gnocchi

### **White Dog Lobster Mac-N-Cheese 10**

Lancaster White Cheddar, Maine Lobster, Truffle Herb Crust

\* Vegetarian

\*\* Vegan

Executive Chef Eric Yost