

Dinner

First Course

- Kennett Square Mushroom Soup *Grilled Amish Chicken, Truffle Crème Fraîche Snipped Chives* 9
- Lancaster Butternut Squash Soup *Cinnamon Mascarpone, Granny Smith Apples, Candied Walnuts* 8
- Philly 'Cheesesteak' *Braised Shortrib, Beech Mushrooms, Fried Shallots, Pepper Jam, Truffle Crust* 13
- Spicy Yellow Fin Tuna Tartare *#SBCD S\$HL. J\$P\$JMC\$P 4FIENF4PZVinaigrette " W\$BE* 14
- 'Garden Salad' *Greenhouse Tomatoes, Baby Carrots, Winter Vegetables, Green Goddess Dressing* 11
- Spiced Lamb Sliders *Divina 5FNBUP OMF5BQJBEF Micro Arugula 5[BULJ, Mini Brioche Rolls* 13
- Lancaster Beet Salad *Crème Fraîche, Shellbark Hollow Goat Cheese, Crispy Polenta 'Croutons'* 12
- Crispy Chicken Tempura *Vietnamese Chili Sauce, Roquefort Dressing, True Leaf Micro Pac Choi* 11
- Hand Cut Steak Tartar *Green Meadow Farm Beef, Local Quail Egg, Purple Mustard, Cornichons* 12
- Bosc Pear Salad *Arugula, Blue Cheese, Dried Cherries, Candied Pecans, Sherry Honey Vinaigrette* 11
- Maryland Striped Bass Ceviche *Grapefruit Segments, Chilies, Citrus Marinade, Tortilla Crisps* 12
- Local Artisan Cheeses *Assortment of Locally Made Cheeses, Seasonal Fruits and Accompaniments* 15

Entrees

- Spicy Lamb Bolognese *Jamison Natural Ground Lamb, Severino Rigatoni, Basil Ricotta, Baby Spinach* 22
- Wood Grilled Duroc Pork Chop *Sweet Potato-Pecan Souffle, Kaufman Apples, Maple Dijon Glaze* 35
- Local Organic Tofu *Whole Wheat Lo Mein, Napa Cabbage, Peanuts, Broccoli, Hot & Sour Broth* 18
- Loch Duart Salmon *Yukon Mashed Potatoes, Melted Green Meadow Shallots, Spiced Port Butter* 29
- Lancaster County Chicken Breast *Spicy Corn Bread Stuffing, Collard Greens, Andouille Gumbo* 26
- Green Meadow Double Cheddar Burger *4NHL#BDO. BZP (SIME 3FE 0OFO House Cut Fries* 17
- Porcini Dusted Silver Hake *Swiss Chard, Trumpet Mushrooms, Chive Gnocchi, Truffle Oil Emulsion* 25
- Creekstone Farm 8oz Filet Mignon *Barley Risotto, Baby Carrots, Mushroom-Sherry Demi Glaze* 36
- BBQ Carolina Mahi Mahi *Fingerling Potatoes, Bok Choy, Golden Pineapple, Green Curry Sauce* 29
- Wood Grilled Cauliflower 'Steak' *Roasted Vegetables, Braised Radicchio Salad, Romesco Sauce* 18
- Dayboat Maine Scallops *Curried Cauliflower, Golden Raisins, Parsnip Puree, Caper Brown Butter* 32
- 24 Hour Lamb Shank *Shellbark Goat Cheese Polenta, Kalamata Olives, Roasted Tomato Lamb Jus* 34

Sides

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| Truffle Parmesan Fries 7
<i>Spicy Aioli, White Truffle Oil</i> | Sweet Potato Souffle 8
<i>Spiced Pecans, Struesel</i> | Kennet Square Mushrooms 8
<i>Potato Gnocchi, Fine Herbs</i> |
| Glazed Brussels Sprouts 8
<i>Smoked Bacon, Maple Syrup</i> | Baked Mac & Cheese 8
<i>Orrechetti, Tomato Confit</i> | Wood Grilled Bacon 6
<i>Parsley, Garlic, Cider Vinegar</i> |

Five Course Chef's Tasting ~ \$50 Per Person

In Order To Offer e Highest Quality Seasonal Items, Menus May Change. Our Produce, Meat, Poultry and Fish Come From Farms, Ranches And Fisheries Guided By Principles Of Sustainability. An 18% gratuity will be added to parties of 8 or more. Consuming SEX ISVCEISDPLENHEIT QPMSZ T\$GFE THMB or eggs may increase your risk of foodborne illness. Executive Chef: Zach Grainda