

## FIRST COURSES

### WILD MUSHROOM SOUP 9

Grilled Amish Chicken, Truffle Chive Crème Fraiche

### GINGER CURRIED CARROT SOUP 8\*

Organic Jersey Carrots, Kaffir Lime Crème Fraiche

### QUARRYVILLE BISON SLIDERS 13

100% Grassfed Local Bison, Stone Ground Chipotle Mustard, House Smoked Mozzarella, Oven Dried Tomato, Baby Arugula

### YELLOWFIN TUNA TARTARE 13

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

### FRISÉE & ARUGULA SALAD 9\*\*

Sundried Apricots, French Breakfast Radishes, Heirloom Cherry Tomatoes, Pine Nut Butter, 35 Year Aged Balsamic

### DUCK SALAD 14

Poached Duck Egg, Duck Confit, Bacon Lardons, Organic Baby Spinach, Frisée, Warm Sherry Vinaigrette

### DANDELION SALAD 9\*

Heirloom Cherry Tomatoes, Roasted Beets, Goat Cheese Fondue, Chamomile Honey Dressing, Toasted Sunflower Seeds

### BUCKET OF MUSSELS 12

P.E.I. Black Mussels, Applewood Smoked Bacon, Roasted Fennel, Oven Dried Tomato, Pilsner Beer Broth

## SIDES 7

### CREAMY GOAT CHEESE POLENTA

Kalamata Olives

### BRUSSEL SPROUTS

Double Smoked Cheddar, Duck Prosciutto, Crushed Hazelnuts

### ROASTED CURRIED CAULIFLOWER\*\*

House Made Curry Oil

### BLACK PEPPER GNOCCHI

Wild Mushrooms, Fine Herbs

### WHITE DOG LOBSTER-MAC-&-CHEESE 10

Lancaster White Cheddar, Maine Lobster, Truffle Herb Crust

## ENTREES

### SPICY LAMB BOLOGNESE 21

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

### CITRUS POACHED ARCTIC CHAR 24

Herb Gnocchi, Baby Carrot Confit, Rhubarb Gastrique, Wild Watercress Sauce

### GREEN MEADOW FARMS N.Y. STRIP 32

Local Asparagus, Buttermilk Battered Crispy Onion Rings, Beef Bacon Compound Butter, Beef Demi-Glace

### SEITAN CHICKPEA DOSAS 20\*\*

Sautéed Seitan, Onions, Peppers, Curry Coconut Cream, Chickpea Pancakes

### SEARED FIVE SPICE YELLOWFIN TUNA 29

Dwarf Bok Choy, Kumquats, Black Radishes, Wasabi-Cauliflower-Sweet Pea Puree, Ponzu Reduction

### PORCINI DUSTED TOFU 21\*

Kennett Square Wild Mushrooms, Butternut Squash Risotto

### JERSEY FLOUNDER 25

Wilted Mustard Greens, Parsnip Puree, Meuniere Butter

### GRILLED PORK CHOP 28

Sweet Stem Farms Pork Chop, Sautéed Fiddlehead Ferns, Duck Fat Potatoes, Rhubarb Chutney, Morel Mushroom Cream

### LANCASTER COUNTY CHICKEN BREAST 24

Sautéed Stinging Nettles, Black Garlic Puree, Wild Mushroom Mousse

### LONG ISLAND DUCK BREAST 27

Wild Ramps, Kennett Square Wild Mushrooms, Sunflower Seed Risotto

**\*VEGETARIAN \*\*VEGAN**

**18% GRATUITY ADDED TO PARTIES 5 OR MORE**

**EXECUTIVE CHEF ERIC YOST**