

~ Restaurant Week ~

Select One From Each Course \$45 per guest.

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~ First Course ~

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Polenta “Crutons” (D,G)

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro

SPINACH & ARTICHOKE CROQUETTES

Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G)

SPRING WEDGE SALAD

Little Gem, Baby Carrots, Sugar Peas, Local Radish, Cucumber, Pickled Onion,
Crouton Crumbles, Herby Sour Cream Dressing (D)

~ Second Course ~

VERLASSO SALMON

Spring Potato & Onion Crust, Grilled Asparagus, Bearnaise Sauce (D)

FLOUNDER PICCATA

Creamy Broccoli Orzo, Capers, Lemon Butter Sauce (D, G)

IMPOSSIBLE PATTY MELT

Epic Spicy Pickles, Chipotle Aioli, Smoked Onion, Vegan Provolone, Sourdough,
French Fries (G)

ASIAN BBQ PORK RIBS

Chilled Rice Noodle, Snap Pea, & Spring Radish Salad (G)

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G)

~ Dessert ~

CHEF'S TRIO OF MINIATURE DESSERTS

Coconut Cream Torte, Passion Fruit Meringue Tart, Chocolate Mousse (G,D)

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W FRW

*Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more