

STARTERS

East Coast Oyster Menu	<i>daily menu</i>
Smoked Pork Belly Mac	11
caramelized onion cheddar mac, smoked pork belly, chili tomato jam	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Boar Bruschetta	12
focaccia, balsamic fig, goat mousse, boar lonzo	
Roasted Pepper Basil Hummus	8
flat breads & vegetables	
Artisanal Cheese & Salumi	<i>daily menu</i>
Kennett Stuffed Mushrooms	10
lump crab imperial, hollandaise	
Garlic Clams	12
lemon garlic herb broth, grilled foccacia	
Seared Foie Gras	15
whiskey apple brioche, balsamic fig, marcona almond	

SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Du Jour	6/8
daily selection	

SALADS

Caesar	6/9
romaine, garlic focaccia, parmesan, anchovy dressing	
*Wedge	6/9
iceberg, tomato, red onion, bacon, gorgonzola dressing	
House Greens	6/9
gorgonzola, spiced walnuts, tomato, cranberries, balsamic	
Poached Pear	11
greens, marcona almond, champagne vin, fried goat cheese, blueberry jam, pancetta, onion jam	
*Beets & Blue	11
greens, blue cheese, heirloom grape tomatoes, honey pistachio. pickled onion, sherry vinaigrette	
*Local PA Black & Blue Sirloin	16
garlic peppercorn, greens, seasonal tomato, red onion, blue cheese, balsamic reduction	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing	
*Chilled Gulf Shrimp	14
spinach, bacon, egg, heirloom cherry tomato, shitake, red wine bacon vinaigrette, shaved radish	

ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12
SHRIMP 6 *CRAB CAKE 10 SALMON 8

SIDES

Haricot Vert 4	Asparagus 5	Spinach 5
Roasted Mushrooms 6	Roasted Garlic Mash 4	
Seasoned Fries 4	Fried Brussels 6	Jumbo Onion Rings 6

VEGETABLE & PASTA

Pasta Pomodoro	16
chefs choice pasta, fresh basil, roasted tomato, fresh mozzarella	
* Roasted Stuffed Squash	19
corn and black bean red rice, aciote roasted cauliflower, ancho salsa verde, chili pepitas	

SEAFOOD

Pan Seared Faroe Island Salmon	25
5 grain brussels with butternut & cranberry, toasted marcona almond & tomato butter	
*Jumbo Lump Crab Cake	19/29
lobster saffron butter, roasted marble potato, haricot vert	
Shrimp Scampi	22
lemon garlic orzo, tomato, spinach	
*Fresh Catch Fish	<i>Mkt</i>
lemon caper burre blanc, yukon mashed, haricot vert or featured chef's presentation	

GAME & MEAT

*Grilled Free Range Chicken	20
root vegetable ratatouille, madeira tomato butter	
*Venison Loin	34
espresso rubbed, roasted caramel butternut puree, marble potato, haricot, & venison cherry sausage hash	
*Short Rib	26
balsamic braised, gorgonzola risotto, red pepper cippolini onion agrodolce	
All Natural Pekin Duck	29
fennel cranberry compote, lobster pierogi, foie leek butter	
*Ancho Pork Tenderloin	24
chipotle whipped sweet potato, roasted garlic kale, jalapeno gooseberry jam, blueberry apple cider gastrique	

STEAKS & CHOPS

*Filet Mignon	19/29
yukon mashed, haricot vert, bordelaise	
3\$ En Croûte Style-Pastry, Brie, & Grain Mustard Demi	
*14oz CAB NY Strip	36
au poivre sauce, yukon mashed grilled asparagus	
*7oz CAB Barrel Cut Ribeye	32
smashed celeriac & parsnip, madeira braised cippolini & kennett mushroom, roasted radicchio treviso, balsamic	

SANDWICH BOARD

<i>served with house sweet & spicy dill pickles & hand cut chips</i>	
Roasted Veggie Burger	12
tomato chili jam, arugula, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
lettuce, tomato, brioche, tartar	
House Burger	14
½ lb, cheddar, caramelized onion, apple wood bacon, herbed garlic aioli, brioche	

**=Gluten Free*

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Dinner Winter 2018

