

STARTERS

East Coast Oyster Menu	daily menu
*Smoked Berkshire Belly & Duck Egg	12
parmesan polenta, tomato chili jam	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Shrimp Bruschetta	12
pesto crostini, chilled shrimp, tomato chili jam, asiago	
Roasted Pepper Basil Hummus	8
flat breads & vegetables	

Artisanal Cheese & Salumi daily menu

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

**=Gluten Free*

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

Lunch Fall 2018

SANDWICH BOARD

Roasted Veggie Burger	12
tomato chili jam, greens, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
lettuce, tomato, brioche, tartar	
Grilled Chicken Club	11
bacon, greens, tomato, avocado, roasted garlic aioli	
Traditional Reuben	12
corned beef, sauerkraut, house dressing, swiss, marble rye	
California Style –choose hot or cold	
turkey, coleslaw, house dressing, swiss, marble rye	
Grilled Cheese & Tomato	8
cheddar, aged provolone, fresh mozzarella, seasonal tomato, sourdough	
Barbecue Brisket	14
sweet & spicy braised brisket, onion jalapeno jam, crispy onion straws on onion brioche	
Game Burger	16
ancho rubbed elk burger, house boar bacon, blackberry jalapeno relish, duck egg, brioche	
Chicken Salad	9
lettuce, tomato, butter croissant	
House Burger	14
½ lb, cheddar, caramelized onion, apple wood bacon, herbed garlic aioli, brioche	
Turkey Focaccia	12
cranberry basil jam, greens, creamy brie, bacon	

**gluten free bread available 1\$*

ENTREES

Pan Seared Atlantic Salmon	15
pumpkin kale farro, fig jam, fall spiced pepitas	
*Scallop & Shrimp	15
spinach & tomato pecorino risotto	
*Jumbo Lump Crab Cake	15
lobster saffron butter, roasted marble potato, haricot vert	
*Jerk Roasted Stuffed Squash	14
coconut red rice, butternut apple chutney, pickled red onion, candied cashew gravel	
*Blackened Chicken Bowl	12
cilantro lime red wehani, black bean corn relish, pico, avocado, sour cream	
Quiche Selection	9
daily featured presentation	
*Omelet du Jour	9
featured 2 egg omelet with rice salad	
*Shrimp & Grits	12
andouille gravy, cheddar grits, wilted garlic spinach	
*Filet Mignon	16
grilled medallions, roasted garlic whipped potato, haricot vert, herb demi	

