



DINNER

FIRST

CHICKEN CORN SOUP

Sweet corn, smoked egg, huitlacoche riiwwels and corn crisp

EARLY HARVEST SALAD

Spring lettuce mix, asparagus, fiddlehead, toasted hickory nut, feta cheese and raspberry vinaigrette

THE ROOTS

Pickled kohlrabi, sunchoke, radish, cipollini scallion, beet, hominy hummus and goat kefir ranch

GRILLED CLAMS IN THEIR SHELL

Delaware Bay medium necks, wine reduction, seaweed butter and smoked sea salt

EGG YOLK RAVIOLI

Crisp cherry smoked pork, sassafras pork jus, wilting spring greens and shaved walnut

CHEEKS

Slow cooked beef cheek, pan roasted skate cheek, tarbais beans, sorrel & dried scallop

RABBIT TENDERLOIN

Brown butter, celery root ribbons, carrot caraway reduction and black vinegar

APPLE SNITZ CHOUCROUTE

House made sauerkraut, summer sausage, dried local apples

PENNSYLVANIA CHEESE TRIO

Kidchego (goat), Monterrey Blue (cow), and Galens Smoked Gouda (cow)

Served with raw honey, spiced walnuts & raspberry apple butter

LANCASTER MEAT TRIO

Lebanon bologna, Speck, Green Meadow Farm Smoked Country Ham

Served with whole grain mustard, deviled egg yolk and sliced bread

SECOND

GRILLED STURGEON

Cooked on oak wood plank and served with roasted sunchoke, watercress, lemon verbena and white wine emulsion

RABBIT HASENPFEFFER

Slow cooked rabbit, steel cut buckwheat, dried cherry, alfalfa cream and crispy poprobins

DRY AGED RIBEYE

28-day dry aged Prime Hereford beef, charred ramps, roasted fingerling potato, grilled turnip, sweet and sour beef reduction and spruce butter

VENISON OSSO BUCCO

Smoked blueberry dry rub, alfalfa roasted parsnip, morel mushrooms, Castle Valley grits and game sauce infused with hawthorn berry tea

FREE RANGE CHICKEN

Refried sweet potato, crispy turnip patty cake, pickled ramp pesto, wilted kale and birch wood passed chicken jus

"Wish not so much to live long as to live well."

—Benjamin Franklin