

First Course

- Kennett Square Mushroom Soup *Grilled Amish Chicken, Truffle Chive Crème Fraiche* 8
- Lancaster County Pumpkin Bisque *Toasted Walnuts, Brown Sugar Mascarpone, and Fresh Sage* 8
- Chicken Liver Mousse *Sun Dried Cherry Chutney, Sea Salt, Cornichons, Sourdough Croustades* 9
- Prince Edward Island Mussels *Berks County Fennel, Crushed Tomatoes, Victory Prima Pils* 12
- Roasted Bosc Pear Salad *Blue Moon Acres Arugula, Hazelnuts, Shaved Pecorino, Aged Port Syrup* 9
- Pan Seared Lump Crab Cake *Crisp Kaufmann Apples, Baby Frisee Salad, Citrus Vinaigrette* 14
- Barnegat Light Day Boat Scallop *Curried Cauliflower, Golden Raisins, Caper Brown Butter* 11
- Spinach & Bacon Salad *Green Meadow Smoked Bacon, Red Onion, Blue Cheese Vinaigrette* 9
- Wild Mushroom Stuffed Raviolis *Trumpet Mushrooms, Scallions, Tasso Ham, Light Porcini Cream* 9
- Green Meadow Beef Tartare *Farm Raised Quail Egg, Traditional Garnishes, Purple Mustard* 13
- Local Artisan Cheeses *Shellbark Hollow Farm Goat, PA Noble Cheddar, Birch Run Hills Blue* 12
- Lancaster Beets *Crème Fraiche, Goat Cheese Polenta 'CROUTONS', Balsamic Mignonette, Ricotta Salata* 12

Entrees

- Spicy Lamb Bolognese *Meadow Run Farms Lamb, Severino Rigatoni, Basil Ricotta, Baby Spinach* 20
- Balsamic Roasted Meadow Run Pork Chop *Sweet & Sour Peppers, Olive Oil Mashed Potatoes* 27
- Green Meadow Cheddar Burger *Smoked Bacon Mayo, Grilled Red Onion, House Cut Fries* 15
- Wild Alaskan Coho Salmon *Wild Mushroom Spaetzle, Branch Creek Butternut Squash, Swiss Chard* 31
- Prosciutto Wrapped Brook Trout *Lump Crab Stuffing, Fresh Herb Oil, Grilled Lemon, Remoulade* 28
- Pan Roasted Amish Chicken Breast *Kabocha Squash Puree, Braised Red Cabbage, Pistachios* 24
- Painted Hills 14oz Rib Eye *Black Pepper Crust, Brussels Sprouts, Grilled Onion Bread Pudding* 44
- Wood Grilled Grass Fed Filet Mignon *Birch Run Blue Cheese, Baby Red Oak Salad, Cognac Demi* 36
- Thai Spiced Wood Grilled Tofu *Stir Fried Vegetables, Miso Honey Glaze, Steamed Jasmine Rice* 19
- Red Wine Braised Beef Short Ribs *Root Vegetables, Garlic-Parmesan Potato Puree, Crispy Shallots* 28
- Wood Grilled Yellow Fin Tuna *Late Harvest Tomatoes, Capers, Marinated Artichokes, Rouille* 32
- Roasted Local Vegetable Casserole *Turnips, Roasted Yams, Olives, Tomato Confit, Arugula Pesto* 19

Sides

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| Truffle Parmesan Fries 7
<i>Spicy Aioli, White Truffle Oil</i> | Blue Moon Acres Greens 7
<i>Fresh Lemon, Olive Oil</i> | Kennet Square Mushrooms 8
<i>Truffle Oil</i> |
| Glazed Brussel Sprouts 8
<i>Smoked Bacon, Maple Syrup</i> | Roasted Root Vegetables 8
<i>Arugula Pesto, Tomato Confit</i> | Grilled Sweet Potatoes 7
<i>Aged Balsamic Vinegar</i> |

Executive Chef: Zach Grainda

In Order To Offer The Highest Quality Seasonal Items, Menus May Change. Our Produce, Meat, Poultry And Fish Come From Farms, Ranches And Fisheries Guided By Principles Of Sustainability.

An 18% gratuity will be added to parties of 8 or more