

ITEMS TO SHARE

Seafood

- Oysters on the half shell, cocktail & mignonette | 1/2 dozen 18
Poached jumbo shrimp, cocktail sauce & lemon | 1/2 dozen 18
Jumbo lump crab, tomato conserve,crispy kale & preserved lemon aioli | 18

Pizza

- Margherita, San Marzano tomatoes, basil,Caputo Brothers mozzarella & EVOO* | 15
Meatball, pepperoncini, roasted garlic & Parmesan | 17
Pepperoni, grilled red onion, rapini & feta cheese | 16
House smoked salmon, crema fresca, capers & crispy potato | 17
Kennett Square mushrooms, caramelized onions, Caputo Brothers mozzarella & truffle oil* | 16

Boards

Cheese Board* | 20

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membrillo, fig cake, crostini & candied walnuts
• Provola Piccante, Cow, Caputo Brothers, Spring Grove PA
• Smoked Cheddar, Raw Cow, Lykens Valley Creamery, Millersburg PA
• Dragons Breath, Raw Cow, Keswick Creamery, Newburg PA
• Chevre, Goat, Linden Dale Farm, Ronks PA

Cured Meat Board | 20

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mustard, bread and butter pickles, olive tapenade & crostini
• Prosciutto di Parma
• Pepperoni
• Sopressata
• Speck

PRIX FIXE MENU

Prix fixe menu price of entrée includes a small plate & dessert

Small Plates

- Boston bibb, candied walnuts, granny smith apple, Gorgonzola piccante & champagne vinaigrette*
Grilled octopus, crispy potato, toasted pinoli, arugula & balsamic glaze
Sweet potato ravioli, sage brown butter, amaretti cookie & Caputo Brothers ricotta salata
House pickled beets, Linden Dale Farm chevre & Thomas' Urban Farming red Russian kale
Baby spinach salad, pickled beets, red onion, crispy 6 minute egg & port wine dressing
Roasted garlic arancini, local bacon & onion jam
Slow stewed meatballs, tomato sauce & baked Parmesan
Seafood bisque & saffron aioli
Sage pappardelle, duck ragout, pancetta & Parmesan

Large Plates

- Organic chicken breast, nebrodini mushrooms, brown butter spaghetti squash & rosemary jus | 60
Braised beef short ribs, horseradish buttercrust, Brussels sprouts, creamy polenta & demi | 63
Maple glazed salmon, toasted quinoa & rapini | 60
Espresso rubbed 6 oz. filet mignon, Masser's roasted garlic patata puree, winter vegetables & house made Worcestershire sauce | 65
Butter poached lobster risotto, nebrodini mushrooms, spinach & Parmesan | 65
Kennett Square mushroom lasagna, spinach, Caputo Brothers mozzarella & caramelized onion* | 55

Desserts

- Cheese doughnuts, candied kumquats, cranberry chutney & speculoos gelato
Chocolate peanut caramel torte, caramelized cocoa nibs, peanut brittle & stout milk chocolate gelato
Coconut pavlova, kiwi mango terrine, hibiscus caviar & mint lemongrass sorbet

Vegetarian menu items are noted with asterisk (*).

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness