



# Dine Early Menu

Three Courses for \$26.95

Monday-Sunday 4:30 – 6:00, Tuesdays All Night

Available to Parties of 8 or Less

~cannot be combined with any other offer~

## Appetizers

Crab Bisque (*add \$3*)

Soup du jour

Caesar salad, croutons, shaved parmesan

<sup>GF</sup> Garden Greens, tomato, cucumber, radish, miso vinaigrette

<sup>GF</sup> Iceberg Wedge Salad, rothkase blue cheese, bacon, buttermilk dressing

<sup>GF</sup> Marguerita Salad, fruit, candied walnuts, blue cheese, tomato vinaigrette

## Entrees:

Homemade Ricotta Cavatelli – beef & pork bolognese

Crab Cakes – bloomsdale spinach, bacon, whole grain mustard, cornbread crumble (*add \$7*)

\*\*Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive, Satur Farms kale, sweet peppers, rosemary vinaigrette (*add \$4*)

<sup>GF</sup> Green Fish Stew – salmon, shrimp, mussels, hominy, green tomato broth

<sup>GF</sup> Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice

\*\* <sup>GF</sup> 5oz. Grass Fed Filet Mignon - au gratin potatoes, creamed spinach, chianti demi (*add \$7*)

Bucks County Meatloaf – charred onion jus, potato puree, grilled cabbage, carrot

Lemon Chicken- mashed potatoes, olives & capers

Pork Paprikash - braised pork shoulder over mustard spaetzle

## Desserts:

<sup>GF</sup> Sorbet or Ice Cream

Tiramisu

Seasonal Dessert

Chocolate Oatmeal Cookies

<sup>GF</sup> Fresh Fruit

*\*Gluten Free*



*Proudly Serving Fair Trade & Organic Coffee*