



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

^{GF} Garden Greens, tomato, cucumber, radish, miso vinaigrette

^{GF} Iceberg Wedge Salad, rothkase blue cheese, bacon, buttermilk dressing

^{GF} Marguerita Salad, fruit, candied walnuts, blue cheese, tomato vinaigrette

Entrees:

Homemade Ricotta Cavatelli – beef & pork bolognese

Crispy Crab Cakes – brussels sprouts slaw, sweet potato wedges (*add \$7*)

** ^{GF} Faroe Island Salmon – roasted beets, sautéed arugula, orange salsa (*add \$4*)

^{GF} Green Fish Stew – salmon, shrimp, mussels, hominy, green tomato broth

^{GF} Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice

** ^{GF} 5oz. Grass Fed Filet Mignon - au gratin potatoes, creamed spinach, chianti demi (*add \$7*)

** Grass Fed Yardley Burger - ground in house daily, roasted tomatoes, boursin cheese, French fries

^{GF} Traditional Meatloaf – peas & carrots, mashed potatoes, brown gravy

Lemon Chicken- mashed potatoes, olives & capers

Pork Paprikash - braised pork shoulder over mustard spaetzle

Desserts:

^{GF} Sorbet or Ice Cream

Tiramisu

Seasonal Dessert

Chocolate Oatmeal Cookies

^{GF} Fresh Fruit

**Gluten Free*



Proudly Serving Fair Trade & Organic Coffee