



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

Crab Cake – bloomsdale spinach, bacon, whole grain mustard, cornbread crumble

**^{GF} Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive, Satur Farms kale, sweet peppers, rosemary vinaigrette

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto

**^{GF} Grilled Flat Iron Steak – mashed potatoes, green beans, chianti demi

Bucks County Meatloaf – fresh English peas, thumbelina carrots, carrot puree, salt pork gravy

Lemon Chicken - mashed potatoes, olives & capers

Wild Maine Mussels with Angel Hair Pasta – red or white sauce

Desserts:

^{GF} Sorbet or Ice Cream

Tiramisu

Seasonal Dessert

Chocolate Oatmeal Cookies

^{GF} Fresh Fruit

**Gluten Free*



Proudly Serving Fair Trade & Organic Coffee