

~ TIERS OF TASTE ~

Choose 1 for 8. / 3 for 22.

Pork Lettuce Wraps – cucumber, pickled carrot, cilantro, hoisin sauce, sesame seeds

Chicken Wings – buffalo style with house made blue cheese or burnt scallion barbecue

^{GF} Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill

^{GF} Brussels Sprouts – bacon, apple, pecan, whole grain maple vinaigrette

Fried Calamari – buttermilk rouille, pickled cherry pepper, fine herbs

Crispy Duck Roll – burnt carrot jam, tarragon

^{GF} Devils on Horseback – bacon wrapped dates stuffed with chorizo

Seasonal Hummus – grilled pita, lemon, zatar

Beet Panzanella – orange, red onion, ricotta salata, fresh herbs

^{GF} Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

~ APPETIZER ~

** ^{GF} Oysters on the Half Shell – 2.75 each

^{GF} Wild Shrimp Cocktail - traditional cocktail sauce 4. /each

Cheese Plate, Choice of 3 for 13. Choice of 4 for 16. All Cheeses 19.

Lou Bergier Pichin – Stracapa – Round Top Sheep Tomme – Bleu d’Auvergne – Petit Cantal

~SOUP & SALAD~

Crab Bisque 10. Soup Du Jour 8.

Caesar Salad - focaccia croutons, Caesar dressing 8.

Kale Salad - spicy dressing, toasted sesame seeds, beemster cheese 9.

^{GF} Garden Greens - miso vinaigrette 7.

^{GF} Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

^{GF} Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.

^{GF} Little Gem Salad – cherry tomatoes, avocado, spring onion, green goddess dressing 9.

^{GF} Roasted Griggstown Chicken Salad- greens, sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Shrimp 12. **Faroe Island Organic Salmon 10.*

*Crab Cake 10. **Grass Fed Flat Iron Steak 9.*

~ MAIN ~

SEA

Rainbow Trout – whole berry spelt, strawberries, grilled red watercress, Bulgarian feta 25.

Crab Cakes – bloomsdale spinach, bacon, whole grain mustard, cornbread crumble 28.

Crispy Cod – littleneck clams, winter greens, smokey potato chowder broth 27.

^{GF} Basque Seafood Stew – piperade broth, fresh fish & clams, safrito aioli, chorizo, herbs 27.

**Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive, Satur Farms kale, sweet peppers, rosemary vinaigrette 27.

~LAND~

** ^{GF} Grass Fed Filet Mignon – au gratin potatoes, creamed spinach, chianti demi 28. /36.

Bucks County Meatloaf – fresh English peas, Thumbelina carrots, carrot puree, salt pork gravy 20.

Handmade Ricotta Cavatelli - beef & pork bolognese 22.

Stuffed Griggstown Farm Chicken – artichokes, potato, carrot, black truffle 28.

Castle Valley Grain Bowl – fava beans, rye berries, pickled spring onion, roasted radish, mint pesto 22.

Crispy Pork Shank- braised collards, Appalachian potato cake, whole grain mustard crème fraiche 28