

### ~ 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
- <sup>GF</sup> Deviled Eggs – smoked trout, pickled mustard seed, trout roe, dill
- <sup>GF</sup> 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
- <sup>GF</sup> Devils on Horseback – bacon wrapped dates stuffed with chorizo
- Seasonal Hummus – grilled pita, lemon, zatar
- Beet Panzanella – orange, red onion, ricotta salata, fresh herbs
- <sup>GF</sup> Crispy Cauliflower – preserved lemon, charred scallion, caper berries, arugula

### ~ APPETIZER ~

- \*\* <sup>GF</sup> Oysters on the Half Shell – 2.75 each
- <sup>GF</sup> 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.
- <sup>GF</sup> Garden Greens - miso vinaigrette 7.
- <sup>GF</sup> Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.
- <sup>GF</sup> Iceberg Wedge Salad - bacon, rothkase blue cheese, buttermilk dressing 10.
- <sup>GF</sup> Little Gem Salad – cherry tomatoes, avocado, spring onion, green goddess dressing 9.
- <sup>GF</sup> 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 bery 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.
- <sup>GF</sup> 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~

- \*\* <sup>GF</sup> 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

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

\*\*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

\*\* <sup>GF</sup> 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:

<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*