

**Valentines Day Sunday February 14<sup>th</sup> 2021**  
**Open for INDOOR dining at 50% Capacity-**  
**Outdoor on the enclosed front porch (with heaters)**  
**Curbside and To Go**  
**(there is no bar service in PA, but we are serving drinks at the table with brunch)**

**Valentines Brunch 11-2**  
**\$35 per person 3-Course Brunch +beverages+tax+gratuity**

1<sup>st</sup> Course

**Cool Breeze Farms Mixed Greens**-Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette  
**Chopped Iceberg**-Tomato, cucumber, bacon, smokey buttermilk Rogue Valley blue cheese dressing  
**Grilled Romaine**-Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons  
**Bloody Mary Shrimp Cocktail**-3 Texas jumbo shrimp cocktail skewered and served over a petite Bloody Mary with a salted rim, celery stalk  
**Blue Crab Fritters**-Old Bay remoulade  
**Cup of Creamy Kennett Square Mushroom Soup**-Reggiano cheese, truffle oil  
**Chef's Market Selection of Cheeses** ( this item is a shared item for 2 guests) served with accompaniments

2<sup>nd</sup> Course

**4 oz. Texas Wagyu Beef Short Ribs**-over parmesan grits, haricot vert, Cabernet reduction  
**3-egg Seafood Omelet**-lobster, crab and shrimp with a mornay sauce, bacon+cheddar potato croquette  
**Crab Benedict**-two English muffins, poached eggs, jumbo lump crab cakes, hollandaise, bacon+cheddar potato croquette  
**Buttermilk Fried Chicken and Waffles**-served with whipped butter and Pennsylvania maple syrup  
**Marinated Faroe Island Salmon**-local greens, cucumbers, snap peas, sesame-soy dressing  
**Sautéed Texas Jumbo Shrimp**-hazelnut-chile romesco, parmesan grits  
**House Ground Wagyu and Brisket Burger**-tomato jam, bourbon glazed bacon, aged swiss+black truffle cheese, house cut fries

3<sup>rd</sup> Course

**Bourbon Crème brulee**-seved with a nutty biscotti  
**Grand Marnier chocolate truffles**-raspberry dipping sauce  
**Red Velvet Cake**-candy heart

Additional Items

**8 oz. Center Cut Filet Mignon Steak Frites**-with peppercorn sauce and garlic aioli (\$20 extra)  
**14 oz. USDA Prime Center Cut NY Strip Steak Frites**- with peppercorn sauce and garlic aioli ( \$35 extra)

Beverages

**Strawberry Sangria-\$12**

White wine, Grand Marnier, sparkling water, strawberries

**BP Mimosas**-your choice of OJ, strawberry, pomegranate-\$8

**Chocolate Strawberry Martini-\$14**

Godiva chocolate, Stoli strawberry, strawberry puree, chocolate covered strawberry garnish

**Cupid's Arrow-\$14**

Titos vodka, orange liqueur, OJ, simple syrup, soda water, chopped raspberries and strawberries, splash lemon juice, red sugar crystal rim, mason jar