

**2025-Dining Room Menu-Dinner Tues-Sunday@4:30pm**

**PLANNING A PARTY at Our Place or Yours!!**

**Here-** Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60

**AWAY- Full- Prime Hospitality Catering!**

[www.rockwoodcarriagehouse.com](http://www.rockwoodcarriagehouse.com)

[www.primehospitalitycatering.com](http://www.primehospitalitycatering.com)

**•Starters**

<b>House Made 3-Cheese Flatbread</b>	<b>15</b>
Golden tomatoes, burrata, basil, spices	
<b>Poutine</b> -hand cut fries, cheese curds, short rib gravy	<b>15</b>
<b>Chef's Market Selection of Cheeses</b>	<b>MP</b>
See daily specials sheet for list of artisan cheeses	
<b>Crispy House Made Mozzarella</b>	<b>15</b>
Fire roasted tomato sauce, basil pesto	
<b>Kennett Square Mushroom Tart</b>	<b>16</b>
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
<b>East Coast Blue Crab Dip</b> -grilled pita	<b>18</b>
<b>Skillet Meatballs</b> -house made blend of chuck, prime and wagyu, aged provolone, marinara	<b>16</b>
<b>Baby Spinach Dip</b> -house made baguette	<b>14</b>

**• Soup & Salads**

<b>Cool Breeze Farms Mixed Greens-</b>	<b>14</b>
Mixed greens, creamy goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette	
<b>Chopped Salad</b> -Iceberg and red romaine, tomato, Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing	<b>14</b>
<b>Grilled Romaine</b>	<b>15</b>
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons	
<b>Burrata+Heirloom Tomato</b>	<b>17</b>
pesto, nut + seed dukkah, house made crackers	
<b>Soup of the Day</b>	<b>MP</b>
<b>Crock of French Onion Soup</b>	<b>14</b>
Pain perdu, gruyere cheese	

**• Raw Bar**

<b>Tuna Tartare*</b> -Avocado, soy marinated onions, tortillas, wasabi	<b>19</b>
<b>Freshly Shucked East or West Coast Oysters</b> -cucumber mignonette-MP	
<b>Fresh Texas U12 Shrimp Cocktail-per piece*</b> -4.50	
<b>Crab Cocktail</b> -Red Sea salt, Old Bay, artisan olive oil; wakame seaweed	<b>25</b>
<b>Raw Bar Sampler*</b>	<b>75</b>
6 oysters, 6 jumbo shrimp cocktail, tuna tartare, crab cocktail, 4 green lipped NZ mussels	

**• From the Steakhouse Grill\***-garnished with butter braised French green beans, and BP steak sauce

<b>12 oz. Certified Angus Beef NY Strip</b>	<b>52</b>	<b>14 oz. 30-day Dry-aged-in House NY Strip</b>	<b>MP</b>	
<b>6 oz. Bacon Wrapped Filet Mignon</b>	<b>45</b>	<b>10. oz. USDA Prime Filet Mignon</b>	<b>69</b>	
<b>8 oz. Prime Coffee Rubbed Sirloin</b>	<b>36</b>	<b>22 oz. USDA Prime Porterhouse</b>	<b>75</b>	
<b>14 oz. Prime Pork Chop</b>	<b>38</b>	<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>MP</b>	
Creamy potato puree	6	House cut crispy fries-10	Local mushrooms onions+garlic butter	12
Creamed Corn	10	Truffle parmesan fries-12	Creamy Truffled Risotto	12
Cast iron creamed spinach	12	Salt crusted baked potato-6	Butter braised jumbo lump crab	22
Baked 5-Cheese Mac n cheese	10	Lemon Garlic Shrimp-\$13	Garlic Mashed Potatoes	7
Au Poivre with maple butter-	4		NOLA	NC
Bearnaise (served room temp)-3	Green peppercorn aioli-\$2	Horseradish aioli-\$2	Melted Birchrun blue cheese-\$4	

**\*Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness**

**TURF**

<b>USDA Prime Beef Short Ribs-4oz.</b>	<b>26</b>
haricot vert, cabernet reduction	<b>8 oz. 45</b>
<b>House Made Seasonal Vegan Chili</b>	<b>25</b>
<b>Murray Farm ½ Chicken</b>	<b>32</b>
Locally raised chicken, wilted kale, warm farro and delicata squash, maple cider aioli	
<b>Kennett Mushroom Ravioli</b>	<b>26</b>
Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks	
<b>Wagyu Flatiron Steak Frites</b>	<b>37</b>
garlic aioli, cabernet reduction	

**SURF**

<b>Grilled Swordfish</b>	<b>38</b>
Gremolata style, mushroom and arugula salad, yuzu aioli	
<b>Canadian King Salmon</b>	<b>35</b>
Citrus cured fish, salt roasted beets, tomato, roasted shallot- balsamic vinaigrette	
<b>House Made Seafood Ravioli</b>	<b>18/35</b>
Shrimp, lobster, crab, roasted garlic cream	
<b>Branzino</b>	<b>35</b>
Swiss chard, spinach, toasted almond pesto-sauce piquant	