

2026 Easter Dinner
A la Carte dinner from 3-8pm



• Starters

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

• Soup & Salads

Cool Breeze Farms Mixed Greens-	14
Mixed greens, creamy goat cheese, honey crisp apple, candied nuts, dark balsamic vinaigrette	
Chopped Salad -Iceberg and red romaine, tomato, Bourbon braised bacon, crumbled Bayley Hazen Blue cheese, cucumber, creamy buttermilk blue cheese dressing	14
Grilled Romaine -Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons	15
Burrata+Heirloom Tomato pesto, nut + seed dukkah, house made crackers	17
Lobster Bisque	15



• Raw Bar

Tuna Tartare* -Avocado, soy marinated onions, tortillas, wasabi	19
Freshly Shucked East or West Coast Oysters -cucumber mignonette-MP	
Fresh Texas U12 Shrimp Cocktail-per piece* -4.50	
Colossal Crab Cocktail -Red Sea salt, Old Bay, artisan olive oil; wakame seaweed	25

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

12 oz. Certified Angus Beef NY Strip	52	14 oz. 30-day Dry-aged-in House NY Strip	MP
6 oz. Bacon Wrapped Filet Mignon	47	10. oz. USDA Prime Filet Mignon	69
14 oz. Prime Pork Chop	38	16 oz. USDA Prime Delmonico Ribeye	MP

Creamy potato puree	6	House cut crispy fries-10	Mushrooms+cipollini onions+garlic butter	12
Truffle parmesan fries	12	Creamy Truffled Risotto-12	Creamy Garlic Mashed Potatoes	7
Cast iron creamed spinach	12	Salt crusted baked potato-6	Baked 5-cheese Mac n cheese	10

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

• ENTREES

Eleven Oaks Farm Wagyu Burger -Bourbon braised bacon, cheddar, BBQ sauce, LTO, fries	\$23
House Made Seasonal Vegan Chili	25
Kennett Mushroom Ravioli -Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks	30
Patagonian Salmon -Lemon and herb sabayon, yellow finn potatoes	35
House Made Seafood Ravioli -Shrimp, lobster, crab	37
Murray Farm ½ Chicken -Locally raised chicken, wilted kale, warm farro, delicata squash, maple cider aioli	32



