

Mother Day Dinner@4:00pm

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



• 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	
Hot crab, spinach, and artichoke dip-house made crisps	-18
Skillet Meatballs-house made blend of chuck, prime and wagyu, aged provolone, marinara	16

• Soup & Salads

Cool Breeze Farms Mixed Greens-	14
Mixed greens, creamy goat cheese, strawberries, 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	15
Creamy Caesar dressing with Meadow View Farm eggs, Parmignano-Reggiano cheese, croutons	
Burrata+Heirloom Tomato	17
pesto, nut + seed dukkah, house made crackers	
Lobster Bisque	MP
Crock of French Onion Soup	14
Pain perdu, gruyere cheese	

• 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	
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	45	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	Cast iron creamed spinach 12
Salt crusted baked potato	6	Garlic Mashed Potatoes-7	Local asparagus 10

Bearnaise (served room temp)-3

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

TURF

House Made Seasonal Vegan Chili-25

Murray Farm 1/2 Chicken 32
Locally raised chicken, wilted kale, warm farro and delicata squash, maple cider aioli

Kennett Mushroom Ravioli 26
Ricotta, truffle-parmesan cream, roasted beech mushrooms, melted leeks

Eleven Oaks Farm Wagyu Burger
Bourbon braised bacon, cheddar, BBQ sauce, LTO, fries

SURF

Seared Scallops-compressed apples, fennel, pistachio salad, "green goddess tartar sauce"

Canadian King Salmon-Vegetable melange, Yuzu aioli

House Made Seafood Ravioli 18/35
Shrimp, lobster, crab, roasted garlic cream



