



DINNER

Soups & Salads

Chef Michel's Traditional Onion Soup

Savory soup with melted Gruyère cheese. Our recipe served for 26 years 9

Soup du Jour

Chef's daily creation 8

Grilled Romaine Salad

Half a grilled romaine head, roasted red peppers, grilled artichoke hearts, Humboldt Fog cheese and an anchovy-Dijon mustard vinaigrette dressing 12

Wild Foraged Pickled Fiddlehead Fern Salad

Wild foraged pickled fiddlehead ferns with Blue Moon Acres spring mix, White Star Growers cherry tomatoes and Cherry Grove Farm nettle jack cheese 14

Swallow Hill Farm Arugula Greens, Marolda Farms Beets and Goat Cheese Salad

Arugula greens, pickled beets, French goat cheese, toasted almonds, dried cranberries, and a raspberry-Dijon mustard vinaigrette 14

Wild Foraged Pickled Fiddlehead Fern Salad

Wild foraged pickled fiddlehead ferns with Blue Moon Acres spring mix, White Star Growers cherry tomatoes and Cherry Grove Farm nettle jack cheese 14

Oysters

Incredibly fresh and served on the half shell with classic mignonette sauce, Kelchner's horseradish and lemon. Your server will review our selections Market Price

Appetizers

Traditional Charcuterie Plate

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, chutney, mustard and grilled artisan bread 16

House Smoked Rainbow Trout

Served with a Kelchner's creamed horseradish sauce and Crossroads Bake Shop toasted bread points 14

Dungeness Crab Cakes

Dusted with Panko crumbs, served with Tincum CSA Napa cabbage slaw, and a ginger Hollandaise 15

Prince Edward Island Mussels

Steamed in an herbs de Provence infused tomato sauce, Andouille duck sausage and Swallow Hill Farm fennel 14

Seafood Terrine

Chilled seafood terrine with lobster, halibut, salmon, scallops and saffron threads throughout 15

Grilled Spanish Octopus

Grilled octopus with a yuzu mayo dipping sauce, fresh sea bean salad with White Star Growers cherry tomatoes 16

Seasonal Cheese Platter

One ounce portions with local artisan bread points, Tassot Apiaries raw honey, salted almonds, and raspberry puree

Choice of three 18/ four 22/ five 25

Valley Shepherd Creamery (NJ)

Caramewaway (Cow) – Aged 3 + months, caraway added

More-Ber (Cow) – Aged 3 + months, light wash, ash center, super creamy

Pepato (Sheep) – Aged 5 + months, with the addition of cracked white peppercorn

Old Chatham Shepherding Co (NY)

Ewe's Blue (Sheep) - semifirm, Roquefort style

Camembert (Sheep) - Soft, rich, buttery

Kinderhook Creek (Sheep) - Creamy, earthy

Silver Goat (France)

Chevre (Goat) – French style, tart, crumbly



Entrees

Seared Maine Day Boat Scallops

Maine Day Boat scallops served with a puree of Traugers Farm celeriac, roasted Phillips Farm baby carrots, and a lemon thyme yuzu white wine sauce 26

Poached Wester Ross Scottish Salmon

Salmon served with jasmine rice, sautéed Mainly Mushrooms exotic and wild foraged mushrooms, sautéed Swallow Hill Farm tatsoi and a kaffir lime leaf coconut milk sauce 25

Sautéed Wild Monkfish

Monkfish served with Castle Valley Mill farro berries, sautéed Agriark Farm bok choy and a lemon butter caper dill sauce 28

Grilled Thyme and Honey Glazed Ham Steak

Grilled 3 ounce ham steak with roasted baby red potatoes, grilled asparagus, poached Belleview Farm eggs and a thyme honey, citrus demi-glace 22

McFarlane Farms Roasted Pheasant

Half of a pheasant served with sautéed collard greens, smashed Terhune Orchards elba potatoes, and a Solebury Orchards apple Calvados sauce 30

Joe Jurgielewicz & Sons Roasted Duck Breast

Boneless duck breast with wild rice, pear brie almond phyllo dough rolls and an apricot, ginger, rum reduction 28

Braised Lancaster County Lamb Shank

Domestic lamb shank served with smashed Tuscarora Farms orange and purple sweet potatoes, roasted Traugers Farm Brussels sprouts, and a veal demi-glace sauce 38

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast roasted with Tassot Apiaries honey and grain mustard, Parzanese Brothers turnips and fingerling potatoes 24

Grilled 16 oz. Lancaster County Porterhouse Steak

Porterhouse steak served with smashed Terhune Orchards Elba potatoes, smoked Berkshire pork belly, Ewe's Blue cheese, White Star Growers cherry tomatoes and a tangy balsamic reduction demi-glace 40

Happy Easter from the Golden Pheasant Inn

We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.

A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.