



DINNER

Soups & Salads

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese. Our recipe served for 26 years 8

Soup du Jour

Chef's daily creation 8

Swallow Hill Farm Romaine Salad

Half a romaine head with fresh grated Pecorino cheese, herbed croutons and an anchovy- Dijon mustard vinaigrette dressing 10

Swallow Hill Farm Mixed Field Greens, Blue Cheese and Walnut Salad

Mixed field greens, Old Chatham Ewe's blue cheese, candied walnuts, and lavender, thyme, and honey-infused balsamic dressing 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 12

White Star Growers Butterhead Lettuce, Navel Oranges & Flint Hill Farm Chevre

Butterhead greens, navel orange segments, Flint Hill Farm chevre, toasted sunflower seeds, lemon-Dijon mustard vinaigrette 10

Oysters

Incredibly fresh and served on the half shell with classic mignonette sauce, Kelchner's horseradish and fresh lemon.

Traditional Charcuterie Plate

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, assorted mustards, and chutneys and grilled artisan bread 16

House Smoked Rainbow Trout

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

Dungeness Crab Cakes

Crab cakes dusted with Panko crumbs, Tincum CSA napa cabbage slaw, and a ginger Hollandaise 15

Steamed Prince Edward Island Mussels

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

Sauteed Crawfish

Sautéed crawfish with anchovy and herb infused garlic butter served over a bed of Israeli cous-cous 12

Seasonal Artisan Cheese Platter

Served in one ounce portions with local artisan bread points, Tassot Apiaries raw honey & honeycomb, salted almonds, raspberry puree.

Choice of three 18/ four 22/ five 25

Valley Shepherd Creamery (NJ)

Carameaway (Cow) – Aged 3 + months, caraway added for a mellow spice like finish

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

Pepato (Sheep) – Aged 5 + months, sheep's milk cheese with the addition of cracked white peppercorn

Old Chatham Shepherding Company (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

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

26

Poached Wester Ross Scottish Salmon

Poached salmon served with jasmine rice, sautéed Mainly Mushrooms exotic and wild foraged mushrooms, and a kaffir lime leaf coconut milk sauce

24

Sautéed Wild Alaskan Day Boat Halibut

Sautéed halibut with Castle Valley Mill farro berries, roasted Shady Brook Farms broccoli, and a lemon butter caper dill sauce

28

Butternut Squash Ravioli

Ravioli filled with a butternut squash puree, topped with Pecorino Romano cheese and a fresh sage infused brown butter

24

Joe Jurgielewicz & Sons Roasted Duck Breast

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

28

Bolton Farms Slow Roasted Turkey

Roasted turkey with traditional chestnut stuffing, giblet gravy, roasted brussel sprouts and a sweet potato puree

28

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast roasted with Tassot Apiaries honey and grain mustard, sautéed Graiff Farms kale, grilled Swallow Hill Farm squash and roasted fingerling potatoes

24

Grilled Lancaster County Beef Strip Steak

Grilled beef strip loin steak with smashed Terhune Orchards elba potatoes, sautéed Tinicum CSA bok choy, and a béarnaise sauce

38

Braised Lancaster County Lamb Shank

Braised lamb shank with roasted Blue Moon Acres Jerusalem artichokes, sautéed brussel sprouts with hickory smoked bacon and shallots

38

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.