



DINNER MENU

Soups & Salads

Chef Michel's Traditional Onion Soup

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

Soup du Jour

Chef's daily creation Market Price

Grilled Romaine Salad

Half a grilled romaine head, peppercorn crusted bacon, Old Chatham's ewe's blue cheese, White Star Growers cherry tomatoes, and an Oasis Dairy Farms buttermilk dill dressing 15

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

Oysters

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

Traditional Charcuterie Plate

House made apricot and pistachio studded pheasant pâté, shaved prosciutto, assorted mustards, and chutneys and grilled artisan bread 18

House Smoked Rainbow Trout

Smoked trout with a horseradish beet sauce, black quinoa salad, and Crossroads Bake Shop toasted bread points 14

Dungeness Crab Cakes

Crab cakes dusted with Panko crumbs, cabbage slaw, and Hollandaise sauce 15

Crispy Flat Bread

Chef's daily creation. Market Price

Roasted Bone Marrow and Steak Tartare Duo

Roasted beef bone marrow duo with Lancaster County white truffle infused steak tartare, Crossroads Bakeshop toasted bread points, and seasonal marmalade 16

Seasonal Cheese Platter

Served in one ounce portions with local artisan bread points, Tassot Apiaries raw honey and honeycomb, salted almonds, and raspberry puree. Choice of three 18/ four 22/ five 25

Valley Shepherd Creamery (NJ)

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

Old Chatham Shepherding Company (NY)

Ewe's Blue (Sheep) - semifirm, Roquefort style
Camembert (Sheep)- Soft, rich, buttery
Kinderhook Creek (Sheep)- Creamy, earthy

Bobolink Dairy (Milford NJ)

Frolic (Cow) – Alpine style, farm cheese
Drumm (Cow) – Tangy, sharp, fermenty
Jean Louis (Cow) – Soft, acidic, wine
Baudolino (Cow) – Soft, ripe, complex
Cheddar (Cow) – firm, sharp, earthy
Amish Bleu (Cow) – Soft, rich, strong bleu

Silver Goat (France)

Chevre (Goat) – French style, tart, crumbly



Entrees

Seared Maine Day Boat Scallops

Seared Maine Day Boat scallops served with Castle Valley Mill Bloody Butcher grits, roasted Phillips Farm celeriac, fennel and baby carrots, and a lemon thyme yuzu white wine sauce

28

Poached Wester Ross Scottish Salmon

Poached salmon served with roasted potatoes, sautéed Mainly Mushrooms cultivated and wild foraged mushrooms, sautéed kale and a kaffir lime leaf coconut curry sauce

26

Spinach and Ricotta Ravioli

Spinach and ricotta filled ravioli finished with an herbs de Provence infused tomato sauce and Fulper Farms ricotta

25

Sautéed Wild Alaskan Halibut

Sautéed Halibut with garbanzo and white beans, Castle valley Mill emmer farro, pickled wild foraged fiddlehead ferns, roasted kalettes and a truffle infused citrus white wine sauce

32

Grilled Fossil Farms Berkshire Pork Loin Chop

Grilled pork loin chop with sautéed Swallow Hill Farm string beans, roasted fingerling sweet potatoes, and a lingonberry sauce

29

Braised Lancaster County Lamb Shank

Braised Lamb shank with smashed Tuscarora Farms elba potatoes, sautéed Marolda Farms kale and a spicy Memphis style BBQ sauce

37

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast roasted with Tassot Apiaries honey and grain mustard, creamed spinach, grilled squash and roasted Swallow Hill Farm fingerling potatoes

27

Grilled 12 oz. Lancaster County Sirloin Steak and Sausage

Grilled 12 oz. sirloin steak and boudin blanc sausage served with tri-color quinoa, broccoli rabe, Dijon mustard and a chimichurri sauce

40

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

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

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