



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, roasted red peppers, artichoke hearts, goat cheese, and anchovy-Dijon vinaigrette 15

Mesclun Greens Salad

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

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 Dip

Smoked trout creamed with a horseradish served with black quinoa, beet horseradish 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 Escargot

Roasted escargot in a garlic, parsley, anchovy butter 10

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

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
Cheddar (Cow) – firm, sharp, earthy

Silver Goat (France)

Chevre (Goat) – French style, tart, crumbly



Entrees

Seared Maine Day Boat Scallops

Seared Maine Day Boat scallops served with Phillips Farm pureed celeriac, roasted carrots and parsnips, and a lemon thyme yuzu white wine sauce

28

Poached Wester Ross Scottish Salmon

Poached salmon served with Castle Valley Mill emmer farro, sautéed Mainly Mushrooms cultivated and wild foraged mushrooms, turmeric spiced cauliflower and an Herbs de Provence infused tomato sauce

26

Butternut Squash and Fulper Farms Ricotta Ravioli

Butternut squash and ricotta stuffed ravioli served with an Herbs de Provence infused tomato sauce finished with Pecorino Romano cheese

25

Sautéed Wild Alaskan Halibut

Sautéed Halibut with Tuscarora Farms smashed elba potatoes, roasted fennel, creamed corn and a citrus white wine sauce

32

Seared Dr. Jurgielewicz Duck Breast

Seared duck breast with Chieftain Wild rice pilaf mix, Tuscarora green beans and a Swedish lingonberry sauce

28

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 with artichoke hearts, roasted red bell pepper, fingerling potatoes with a lemon butter caper sauce

27

Grilled 16 oz. Lancaster County Porterhouse Steak and Sausage

Grilled 16 oz. porterhouse steak and chorizo sausage served with tri-color quinoa, broccoli rabe, Dijon mustard and a chimichurri sauce

40

Grilled 8 oz. Smoked Lancaster County Pork Chop

Grilled pork chop with sautéed escarole, sausage, garbanzo and white beans with an apricot demi-glace

30

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.

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