



DINNER

Soups & Salads

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese. Our own recipe served here for 33 years

9

Seasonal Soup du Jour

Our seasonally-inspired daily soup

MP

Spring Citrus Salad

Red and green butterhead lettuce with sliced grapefruit segments, sliced fennel, roasted chickpeas, crumbled goat cheese, and lemon citrus vinaigrette

15

Asian Napa Cabbage Salad

Shredded Napa cabbage with carrots, cucumber, scallions, red onion and roasted peanuts with a Hawaiian ginger dressing

12

Marolda Farms Baby Arugula, Pickled Beets and Goat Cheese Salad

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

14

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

Bobolink Dairy & Bake house (NJ)

Cheddar (Cow) - soft, buttery

Valley Shepherd (NJ)

More Beer (Sheep) – creamy, semi-firm, earthy

Calkins Creamery (NJ)

Utterly Hot (Cow) – Havarti style with chili flakes

Old Chatham Shepherding Company (NY)

Ewe's Blue (Sheep) – semi firm, Roquefort style

Camembert (Sheep)- Soft, rich, buttery

Kinderhook Creek (Sheep)- Creamy, earthy

Silver Goat (USA)

Chevre (Goat) – French style, tart, crumbly

Starters

Traditional Charcuterie Plate

Pheasant pate, prosciutto, mortadella, head cheese, duck liver mousse, pork jowls, salami and assorted mustards, chutneys and toasted artisan bread

18

House Smoked Rainbow Trout

Smoked trout dip with a Kelchner's beet horseradish sauce and toasted artisan bread

14

Dungeness Crab Cakes

Crab cakes dusted with Panko crumbs with a Hawaiian sesame ginger infused cucumber, carrot cabbage slaw and a ginger Hollandaise

15

Roasted Escargot

Escargot roasted in an anchovy, roasted garlic, Italian flat leaf parsley butter sauce

12

Sautéed Crawfish Creole

Sautéed crawfish meat in a herbs de Provence infused tomato sauce with chili flakes served with Castle Valley Mill emmer farro

14

Naan Style Flat Bread

Chef's daily Naan style flat bread.

12

Oysters

On half shell with classic mignonette sauce, Kelchner's horseradish and fresh lemon. MP



Entrees

Seared Maine Day Boat Scallops

Seared Maine Day Boat scallops served with celeriac puree, roasted baby carrots, parsnips, and a lemon thyme yuzu white wine sauce 30

Wester Ross Scottish Salmon

Poached Wester Ross Scottish salmon served with purple potatoes, sautéed kale, Mainly Mushrooms assorted mushrooms and a Thai yellow curry sauce 26

Gochujang Citrus Glazed Shrimp

Grilled Gochujang shrimp served with lightly onion battered crispy green beans, Castle Valley Mill emmer farro 28

Sauteed Wild Alaskan Halibut

Sautéed halibut with sweet potato puree, roasted carrots, sautéed wild and cultivated mushrooms and a saffron lobster sauce 28

Red Miso and Lobster Broth Fish Stew

Red miso, lobster stock broth with middleneck clams, PEI mussels, shrimp and Fish du Jour, with Yaki soba noodles, cherry tomatoes and sweet corn 30

Ricotta Spinach Sundried Tomato Ravioli

Ricotta spinach sundried tomato ravioli with a roasted peanut pesto and cream sauce 26

Joe Jurgielewicz & Sons Roasted Duck Breast

Roasted duck breast with a wild rice pilaf blend, sautéed haricot verts, roasted water chestnuts, and a Swedish lingonberry cherryaki reduction sauce 28

Braised Lancaster County Lamb Shank

Braised lamb shank with roasted root vegetables, smashed potatoes, and a spicy Memphis style BBQ sauce 37

Lancaster County Roasted Lemonade Airline Chicken Breast

Lemonade roasted bone in chicken breast with roasted red bell peppers, artichoke hearts, fingerling potatoes, and a lemon butter caper sauce 27

Grilled 16 oz. Cowboy Cut Bone in Ribeye

Grilled 16 oz. rib eye with creamed spinach, house made salt & pepper fries, and a green peppercorn demi-glace 42

Grilled Applewood Smoked Pork Chop

Grilled 8 oz. pork chop with brown butter spätzle, sauerkraut and roasted Brussels sprouts with a honey Dijon demi-glace 30

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