

- Mainline Restaurant Week -

Select One From Each Course \$45 per guest.

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- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

BUFFALO CAULIFLOWER

Black Pepper Ranch, Celery, Birchrun Blue Cheese Crumble (D,G)

BEEF & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Polenta 'Croutons' (D,G)

SANDY RIDGE DEVILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

CAESAR

Romaine, Red Endive, Croutons, Parmesan, Lemon Anchovy Dressing (D,G)

- Second Course -

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G)

VERLASSO SALMON

Crispy Potato, Creamed Leeks, Baby Carrots, Horseradish (D)

IDAHO RAINBOW TROUT

Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,
Eagle Road Farm Lacinato Kal (D)

VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sweet Potato Bun, Fries (G)

GREEN MEADOW FARM BEEF MEATLOAF

Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G)

- Dessert -

DESSERT DUO

Hazelnut Chocolate Flourless Cake, Pumpkin Pie Torte, Caramel Sauce (d,g)

**Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.*

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more