

- Mainline Restaurant Week -

Select One From Each Course \$35 per guest.

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- First Course -

BUTTERNUT SQUASH BISQUE

Apple Granola, PA Maple Syrup (D,N)

BUFFALO CAULIFLOWER

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

BEET & ARUGULA

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

CAESAR

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

- Second Course -

BUTTERMILK FRIED CHICKEN SANDWICH

Locust Point Farm Chicken Thigh, Herb Ranch, Spicy Epic Pickles,
Romaine, Brioche Bun, Market Greens Salad (G)

VEGAN CHEESE BURGER

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

GRILLED CHEESE

Havarti, America, and Cheddar Cheeses, Brioche,
Market Greens Salad (D,G)

KENNETT SQUARE MUSHROOM OMELET

Three Cage Free Eggs, Roasted Mushrooms,
Caramelized Onions, Sharp Cheddar, Home Fries (D)

- 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