



MAIN LINE RESTAURANT WEEK

October 13 - October 26

Brunch only: \$30 per person

TO START (choose 1):

Mushroom Soup **v, gf**

button mushrooms blended with cream, topped with a drizzle of olive oil & chives

Quinoa Fritters **v, gf**

crispy fritters with tangy za'atar-spiced yogurt, arugula & lime

French Fries **v, gf**

with or without truffle pecorino

HALF SALAD (choose 1):

Arugula & Apple Salad **v, gf, 🌰**

English Stilton cheese from Cropwell Bishop, toasted hazelnuts, bold Thai basil, sweet amaretto vinaigrette

Beet & Burrata Salad **v, gf**

field greens tossed with roasted beets, crunchy puffed amaranth, pickled shallots, balsamic vinaigrette

Caesar Salad*

little gem lettuce & nasturtium flowers with croutons, savory grana padano & caesar dressing

Baby Kale Salad **v, gf, 🌰**

kale dressed with apple cider vinaigrette, roasted grapes, butternut squash, toasted walnuts & camembert

ENTREE (choose 1):

Brioche French Toast **v**

Earl Grey poached pear with sweet caramelized vanilla custard & micro basil

Free-Range Omelet **v, gf**

kale & buttery camembert tucked inside a fluffy omelet, accompanied by potato hash & simply dressed greens

Shakshuka*

spiced tomato sauce, poached free-range eggs, crumbled feta, crispy chickpeas, salsa verde with a side of sourdough bread

Chicken Pot Pie

braised chicken, charred leeks, & wild mushrooms tucked inside flaky pie crust

gf = gluten free, **v+** = vegan, **v** = vegetarian, **🌰** = contains nuts

**these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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