



MAIN LINE RESTAURANT WEEK

October 13 - October 26

Dinner only: \$45 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):

Seared Scallops*

bucatini tossed in green garlic butter, chile crunch, scallions

Sautéed Shrimp **gf**

overtop squash risotto, grated grana padano, kale sprouts & balsamic roasted cipollini onions

Seared Salmon* **gf**

turmeric lentils, tangy labneh, charred caulini, sprinkle of sumac

Boneless Beef Short Rib

accompanied by Parisian gnocchi, baby carrots & a red wine demi

Chipotle Pork Tenderloin* **gf**

crispy grit cake, Alabama white BBQ sauce, pear chutney

Yellowfin Tuna*

sesame-marinated soba noodles, spicy peanut sauce, mushrooms, yuzu kosho aioli & crunchy tempura flakes

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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