

~ Maintine Restaurant Week ~

Select One From Each Course for Lunch \$30 per guest.

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~ First Course ~

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

CRISPY CAULIFLOWER

Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (N)

BEEF & 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 ~

FRIED LOCUST POINT FARM CHICKEN SANDWICH

Hot Honey, Cheese Spread, Pickles, Brioche Bun,
House Made Potato Chips (D,G)

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Creamy Pepper Sauce, Vegan Provolone,
Sourdough, French Fries (G)

PULLED PORK SANDWICH

Carolina BBQ Glaze, Apple-Cabbage Slaw, Toasted Bun,
House Made Potato Chips (D,G)

KENNETT SQUARE MUSHROOM OMELET

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

~ Dessert ~

TUXEDO MOUSSE CAKE (D,G)

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

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