

# *~ Maintine 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

House Made Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil Ricotta (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 Kale (D)

### VEGAN CHEESE BURGER

Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak Sauce,  
Romaine, Mushroom "Bacon", Sweet Potato Bun (G)

### GREEN MEADOW FARM BEEF MEATLOAF

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

## *~ 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