

~ Maintine Restaurant Week ~

Select One From Each Course \$30 per guest.

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~ First Course ~

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

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 ~

FRIED LOCUST POINT FARM CHICKEN SANDWICH

Apple Slaw, Maple Dijon Aioli, Sweet Potato Bun, Truffle Fries (D,G)

VEGAN CHEESE BURGER

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

GRILLED CHEESE

Havarti, American, 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 ~

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