

# *~ Maitline Restaurant Week ~*

Select One From Each Course \$35 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 ~*

### PULLED PORK SANDWICH

Apple-Cabbage Slaw, Mustard BBQ Sauce, Toasted Pretzel Bun,  
House Made Potato Chips (D,G)

### IMPOSSIBLE PATTY MELT

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

### GIANNONE FARM

### CHICKEN CURRY SANDWICH

Apples, Golden Raisins, Cashews, Lettuce, Toasted Croissant,  
House Made Potato Chips (D,G,N)

### 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