

~ Maitline Restaurant Week ~

Select One From Each Course \$30 per guest.

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~ First Course ~

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

GENERAL TSO'S CAULIFLOWER

Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions (G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Crispy Polenta 'Croutons' (D,G)

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

~ Second Course ~

AVOCADO BLT*

Sandy Ridge Cage-Free Fried Eggs, Smoked Bacon, Spicy Aioli,
Smashed Avocado, Toasted Brioche, Truffle Parmesan Fries (D,G)

FRIED CHICKEN SANDWICH

Buttermilk Ranch, Romaine, Sliced White Onion, Bacon, Tomato,
Spicy Epic Pickles, Brioche Bun, Side of Mixed Greens (D,G)

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion,
Tomato, Mixed Greens (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