

# Main Line Restaurant Week

WINTER LUNCH

## First Course

KENNETT SQUARE MUSHROOM SOUP  
White Truffle Crème Fraîche, Snipped Chives (D,G)

CRISPY CAULIFLOWER  
Buffalo Sauce, Black Pepper Ranch, Blue Cheese Crumble, Carrot & Celery Salad (D)

BEEF & ARUGULA SALAD  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche,  
Crispy Polenta 'Croutons' (D)

THREE SPRINGS FARM APPLE SALAD  
Tuscan Kale, Arugula, Red Endive, Dried Cranberries, Candied Walnuts,  
Balsamic Vinaigrette, PA Noble Cheddar, Apple Butter (D,N)

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## Second Course

GRILLED CHEESE  
Havarti, American & Cheddar Cheese, Brioche, Mixed Greens (D,G)

MUSHROOM FLATBREAD  
Wild Mushrooms, Caramelized Onions, Goat Cheese (D,G)

AVOCADO BLT  
Fried Egg, Thick Cut Bacon, Lettuce, Tomato, Avocado, Spicy Aioli,  
Toasted Brioche, Truffle Fries (D,G)

BUTTERMILK FRIED CHICKEN SANDWICH  
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles,  
Romaine, Brioche Bun, Truffle Fries (D,G)

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## Dessert Course

CHEF'S DESSERT DUO  
Chef's Selections

SELECT ONE FROM EACH COURSE \$35 PER GUEST

*\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 6 or more*