



Starters

"Free Bird" Chicken Soup

White Beans and Root Vegetables

- 9 -

Butternut Squash Bisque

House-Made Bacon Lardons and Sage

- 9 -

A Salad of Organic Bibb Lettuce

House-made Bacon, Shaved Red Onions, Poached Pears,
Cherry Glen Goat Cheese Monocacy Ash Dressing

- 9 -

Baby Romaine Caesar Salad

Toasted Focaccia Croutons, White Anchovies, Grana Padano Cheese
House-made Caesar Dressing

- 9 -

Salad of Local Field Greens

La Quercia Prosciutto, Dried Fruits, Marconi Almonds
Balsamic Dressing

- 9 -

Grilled Elephant Trunk Sea Scallops

Pickled Red Onion and Parsley Salad, Lemon Aioli, Caper Berries

- 13 -

Local Cheese Plate

Cherry Glen Goat Cheese, Monocacy Silver, with Dried Dates
Everona Dairy, Blue Ridge Semi-Soft, Poached Pears
Blue Ridge Dairy, Fresh Ricotta Fritter, Roasted Tomato Jam

- 13 -

Tasting of House-Made Charcuterie

- ~ Pan Seared Duck Foie Gras, Warm Apple Walnut Bread Pudding, Apple Butter
- ~ Sausage of *Hoppin Good Farms* Rabbit, Golden Raisin and Onion Marmalade
- ~ Corned Beef Panini
- ~ "Ham" of *Maple Leaf Farms* Duck, Wild Watercress and *Heller Brothers* Honey

- 14 -

Corn Meal Fried Oysters

Pickled Red Onion and Parsley Salad, Lemon Aioli, Caper Berries

- 13 -



Entrées

Butternut Squash Risotto

Blue Ridge Dairy Herbed Mascarpone, Wild Watercress
- 20 -

Lasagna of House-Made Italian Sausage

Roasted Tomatoes, *Blue Ridge Dairy* Fresh Ricotta and Mozzarella,
Sautéed Vegetables
- 24 -

Pan Roasted American Sturgeon

Saffron Broth with *Laughing Bird* Shrimp, *Prince Edward Island* Mussels,
Andouille Sausage and Roasted Fingerling Potatoes
- 28 -

Duo of Fields of Athenry Pork

Soy and Citrus Braised Pork Belly, Pickled Slaw,
Grilled Tenderloin on Puy Lentils with Root Vegetables
- 26 -

Tea Smoked Maple Leaf Farms Duck Breast

Baby Beets and Greens, Brussel Sprouts, Winter Citrus, Pureed Sweet Potatoes
- 24 -

Grilled Pineland Farms "Never-Ever" Beef Rib Eye

Yukon Gold Potato Purée, Haricot Verts, Baby Root Vegetables,
Braised Cheek Ragu
- 36 -

"Filet Mignon and Frites"

Cast Iron Seared, Braised Kale, Pommes "Pont Neuf", Sauce Béarnaise
- 34 -

Pan Seared Pennsylvania Amish "Free Bird" Chicken

Herb Dumplings, Braised Root Vegetables and Chicken in Veloute
- 24 -

Grilled Loch Duart Salmon

Sweet Potato Purée, Winter Vegetable Hash, Herb Butter
- 28 -

A 22% Gratuity is added to parties of 8 or more.

Executive Chef *Wesley Rosati*

Sous Chef *Jason Brusky*

Dining Room Manager *Joe Janus*