



## Starters

*Bisque of Hess Farms Fall Squash*  
Maple Crème & Spiced Pumpkin Seeds

*Smoked Chicken & White Bean Soup*  
House- Smoked Chicken Legs, White Beans & Braised Root Vegetables

*Baby Romaine Caesar Salad*  
Toasted Focaccia Croutons, White Anchovies,  
Parmesan Crisp & House-Made Caesar Dressing

*Salad of Organic Bibb Lettuce*  
House-Made Bacon, Crown Orchards Apples Poached in Corcoran Apple & Triminette Wine,  
Crumbled Cherry Glen Chevre, Vinaigrette of McCutcheons Apple Cider

*House-Made Gnocchi & Ragout of Maine Lobster & Local Mushroom*  
House-Made Bacon, Fennel & Lobster Fondue, Crisp Wood Ear Mushrooms

*Pan Seared Georges Bank Sea Scallops\**  
Stone Ground Grits, Ragu of Ayrshire Farms Oxtail & Pennsylvania Mushrooms

*House-Made Tart of Cherry Glen Chevre & Pennsylvania Mushrooms*  
Petite Salad of Bitter Greens, Braised Leeks, Shaved Red Onions, Herb Vinaigrette  
Roasted Tomato & Vidalia Onion Chutney

*Hess Farms Pumpkin Risotto*  
Crème of Cherry Glen Chevre, Spiced Pumpkin Seeds & Micro Greens

### *Local Cheese Plate*

- ~ Cherry Glen Goat Cheese Mousse, Roasted Red Beets, Hazelnuts & Frissee Lettuce ~
- ~ Crostini of Oak Springs Dairy Green Grass Gouda with Dried Fig  
& Breaux Merlot Marmalade ~
- ~ Fondue of Port City Brewing Pale Ale & Fields of Athenry Cheese  
& House-Made Pretzel Bread ~

### *Tasting of House-Made Charcuterie*

- ~ Hudson Valley Duck Foie Gras Torchon, Brioche Crouton,  
Gelée of NorthGate Vineyards Apple Wine, Star Anise Salt ~
- ~ House-Made Pork Sausage, Caramelized Onions & Thyme, House-Made Apple Butter ~
- ~ Hickory Smoked Passmore Ranch Sturgeon, Cracked Pepper & Dill Cream, Potato Rosti~
- ~ "Ham" of Maple Leaf Farms Duck, Wild Watercress, Heller Brothers Honey ~

OTP Signatures



## Entrées

### *Pan Roasted Maple Leaf Farms Duck Breast\**

Sauté of Sea Beans & Fall Vegetables, Crispy Duck Leg "Sushi"  
Thai Basil, Ginger and Avocado Puree, Cilantro & Sesame Glaze

### *Relleno Style Stuffed Anaheim Pepper*

Yukon Gold Potato & Fields of Athenry Colby Cheese, Fall Vegetable Ratatouille  
With Preserved Local Tomatoes & Roasted Garlic Herb Crème

### *Grilled Passmore Ranch White Sturgeon\**

Stew of Cranberry Beans, Laughing Bird Shrimp, Garlicky Kale & House-Made Chorizo

### *Sage Brined & Smoked Fields of Athenry Pork Chop\**

Stone Ground Grits, Hash of House-Made Bacon, Local Apples & Butternut Squash,  
Cranberry & Cracked Pepper Gastrique

### *Grilled Pineland Farms "Never-Ever" Beef Rib Eye\**

Sweet Potato Fries with Chipotle Salt, Sauté of Fall Vegetables & Red Wine Demi Glace

### *Braised Shank of Fields of Athenry Lamb*

Warm Salad of Quinoa, Fall Vegetables & Toasted Hazelnuts, Lamb Jus,  
Dried Fig & Breaux Merlot Marmalade

### *Grilled All Natural Filet Mignon\**

Creamy Broccolini Gratin with Fields of Athenry Raw Milk Cheddar  
Yukon Gold Potato Purée & Béarnaise Butter

### *Pan Seared Ayrshire Farms Chicken Breast "Carbonara" \**

House-Made Spinach Fettuccine, Smoked Chicken Leg, Poached Farm Egg,  
Roasted Carrots & Shaved Cherry Glen Crottin

### *Pan Seared Loch Duart Salmon\**

Crispy Saffron Rice Cake, Sauté of Kale, Pennsylvania Mushrooms & Caramelized Leeks,  
Red Beet & Citrus Coulis

Executive Chef Wesley Rosati ~ Chef de Cuisine Dustin Berger

Dining Room Manager Spenser McKenna

A 18% Gratuity is added to parties of 8 or more.

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food-borne illness.*