

## STARTERS

Soup of the Day	10
Roasted Celery Root and Morel Mushroom Soup	12
<i>Sunflower Seeds</i>	
Earth & Eats Farm Baby Beet Salad	15
<i>Tahini Lemon Yogurt Spread, Dried Greek Olives</i>	
Charred Romanesco and Acorn Squash	14
<i>Caramelized Shallot Vinaigrette, Green Lentils, Candied Walnut</i>	
Seared Atlantic Maine Sea Scallops	18
<i>Fried Cauliflower, Pequillo Peppers, Pinenut Balsamic Vinaigrette</i>	
Earth & Eats Farm Mixed Green Lettuce	12
<i>Vine Ripened Cherry Tomato, Cucumber, Champagne Vinaigrette</i>	

## MAIN COURSE

Gulf of Mexico Red Snapper	32
<i>Calamari, Baby Carrots, Jasmine Rice, Spicy Bouillabaisse</i>	
Cape Cod Black Sea Bass	34
<i>Parsnip Puree, Wild Mushrooms, Brown Butter, Lemon Caper Sauce</i>	
Roasted Organic Amish Chicken Breast	32
<i>Baby Carrots, Broccolini, Celery Root Puree, Jus</i>	
Creekstone Farm Filet Mignon	42
<i>Marble Potatoes, Brussel Sprouts, Red Pearl Onions</i>	
Butternut Squash Risotto	26
<i>Pennsylvania Wild Mushrooms, Parmesano Reggiano</i>	
Creekstone Farm Hamburger	24
<i>Caramelized Onions, Button Mushrooms, Aged Cheddar, Smoked Paprika Aioli</i>	

## DESSERTS

Spiced Autumn Cinnamon Walnut Cake <i>Honey Ginger Caramel, Pumpkin Mousse</i>	14
Apple Tahitian Vanilla Tart <i>Caramelized Granny Smith Apples, Tahitian Vanilla Cream, Butterscotch Ice Cream</i>	14
Frangelico Crème Brulee <i>Espresso Cremeux, Hazelnut Praline, Orange Prosecco Sorbet</i>	14
Grand Marnier Souffle <i>Citron Compote, Manjari Chocolate Sabayon</i>	16

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