



## STARTERS

CHARCUTERIE & CHEESE Selection of House Cured & Artisan Meats & Cheeses, Pickled Vegetables, Dried Fruits, Toasted Nuts, Fruit Preserves, Assorted Crackers	14
DUTCH HOLLANDER MUSSELS White Wine, Capers, Roasted Garlic; <u>or</u> Basil Marinara	14
LOCAL DEVEILED EGGS TWO WAYS Shaved Antipasto Salad, Crab & Avocado Relish	8
FRIED GREEN TOMATOES Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli	12
MOLTEN CRAB FONDUE Blue Crab, Fontina, Assorted Breads	13
FIRECRACKER SHRIMP ROLLS Rice Crisp, Jalapeño, Black Garlic Plum Sauce	12
CRISPY OYSTERS Cornmeal Dusted, Remoulade, Bacon Jam	14
FLASH FRIED MAINE CALAMARI Fried Banana Peppers, HARRISA Lime Aioli	12
LOCAL CHICKEN POTSTICKERS Lemongrass, Cilantro, Ginger, Spicy Soy Glaze	10
HICKORY GRILLED ANGUS BEEF & LOCAL MUSHROOM SKEWERS Horseradish Cream	13

## SOUP & SALADS

TOMATO SMOKED GOUDA SOUP Herbed Garlic Cheese	7
LOCAL GREENS Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette	7
CAESAR Parmesan, White Anchovies, Pumpernickel Croutons	8
STEAKHOUSE WEDGE Shiloh Heirloom Wedge, Bacon Lardon, Cucumber, Grape Tomatoes, "Oregonzola" Cheese, Smokey Tomato Ranch Dressing	9
SPRING CHOP SALAD Iceberg Lettuce, Local Sprouts, Radishes, Toasted Almonds, Champagne Apricots, Valbreso Feta, English Peas, Pappadum Crisp, Basil-Mint Vinaigrette	10

## PIZZAS & HICKORY GRILLED BURGERS

KENNETT SQUARE Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette Add House Smoked Bacon 2	14
ESPOSITO Aged Ricotta, Oregano Pesto, Fresh Tomatoes, EVOO, Sea Salt	14
CARNE House Bacon, Italian Sausage, Pepperoni, Salami, Capicola, Spicy Marinara, Chili Flakes	15
CLASSIC BURGER* Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries	13
SMOKED SERRANO BURGER* House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Black Bean Crème Fraîche, Fresh Cut Fries Substitute either Burger for a Grilled Marinated Chicken Breast	15

We love our local farmers and producers. Please help us support:  
Buchanan Farms, Waterford; Shiloh Farms, Purcellville; Walters Farm, Purcellville;  
Tranco Farm, Berryville; Yohanan Farm, Purcellville; Leidy's, Harleysville, PA

Executive Chef Erik Foxx-Nettlin

Desserts & Baking by Marcy Mergler

For a fabulous event at our place or yours please contact Maria Barrale

Spring 2017

## HAND CUT STEAKS

PRIME GAUCHO RIBEYE\* 26  
10 oz. *Argentinian Rub, Housemade Chimichurri*

FILET MIGNON\* 35  
10 oz. *Bordelaise*

NEW YORK STRIP\* 32  
14 oz. *Bordelaise*

*Served with Mashed Potatoes & Asparagus*

*Add Burgundy Mushrooms or Whiskey Onions 3*

*Add Blue Crab Cake, Seared Scallops 12 or Shrimp 8*

## ENTREES

SEARED JUMBO LUMP CRAB CAKES <i>Potato Gaufrettes, Kimchi Slaw, Remoulade</i>	30
HERITAGE PORK SALTIMBOCCA <i>House Made Charcuterie, Aged Fontina, Fresh Mozzarella, Garlicky Broccolini, Herbed Polenta, Roasted Tomato Fondue</i>	26
PEPPER SEARED VIRGINIA SCALLOPS* <i>Pee Wee Potatoes, Fricasee of Pea Greens, Asparagus Tips, Local Oyster Mushrooms, Lemon Tarragon Butter</i>	30
SMOKED LOCAL CHICKEN & HAND CUT PAPPARDELLE <i>Spinach, House Made Bacon, Four Cheese Sauce</i>	19
LACQUERED SALMON* <i>Wasabi Whipped Potatoes, Stir Fry Vegetables, Soy Glaze, Pickled Ginger</i>	26
BRAISED BEEF CARBONNADE <i>Pearl Onions, Baby Carrots, Local Mushrooms, Brussel Sprouts, Peewee Potatoes, Red Wine Jus, Truffle Butter</i>	28
ROASTED BEET GNOCCHI <i>Fresh Herb Pesto, Roasted Baby Beets, Asparagus Tips, Candied Shallots, Rogue Creamery Blue, Toasted Pistachios, Tangy Orange Vinaigrette</i>	26
<i>Add Oyster Bay Shrimp or Hickory Grilled Flank Steak 8</i>	

## ENTRÉE SALADS

HICKORY GRILLED FLANK STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	16
MEDITERRANEAN TUNA SALAD* <i>Seared White Tuna, Frisee and Local Lettuce, Fresh Herbs, Radishes, Marinated Tomatoes, Olives, Garbanzo Beans, Crisp Papadum, Lemon Mint Vinaigrette</i>	23

## SIDES & SNACKS 5

ROASTED BEETS  
GARLICKY BROCCOLINI  
HERBED POLENTA

WASABI POTATOES  
SWEET POTATO FRIES  
PARMESAN TRUFFLE FRIES

FRIED BRUSSELS SPROUTS  
PEE WEE POTATOES

\*Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness\*  
If you require separate checks, please let your server know in advance. Parties of six or more are subject to an 18% gratuity.

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