

Mezzethakia: Traditional Greek Spreads \$7.00 Sampling of Extra Virgin Olive Oils \$5.00

Appetizers

Wild Mushrooms, Crispy Prosciutto,
and Tuscan Liver Sauce over Polenta
\$9.00

Jones Port Mussels with Fennel,
Bacon, Cream and Whole Grain Mustard
\$11.00

Seared Foie Gras with Brioche,
Bartlett Pears, and a Sherry Vinegar Gastrique
\$16.00

Chicken Croquettes
with Fried Onion Rings, Tomato-Urfa Pepper
Sauce, and Paprika Aioli
\$10.00

Veal Sweetbreads
with sautéed Catalan Spinach
\$10.00

Housemade Charcuterie:
Finocchino, Chorizo, Speck, Pork Rillettes,
Rabbit Liver Mousse, Venison Salami
\$16.00

Prosciutto di Parma with grilled Bartlett Pears,
Rosemary-scented Goat Cheese,
and aged Balsamic Vinegar
\$11.00

Goat Cheese Souffle with Crostini
\$11.00

Soups and Salads

Seafood Chowder with Oyster Crackers
\$9.00

Salad of Haricot Verts, Black Eyed Peas,
Red beets, Cauliflower, Pine Nuts, Radishes,
Upland's Pleasant Ridge, & Almond Vinaigrette
\$11.00

Avocado and Grapefruit Salad
with Poppy Seed Dressing
\$9.00

Parmesan and Potato Soup
with warm Gougeres
\$9.00

Main Courses

Veal Osso Bucco ala Milanese over Saffron Risotto
\$29.00

Wild Rockfish fillet over Manila Clam and Celery Root Risotto with Truffle Vinaigrette
\$29.00

New Frontier Bison Sirloin, grilled, with Parsnip Puree, Trumpet Royale Mushrooms, Haricot Verts,
and a Horseradish Cream
\$27.00

Korean-style Pork Belly, grilled, with a salad of Cabbage, Peanuts, Mangos, Cilantro, Chilies,
Ginger, Lime, Fish Sauce, and Soy Sauce
\$26.00

Dungeness Crab Cakes with local Apple-Celery Slaw, Old Bay French Fries,
and a Smoked Tomato-Piquillo Pepper Aioli
\$31.00

Pink Snapper fillet and Carolina Shrimp with a Brandade-stuffed Piquillo Pepper
and a Saffron Cream with Brunoise Vegetables
\$29.00

Berkshire Pork Loin with Blood Oranges, Bacony Collard Greens, and Mashed Sweet Potatoes
\$26.00

Pass the Plate: Dinner for Two \$80

Wild Mushrooms, Prosciutto di Parma, Tuscan Liver Sauce, and seared Octopus over Polenta

Pennsylvania-raised Lamb,
with Chilies, Black Eyed Pea Salad,
Tzatsiki, and grilled Flat Bread

Whole Mediterranean Bronzino with Fennel,
Cauliflower, Yukon Gold Potatoes, Laconian
Olive Oil, Maldon Sea Salt, and Aioli

Belgium Waffle with Pear Ice Cream and Caramel Sauce