

dinner

charcuterie	bresaola	6.00
	illg's westphalian ham	7.00
	saucisson sec	7.00
	salami finocchiona	7.00
	illg's krakauer dry smoked sausage	6.00
	charcuterie tasting , choose four	16.00
artisan	birchrun hills blue , Cumberland Valley, PA farmer's daughter fig butter	6.00
	keswick wallaby , Cumberland Valley, PA apple mostarda	6.00
	fat cat , Cumberland Valley PA beekman 1802 black onion jam	6.00
cheese	keswick tommenator , Chester Country, PA cider braised kumquat marmalade	6.00
	cheese board tasting of four cheeses, grilled breads, accoutrements	12.00
	baked burrata cheese local mushrooms, country bread	12.00
nosh	little mason jars grilled breads, tapenade, cannellini bean "hummus", tomato piccalilli, illg's landjaeger sausage	13.00
	chilled shrimp horseradish cocktail sauce, mache salad	13.00
	crab cakes dijon cream, pickled peppers	15.00
	farmer's daughter smoked duck rilette baked hen egg, country bread	10.00
	braised short rib and smoked barley soup rainbow chard, jacob's cattle beans, root vegetables	7.00
	roasted kabocha squash soup bourbon maple reduction, pecan and apple	7.00
	fried baby artichokes frissee, smoked paprika and dried tomato aioli	10.00
field	grilled romaine horseradish, parmesan frico, lemon, olive bread croutons	7.00
	local baby lettuces cucumber, harleysville winter vegetables, meyer lemon vinaigrette	7.00
	roasted asparagus poached country egg, pickled shallots, smoked prosciutto vinaigrette, corn meal fries	10.00
	cobb salad little gems lettuce, blue suede moo cheese, fall vegetables, bacon, country egg, malbec vinaigrette	8.00
	duck terrine and poached pear salad roasted grapes, pecans, "fat cat" cheese, duck cracklin'	8.00
	lobster beet salad blood orange, keswick feta, hazelnut, pickled watermelon vinaigrette	14.00
	grilled baby octopus yellow mole, cured chorizo, frissee	14.00

dinner

farm dinner

grilled local spanish mackerel chickpeas, artichokes, arugula, and castelvetrano olives	19.00
butter poached lobster spinach and cheddar antebellum grits, black trumpets, cippollini	28.00
braised fresh duroc bacon roasted pears, pumpin, farro, spiced port	26.00
pasture raised chicken butter gold potato puree, chard, chanterelles, flavors of coq au vin	19.00
cardamom crusted lamb shank housemade yogurt, quince, red quinoa	24.00
confit style wild striped bass smoked eggplant, lentils, collard greens, venison sausage	24.00
caramelized diver scallops apple parsnip puree, housemade bacon, golden raised salsita	26.00
thyme roasted grass fed beef today's cut, crispy potatoes, slow roasted garlic, winter salad	34.00
rioja braised beet short rib anson mills polenta, crispy horseradish, root vegetables	24.00

prix-fixe dinner

\$35

local baby lettuces cucumber, harleysville winter vegetables, meyer lemon vinaigrette	
or	
roasted kabocha squash soup bourbon maple reduction, pecan and apple	
confit style wild striped bass smoked eggplant, lentils, collard greens, venison sausage	
or	
pasture raised chicken butter gold potato puree, chard, chanterelles, flavors of coq au vin	
butterscotch pot de crème salted peanuts, cinnamon mascarpone	



Opening February 2011