

lunch

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 cheese	birchrun hills blue , Cumberland Valley, PA farmer's daughter fig butter	6.00
	keswick wallaby , Cumberland Valley, PA apple mostarda	6.00
	birchrun fat cat , Cumberland Valley PA beekman 1802 black onion jam	6.00
	keswick tommenator , Chester Country, PA cider braised kumquat marmalade	6.00
	cheese board	12.00
	tasting of four cheeses, grilled breads, accoutrements	
nosh	little mason jars	13.00
	grilled breads, tapenade, cannellini bean "hummus", tomato piccalilli, illg's landjaeger sausage	
	crab cakes	12.00
	dijon cream, pickled peppers	
	farmer's daughter smoked duck rilette	9.00
	baked hen egg, country bread	
	braised short rib and smoked barley soup	7.00
rainbow chard, jacob's cattle beans, root vegetables		
roasted kabocha squash soup	6.00	
bourbon maple reduction, pecan and apple		
fried baby artichokes	10.00	
frissee, smoked paprika and dried tomato aioli		
field	grilled romaine salad	6.00
	horseradish, parmesan frico, lemon, olive bread croutons	
	local baby lettuces	6.00
	cucumber, harleysville winter vegetables, meyer lemon vinaigrette	
	cobb salad	8.00
	little gems lettuce, blue suede moo cheese, winter vegetables, bacon, country egg, malbec vinaigrette	
	roasted asparagus	8.00
poached egg, pickled shallots, smoked pancetta vinaigrette, grilled bread		
duck terrine and poached pear salad	7.00	
roasted grapes, pecans, "fat cat" cheese, duck cracklin'		
roasted beet salad	6.00	
blood orange, keswick feta, hazlenut, pickled watermelon vinaigrette		

lunch

farm lunch

chicken paillard sandwich farmer's daughter bacon, pablano aioli, chayote, herbed fries	12.00
lobster roll light lemon mayonnaise, buttered roll, sea salt & vinegar chips	15.00
farmer's chicken salad sandwich pecans, dried cranberries, country sourdough, potato gaufrettes	12.00
braised beef short rib sandwich horseradish, local cheddar, peperonata, olive bread, herbed fries	13.00
grass fed beef burger challah bun, remoulade, housemade pickle, bibb lettuce, tomato, herbed fries	12.00
bolton farm smoked turkey sandwich cranberry mostarda, pumpkin toast, mache, sweet potato chips	12.00
illg's black forest ham and cheese sandwich grilled, keswick wallaby cheese, sourdough, herbed fries	10.00
blue corn fried pocono trout sandwich avocado, fennel slaw, rosemary panmarino, potato gaufrettes	14.00
beet cured salmon and red quinoa frittata roasted asparagus and corn salad	12.00
pasture raised chicken butter gold potato puree, chard, flavors of cog au vin	14.00
jail island salmon chickpeas, artichokes, arugula, and castelvetro olives	15.00

prix-fixe

lunch \$22

local baby lettuces cucumber, harleysville winter vegetables, meyer lemon vinaigrette
or
roasted kobocho squash soup
jail island salmon roasted cauliflower, braised leeks, baby fennel and blood orange
or
pasture raised chicken "coq au vin" butter gold potato puree, chard
butterscotch pot de crème salted peanuts, cinnamon mascarpone



Opening February 2011