

\$35 Anniversary Prix Fixe Three Course Dinner Menu



Appetizer *(choose one)*

Cheddar & Potato Pierogies Vegetarian
With caramelized apples & onions, sour cream

Bibb Salad Vegan, GF
Local bibb lettuce, cucumber, zucchini, radish, fresh herbs & honey dijon dressing

Chicken Liver Pate GF
House made pate with fruit preserves, whole grain mustard & crostini

Blue Crab Tostada GF
Avocado mousse, pink grapefruit & frisee on a crispy white corn tortilla

New England Clam Chowder
With fresh chives & oyster crackers

Entree *(choose one)*

Lamb Bolognese
Served over fresh house made pappardelle with marscapone & mint

Lancaster Chicken Breast
Free range chicken over warm farro salad, harissa & spiced yogurt

Cedar Plank Salmon GF
Grilled, with honey sriracha glaze, wild rice pilaf, carrot & grilled broccoli

Jumbo Lump Crab & Shrimpcake
With garlic mashed potatoes, sauteed French beans & side of orange tartar

Chicken Fried Pork Chops
With crispy brussel sprouts, garlic mashed potatoes & sausage gravy

Roast Acorn Squash
Filled with ricotta gnocchi, brussel sprouts, cranberries, pepitas & brown butter

Dessert *(choose one)*

Gingerbread Cake
Orange cream cheese frosting, maple anglaise & candied orange peel

French Silk Pie
With salted maple caramel, whipped cream & pretzel crumble

Cranberry Apple Crisp
With walnut streusel

GF Ask your server how this dish is prepared Gluten Free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO.

ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.