

LUNCH | \$24.07

APPETIZERS

CHILLED WATERCRESS SOUP

Greek Yogurt, Pistachios

BURRATA

Eggplant Caponata, Olive Oil-Poached Tomatoes, Herb Crostini

JERSEY PEACH & RED PLUM SALAD

Rocket Lettuce, Gorgonzola Dolce

ENTRÉES

CHICKEN MILANESE

Sweet Fennel, Golden Tomato, Baby Spinach, Aged Sherry Wine Dressing

FREE-RANGE CHICKEN BURGER

Stuffed With Spinach & Feta, on a Multi-Grain Parker Bun

SKEWERED ROSEMARY SHRIMP

Pickled Watermelon & Onion Salad, Lemon-Infused Olive Oil

DESSERTS

TRIPLE CHOCOLATE TORTE

Dark Chocolate Cake, White Chocolate Mousse, Milk Chocolate Ganache, Sweet Cherry Sauce

STRAWBERRY SHORTCAKE

Lemon Yogurt Sponge Cake, Citrus Anglaise

SELECTION OF HOUSE MADE ICE CREAM & SORBET

WINE \$25 / Bottle

Sauvignon Blanc, Framingham, New Zealand 2011

Cabernet Sauvignon, Greystone, California 2009

DINNER | \$35

APPETIZERS

CHILLED WATERCRESS SOUP

Greek Yogurt, Pistachios

BURRATA

Eggplant Caponata, Olive Oil-Poached Tomatoes, Herb Crostini

JERSEY PEACH & RED PLUM SALAD

Rocket Lettuce, Gorgonzola Dolce

ENTRÉES

HOME MADE RIGATONI

Haloumi, Oven-Dried Tomatoes, Spinach

BLACK ANGUS SIRLOIN

Tomato Salad, Salsa Verde, Beer-Battered Onion Rings

MARYLAND CRAB CRUSTED IRISH HAKE

Sweet Corn, Pancetta, White Trumpet Mushrooms

DESSERTS

TRIPLE CHOCOLATE TORTE

Dark Chocolate Cake, White Chocolate Mousse, Milk Chocolate Ganache, Sweet Cherry Sauce

STRAWBERRY SHORTCAKE

Lemon Yogurt Sponge Cake, Citrus Anglaise

SELECTION OF HOUSE MADE ICE CREAM & SORBET

WINE

\$35 / Bottle

Sauvignon Blanc, Rain, New Zealand 2010

Chianti Classico, Melini, Terrarosa Estate, Italy 2009