

Take the best of what the earth gives you and make something remarkable. It's the definition of resourcefulness, and the essence of what inventive cooking is all about.

The best of Pennsylvania Dining Week menu is made from scratch, using as many possible products sourced from local farms, seafood from local waters and cheeses made by local artisan cheese makers.

We have forged special partnerships and are dedicated to supporting local and regional farmers, artisans and food purveyors to showcase the best of the region. This menu includes locally-sourced ingredients and specialty items recommended by our partners.

For some, it's about building up local food economies and the value of moving our culture toward sustainable living. For others, it's simply about coming to the realization that fresher is better.

APPETIZERS & SALAD-

HOUSE-MADE PORK PATE 12 Spaghetti Squash Cookies, Cranberry Paste CZERW'S KIELBASAY
SAUSAGE BITS 10
Soft Pretzel Bits, Coarse Grain Mustard

KALE-RADICCHIO SALAD 12

Crostini Croutons, Parmesan, Balsamic-Caesar Dressing

ENTREES-

ROASTED POCONO RAINBOW TROUT 26

Stuffed with Sautéed Fennel, Wild Mushrooms, Herbs, Lemon, wrapped in Apple Smoked Bacon, Parsley Potatoes, Vegetable Medley, Lemon Garnish

HAZELNUT CRUSTED

"BARNEGAT LIGHT"

SCALLOPS 32

Lobster Risotto, Lobster Essence,

Pea Shoots

PENNSYLVANIA DUTCH MEATLOAF 22

HERSHEY ANGUS FARM
Fork Smashed Potatoes, Sautéed Brussels
Sprouts with Onion and Bacon

BRAISED LAMB SHANK 27 JAMISON FARM

Tomatoes and White Beans, Creamy Polenta

BUTTERNUT SQUASH GNOCCHI 21

Broccoli Rabe, Toasted Hazelnuts, Dried Cranberries

-DESSERT-

SLY FOX O'REILLY'S STOUT CHOCOLATE CAKE 8

Chantilly Cream, Pretzel Crunch

WARM DUTCH APPLE PIE BAR 8
Cinnamon Cream

SOOM TAHINI BLONDIE 8
Salted Caramel Ice Cream, Sesame Tuile

-LOCAL ARTISAN CHEESE PLATE 14-

BIRCHRUN HILL FARM Fat Cat & Birchrun Blue

CHERRY GROVE FARM Buttercup Brie

YELLOW SPRING GOAT DAIRY Black Diamond