

A Warm Welcome to the White Dog Cafe

Dinner Menu

First Courses

Wild Mushroom Soup 8

Grilled Amish Chicken, Truffle Chive Crème Fraiche

Organic Carrot and Ginger Soup 9 *

Local Carrots, Fresh Ginger, Golden Raisins, Toasted Almonds, Greek Yogurt

‘Surf & Turf’ Ravioli 14

Housemade Shortrib & Fontina Cheese Ravioli, Lobster Tarragon Salad,
Sherry Cream Sauce

Hand Cut Steak Tartare 14

Shallots, Dijon Mustard, Lemon Oil, Arugula Salad,
Crostini, Quail Egg, Beet-Truffle Vinaigrette

Heirloom Apple Salad 11 *

Kauffman Fruit Farm Apples, Baby Frisee, Sun Dried Cranberries,
Golden Raisins, Candied Walnuts, Gorgonzola

Hawaiian Tuna Tartare 13

Sashimi Yellow Fin Tuna, Hajiki Seaweed Salad, Crispy Wonton Chips, Thai Curry Paste

Spring Salad 12 *

Shaved Fennel, Baby Breakfast Radishes, Orange Segments, Mocana Almonds, Feta Cheese,
Branch Creek Farm Baby Greens, Lemon Poppy Vinaigrette

Artisan Cheese Plate 12 *

Birchrun Hills Farm Blue, Pennsylvania Noble Cave Aged Cheddar, Shellbark Farms Chevre
Slow Roasted Pecans, Pomegranate Syrup, Apricot Mostarda

All of our meat, poultry, and eggs come from small family farms where animals are raised on pasture
and treated with compassion. All of our seafood comes from sustainable fisheries,
and we buy fresh, local organic produce whenever possible.

Our support of local sustainable agriculture is driven both by taste and food politics. Seasonal, local, and organically grown ingredients taste
better. Sustainable agriculture produces safe, wholesome food that works in harmony with natural
systems, supports local economies, respects farm animals, and leaves a healthy environment for future generations.

An 18% gratuity will be added to parties of 5 or more

Entrees

Spicy Lamb Bolognese 19

Meadow Run Farms Lamb, Severino Rigatoni
Whipped Basil Ricotta, Organic Baby Spinach

Pocono Brown Trout 27

Whole Grilled Trout, Local Rainbow Swiss Chard, Kennet Square Wild Mushrooms,
Lemon Caper Butter

Grilled Nature Source Filet Mignon 36

Gorgonzola Mashed Potatoes, Local Asparagus, Roasted Shallot Demi

Seitan Stir Fry 20 *

Scallion Lo Mein Noodles, Mushrooms, Baby Bok Choy, Trio of Peppers, Cilantro
Spicy Citrus Sweet Chili Sauce, Crushed Peanuts

Deconstructed Pot Roast 32

Natural Beef Short Rib, Branch Creek Baby Carrots, Shellbark Farm Goat Cheese Potato Croquette,
Cippolini Onions, Sweet Pea Puree

Pan Seared Ahi Tuna 29

Green Meadow Farm Baby Bok Choy, Wills Valley Organic Kim-Chee, Sesame Soy Reduction

Orange-Ginger Tofu 19 **

Crispy Tofu, Mandarin Oranges, Broccoli Florets, Peanuts, Bell Peppers, Green Cabbage,
Orange-Ginger Sauce, Coconut Scented Jasmine Rice

Seared Barnegat Light Jumbo Sea Scallops 28

Saffron Cauliflower Puree, Spicy Mustard Greens, Beurre Meuniere

Berkshire Pork Tenderloin 28

Spiced Rhubarb Chutney, Sweet Potato Puree

Thyme Roasted Amish Chicken 27

Parsnip Puree, Baby Zucchini, Patty Pan Squash,
Herbed Chicken Jus

Pan Seared Natural Beef Hanger Steak 29

Yukon Gold Country Mash, Carmelized Cauliflower, Brussels Sprout Leaves,
Roasted Shallot Demi Glaze

White Dog Sides 7

Artichoke Bacon Risotto

Tomatoes, Shaved Grana Parmesan

Creamy Anson Mills Grits *

Farm House Smoked Cheddar Cheese

Hand Cut Garlic French Fries **

Russet Potatoes, Garlic Parsley Oil

Roasted Baby Farm Vegetables *

House Made Black Pepper Gnocchi

White Dog Lobster Mac-N-Cheese 10

Lancaster White Cheddar, Maine Lobster, Truffle Herb Crust

* Vegetarian

** Vegan

Executive Chef Eric Yost