

## **The Farm and Fisherman Dinner Menu**

### **Starters:**

Confit of bluefish with yogurt, French fingerling potatoes and grilled whole wheat bread \$10

Late Winter Vegetable Salad, home-made cottage cheese and pea tendrils \$11

Jerusalem artichoke soup, lobster knuckles and toasted farro \$8

Grilled Pork Belly, Jersey lettuce hearts, guanciale, pine nuts and aged sherry vinegar \$11

### **Mid Courses:**

Roasted Celery Hearts, cracked rice grits, black quinoa and parsley \$12

Pancetta Wrapped Farm Egg, black and red Russian kale and mustard seeds \$11

Poached Lobster with green cabbage, stewed crab and caraway \$16

Bloody Beet Steak with red amaranth, shallots and pan drippings \$14

### **Main Courses:**

Lancaster County Chicken, pickled and roasted mushrooms, mache, verbena scented carrots \$25

Rib eye steak with crispy potatoes and oxtails \$29

Pennsylvania Lamb Sirloin, local feta cheese, orecchiette and swiss chard \$27

New Jersey Croaker wrapped in feuille de brick, red-eyed peas, clams and lemon basil \$24