

-JG- DOMESTIC

FINE FOOD and SPIRITS

★ ★ ★ *FOR THE TABLE* ★ ★ ★

charcuterie

ALL 3 SELECTIONS - 15

PROSCIUTTO
Cured Tamworth Ham
LA QUERCIA, IA
9

SALAMI
Seasonal Selection
GARCES TRADING COMPANY, PA
7

LARDO
Cured Fatback
OLLI SALUMERIA, VA
7

cheeses

ALL 3 SELECTIONS - 15

SEVEN SISTERS
Rhubarb Jam
COATSVILLE, PA
8

BAYLEY HAZEN BLUE
Walnut Butter
GREENSBORO, VT
8

KUNIK
Garlic Dulce de Leche
WARRENSBURG, NY
8

oysters

WEST COAST
Dabob Bay
HOOD CANAL, WA
3.50 per piece

EAST COAST
Blue Point
LONG ISLAND SOUND, NY
3 per piece

★ ★ ★ *DINNER MENU ~ SPRING 2012* ★ ★ ★

small plates

SUNCHOKE SOUP
Lobster Confit, Brioche,
Crème Fraîche
BLUE MOON ACRES, PA
10

SPRING LETTUCES
Grapefruit, Pistachio, Chive,
Goat Cheese, Buttermilk Ranch
LUNA FARMS, PA
10

MARKET RAW
Selection of Raw Fish or
Shellfish, Seasonal Garnish
UNITED STATES
13

TARTARE
Venison Loin, Chopped
Capers, Shallots, Quail Egg
BROKEN ARROW RANCH, TX
14

WOOD OVEN FLATBREAD
Oregon Black Trumpets,
Black Truffle, Cheddar, Egg Yolk
MONROE, WI
12

LUNA FARM EGG
Favas, Crème Fraîche,
Smoked Trout Caviar
LUNA FARMS, PA
8

CHESTNUT AGNOLOTTI
Duck Confit, Porcini,
Smoked Ricotta
LONG ISLAND, NY
13

BEETS
Whipped Ricotta, Smoked
Maple, Arugula, Spiced Pecans
BUCKS COUNTY, PA
9

large plates

PAPPARDELLE
Black Kale, Oregon Black
Trumpets, Kabocha Squash
PHILLIPS FARMS, NJ
16

GUMBO
Marvesta Prawns,
Andouille, Crispy Okra
HURLOCK, MD
16

DAY BOAT SCALLOPS
Cauliflower, Citrus,
Curried Lentils
BARNEGAT LIGHT, NJ
22

WILD STRIPED BASS
Barley, Blood Orange,
Black Olive Paint
CHESAPEAKE BAY, VA
25

FRIED CHICKEN
Sage, Roast-Garlic Mash,
Chicken Liver Gravy
GRIGGSTOWN FARMS, NJ
18

BERKSHIRE PORK CHOP
Maple Grits,
Butter Braised Cabbage,
OZARK FARMS, AR
24

COLORADO LAMB CHOPS
Confit Fingerling Potatoes,
Quince, Meyer Lemon
RIFLE, CO
32

BEEF TENDERLOIN
Black Trumpet French Toast,
Foie Gras, Bourbon-Currant Jus
FOSSIL, OR
28

★ ★ ★ *CHEF'S TASTING* ★ ★ ★

ALLOW THE CHEF TO SELECT A SPECIAL MENU AT HIS DISCRETION

\$65 per person for the table
\$25 Wine Pairing

Due to our Culinary Team's direction to use the highest quality and sustainable products, some items on the menu may change due to seasonality and availability.

Consumers are advised that eating raw or undercooked food may increase the risk of getting a food borne illness

04/05/12