



Restaurant Week

March 24-28, 2019*

\$25 Prix Fixe

Please select one from each course, as well as one beer from our list

APPS

Spinach Dip spinach, ricotta, house-made fry bread

Apple Salad apples, beets, crema de blue, red leaf lettuce

Arancini oyster mushrooms, toma primavera cheese, onions

Vegetable Chowder root vegetables, caraway croutons, cheddar

MAINS

Duck Meatloaf duck, celery root puree, onions

General Tso's Tofu broccoli, carrots, brown rice

Coq Au Vin chicken, cremini mushrooms, onions

DESSERTS

Rice Pudding organic rice, vanilla yogurt, pears

Jelly Roll raspberries, cream

Sources: Bright Farms, Fulper Family Farmstead, Solebury Orchards, Dagele Brothers, Valley Shepherd Creamery, Sustainable Aqua Farms, Kennet Square Specialties, Cherry Grove, Minkus Family Farms, Kings Creamery, Bucks County Bounty, L&M Farms, Blue Moon Acres, Griggstown Farm, Breakaway Farms, Genesee Valley Bean Co., Evergreen Farms, Red Head Berry Farms

**Ingredients subject to change due to farm's availability*