

# Small Plates

*Tequila Lime Duck Breast* \$ 12

Grilled & served atop sun-dried cranberry couscous, port wine demi

*Pan-Seared Striped Bass* \$ 15

Wild striped bass, caramelized fennel and French green beans, mashed potatoes & orange pan sauce

*Honey Citrus Salmon* \$ 12

Petite Jail Island salmon filet, pan-seared with a honey citrus glaze, fingerling potatoes & petite vegetable

*Cinnamon Pork Loin* \$ 11

Grilled loin, dried fruit compote, garlic mashed potatoes

*\*Pan-seared Filet* \$ 15

Petite center cut filet, roasted pan jus, garlic mashed potatoes, petite vegetable and black truffle essence

*Chicken Napoleon* \$ 12

Herb-roasted chicken breast, tomato and spinach stack served atop mashed potatoes, pan chicken jus, finished with pine nut gremolada

*Buffalo Sausage & Cavatelli* \$ 11

Colorado buffalo sausage tossed with cavatelli pasta, roasted garlic cloves, fall greens, shitake mushrooms herb jus & Locatelli cheese

---

# R

*Executive Chef*

*Anthony DiStefano, Chester Springs, PA*

*Sous Chef*

*Alexander Morris, Wayne, PA*

---