



# MAIN LINE RESTAURANT WEEK FALL LUNCH

## FIRST COURSE

*select one appetizer*

Butternut Squash Soup  
*crispy sage, chili oil (d)*

Iceberg Wedge  
*russian dressing, blue cheese crumble, bacon,  
heirloom cherry tomatoes (d)*

Whipped Ricotta  
*eggplant caponata, pine nuts, grilled sourdough (d,n)*

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## SECOND COURSE

*select one entree*

Grilled Chicken Harvest Salad  
*kale, chickpeas, pepitas, apples, cabbage, pickled onions, buttermilk  
dressing (d)*

Short Rib Tacos  
*daikon radish, cucumber, carrot, jalapeño, cilantro, teriyaki sauce,  
corn tortilla*

Chicken Milanese Sandwich  
*focaccia, melted burrata, basil pesto, tomato spread, balsamic glazed  
arugula (d,g)*

8oz Dry Aged Burger  
*cooper sharp american cheese, 50g mac sauce, white onion, dill pickle,  
martin's potato bun, truffle fries (d,g)*

## DESSERT COURSE

Chef's Dessert Duo  
*hazelnut chocolate flourless cake,  
pumpkin pie torte, caramel sauce*

**\$35 Per Person**

**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH,  
EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more*

*A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*