



Main Line Restaurant Week

FALL LUNCH

FIRST COURSE

select one appetizer

BUTTERNUT SQUASH SOUP

spiced pumpkin seeds (d)

ARUGULA SALAD

couscous, avocado, lemon vinaigrette (g)

BURRATA

*fig balsamic, prosciutto crumble,
red basil (d,g)*

SECOND COURSE

select one entree

CROQUE MADAME

*jambon de paris, gruyere cheese, mornay,
sunny side egg, mixed greens (d,g)*

CAMPANELLE PASTA

basil pesto, yellow squash, parmesan (d,g,n)

SESAME CRUSTED TUNA

*shaved brussel sprout, green peas,
shaved asparagus, carrot ginger dressing*

DESSERT COURSE

TUXEDO MOUSSE CAKE (d,g)

\$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