



Main Line Restaurant Week

WINTER LUNCH

FIRST COURSE

select one appetizer

Classic Caesar Salad
*sourdough croutons, shaved
parmesan (d,g)*

Butternut Squash Soup
young herbs (d)

Whipped Ricotta
*blueberry marmalade, mint,
lemon granola (d,g)*

SECOND COURSE

select one entree

Mussels
*white wine butter, truffle french fries,
garlic aioli (d,g,s)*

French Dip
*shaved ribeye, swiss cheese, au jus,
seeded roll, utz potato chips (d,g)*

Grilled Chicken Paillard
argula, parmesan, charred lemon (d)

DESSERT COURSE

Chef's Dessert Duo
selection of two

\$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*