

.....

MAINLINE RESTAURANT WEEK

SELECT ONE FROM EACH COURSE

FIRST COURSE

CORN BISQUE

CHILE OIL, MICRO BASIL

CAESAR SALAD

ROMAINE HEARTS, PARMESAN TUILE, SOURDOUGH CROUTONS,
ANCHOVY, CAESAR DRESSING

SECOND COURSE

FLUKE CRUDO

SALSA VERDE, SERRANO, LIME VINAIGRETTE

MUSHROOM BRUSCHETTA

MUSHROOM DUXELLE, WARM SOURDOUGH, AGED BALSAMIC

ENTREES



SCALLOPS

CORN & CHORIZO RAGU, MATCHSTICK FRIES

AIRLINE CHICKEN

ROOT VEGETABLES & CHICKEN JUS

HOUSE MADE LINGUINE

OLIVES, TOMATOES, WHITE WINE BUTTER, FRESH BASIL

DESSERT

PASTRY CHEF JEFF ELLIOTT'S

DESSERT TRIO

SEASONAL CHEESECAKE, CLASSIC CHOCOLATE CAKE, APPLE CRANBERRY TART

\$45 PER PERSON

FEARLESS RESTAURANTS

Moshulu | White Dog Cafe University City, Wayne, Haverford, Glenn Mills (Coming Soon)
Autograph Brasserie | Louie Louie | Plantation Restaurant | Tuckers Tavern | Daddy-O | Rosalie (Coming Soon)
Tag us #fearlessrestaurants