

Cheese

Cheese Tasting; any three, five or seven * 12, 16 or 20

Uplands Farms “Pleasant Ridge Reserve”; Wisconsin,
raw cow’s milk, semi-firm

Aurora “Manchego”; Spain, sheep’s milk, semi-firm

Great Hill Dairy “Great Hill Blue”; Massachusetts,
raw cow’s milk, semi-hard

Capriole “Old Kentucky Tomme”; Indiana, raw goat’s milk,
semi-hard

Cabot Creamery “Clothbound Cheddar”; Vermont, cow’s milk,
firm

Bellwether Farms “San Andreas”; California, raw sheep’s milk,
semi-firm

Sweet Grass Dairy “Green Hill”; Georgia, cow’s milk, soft

Appetizers

- Mixed Italian Olives,** preserved orange, herbs 4
- Tuna Tartare,** crème fraîche, shallots, celery leaves,
pomegranate vinaigrette, grilled sourdough * 12
- Sheep’s Milk Gnudi,** sweet corn, chanterelle mushrooms,
arugula, corn broth, black truffle butter 9
- Grilled Nectarines,** arugula, prosciutto, Maytag blue cheese,
vincotto 11
- Sweet Corn and Hedgehog Mushroom Fondue,** taleggio
cheese, grilled sourdough bread 10
- Crispy Fresh Calamari,** roasted olives, eggplant, parsley,
grape leaves, preserved lemon aioli 11
- Sea Scallops,** tomato coulis, basil salad,
heirloom tomatoes, Surryano ham 14
- Blue Bay Mussels,** roasted garlic, white wine,
whole grain mustard, chervil 11
- Grilled Flatbread:** baba ghanoush, chickpea hummus,
red pepper muhummara, extra virgin olive oil 9

Salad & Soup

- Corn Puree,** house-cured pancetta, jumbo lump crab, peppers,
smoked paprika 9
- Tomato Gazpacho,** cucumbers, sweet peppers, basil,
toasted bread crumbs 8
- Heirloom Tomato Salad,** radicchio, Burrata cheese, basil,
polenta croutons, 25 year balsamic, extra virgin olive oil 11
- Three Sisters Farms Mesclun Greens,** pistachios,
Maytag blue cheese, red wine vinaigrette 9
- Arugula,** house-made pancetta, crimini mushrooms, potatoes,
Capriole goat cheese, pancetta vinaigrette 10

* May contain or contains raw fish. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Pastas

Potato Gnocchi , asparagus, sun-dried tomato, rosemary, greens, braised chicken, shaved parmesan	23
Veal Tortelloni , lobster, blue foot mushrooms, spinach, thyme, chervil, pine nuts	29
Orecchiette , grilled chicken, dried cranberries, Capriole goat cheese, sage cream	24
Maccheretto , white beans, hen of the woods mushrooms, sun-dried tomatoes, rapini pesto, fontina, walnuts	21
Short Rib Ravioli , Swiss chard, oyster mushrooms, roasted shallots, gremolata	24
Red Pepper Casereccia , seared sea scallops, jumbo lump crab, roasted garlic, parsley butter	31
Ricotta Cavatelli , house-made fennel sausage, spinach, crushed tomatoes, ricotta	19

Entrées

Wild Alaskan Halibut , green beans, fennel, escarole, charred grape tomatoes, basil, lemon vinaigrette	28
Cioppino , shrimp, scallops, mussels, littleneck clams, halibut, grilled sourdough	29
Scottish Salmon , white beans, beech mushrooms, tomato, oregano, garlic, spinach	27
Seared Rare Tuna , linguini, heirloom tomatoes, zucchini, eggplant, red onions, kalamata olives, fried summer squash *	29
Chanterelle Mushroom Risotto , mascarpone, yellow wax beans, fennel, watercress, gremolata	23
Heritage Farms Chicken Breast , tagliolini pasta, grilled baby squash, capers, herbs, arugula, pan jus	24
Elysian Fields Farm Lamb Loin , feta cheese agnolotti, summer squash, green beans, summer savory, olive jus	34
Filet Mignon , Anson Mills polenta, house-cured pancetta, lobster mushrooms, corn, basil, oregano, balsamic jus	38

*We believe in the beauty of cooking with local, seasonal ingredients.
Some of our favorite producers are:*

Elysian Fields Farm

Lamb by Keith and Mary Martin; Greene County, PA

Heritage Farm

Peter Burns; Ridgway, PA

McConnell's Farm

McConnell Family, Aliquippa, PA

Penn's Corner Farm Alliance

Produce from a regional farm cooperative; Southwest Pennsylvania

We provide free wireless internet service.

18% gratuity will be added to parties of six or more.