

Tuesday, August 26, 2008

first course

Cheeze tasting , served with fresh baguette: Uplands Farms “Pleasant Ridge Reserve” , Wisconsin, raw cow’s milk, hard Cypress Grove Dairy “Midnight Moon” ; California, goat’s milk, semi-firm Old Chatham Dairy “Ewe’s Blue” ; New York, sheep’s milk, soft	9
River View Farms goat cheese agnolotti , sweet corn broth, forest mushrooms, sundried tomato oil	8
Sumac crusted sea scallops , baba ghanoush, watercress, preserved lemon oil	10
Smoked salmon , truffled potato cake, aioli, capers, red onion, egg	10
Grilled flatbread : baba ghanoush, chickpea hummus, red pepper muhummara, extra virgin olive oil	8

salads and soup

Mixed lettuce , romaine, radicchio, frisée, shaved parmesan, preserved orange vinaigrette, aged balsamic vinegar	8
Arugula , crimini mushrooms, pancetta, potatoes, pancetta vinaigrette, Capriole goat cheese	8
Mesclun greens , sherry vinaigrette, crispy shallots	7
Tomato and basil bisque , parmesan crostini	6
Corn soup , tomato, basil	8

casbah grill 22

A two-course lunch starting with a mesclun salad,
followed by a simply grilled entrée with asparagus,
Anson Mills red corn polenta, and Tuscan pepper
coulis

Choice of:

Yellowfin Tuna*

Scottish Salmon

Hanger Steak

Chicken Breast

Portobello

beverages

China Mist Iced Tea ; Traditional or Flavored	2
Specialty Sodas • Plantation Mint Julep Soda • Jamaica’s Finest Ginger Beer • Boylan’s Birch Beer • Virgil’s Root Beer	3
Bottle Green Drinks Co Sparkling Water , Canada • Elderflower Pressé • Cranberry-Orange Pressé	4
Table Drink Ink , Red Hook, NY • Twelve - sparkling blend of organic teas and fruit juices with a unique blend of exotic spices and citrus essence.	12
Grown Up Soda , New York, NY • Extra Dry Ginger Ale • Crimson Grape	4

Bread is served at lunch upon request.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have a medical
condition

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• Meyer Lemon • Star Ruby Grapefruit
• Dry Pomegranate • Valencia Orange

sandwiches

Elysian Field lamb burger , lamb pancetta, olives, braised lamb, crispy shallots, bleu cheese, brioche roll, olive oil fries	10
Prosciutto , oven roasted tomatoes, basil pesto, buffalo mozzarella, arugula, extra virgin olive oil, baguette, eggplant fries	10
Oven roasted turkey , pepper bacon, lettuce, tomato, brioche roll, parmesan fries	9
Vegetable sandwich , grilled Portobello, tomato, zucchini, basil pesto, watercress, ciabatta roll, three greens salad	9
Casbah “muffaletta” , soppressata, capicola, ham, provolone cheese, olive tapenade, ciabatta roll, truffle-herb fries	9
Grilled cheddar , tomato basil bisque, sour dill pickle	8

entrées

Elysian Fields lamb “mac and cheese” , trenne pasta, mascarpone, cheddar, Pecorino- Romano, bread crumbs, mesclun salad	12
Shrimp and endive salad , Labne yogurt cheese, apples, grapes, candied walnuts, preserved lemon vinaigrette	15
Local romaine salad , grilled chicken breast, dried figs, pecans, barrel-aged feta cheese, creamy roasted red pepper dressing	13
Halibut “Niçoise” salad , arugula, green beans, fingerling potatoes, blue cheese stuffed olives, hard boiled egg, balsamic vinaigrette	19
Corn and tomato omelet , feta cheese, mesclun salad	12
Short rib ravioli , Swiss chard, oyster mushrooms roasted shallots, gremolata	16
Ricotta Cavatelli , house-made fennel sausage, rapini, crushed tomatoes	14
Orecchiette , grilled chicken, dried cranberries, fresh Capriole goat cheese, sage cream	15
Hanger steak , sweet corn, simply sweet onions, green beans, roasted red peppers, Maytag blue cheese, veal jus*	19
Scottish salmon , polenta crust, English peas, petite tomatoes, asparagus, basil pesto pan jus	21
Sea scallops , red pepper casereccia, jumbo lump crab meat, parsley garlic butter	21
Roasted fennel risotto , golden beets, Swiss chard, roasted tomato, Parmigiano-Reggiano	14

We believe in the beauty of cooking with local, seasonal ingredients.

Some of our favorite producers are:

We provide free wireless internet.

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

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Elysian Fields Farm

Lamb by Keith and Mary Martin; Greene County, PA

Harvest Valley Farms

Produce from Art King and family; Valencia, PA

Penn's Corner Farm Alliance

Fruits and vegetables from a regional farm cooperative; Southwest Pennsylvania

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