




FEARLESS RESTAURANT WEEK


March 25th - 31st • 3 Courses

\$40

First Course (select one)

Soup of the Evening

“The Wedge” iceberg, bacon, tomato, blue cheese dressing 

Roasted Organic Beets baby spinach, goat cheese “boursin”, cherry vinaigrette, granola, golden raisins 

Roasted Lamb Tacos (2) coriander emulsion,, tamato confit, halloumi cheese

IPA Battered Wisconsin Cheese horseradish dill aioli

East Coast Oysters (4) on the half shell 

Locally Harvested Clams (4) on the half shell 

Short Rib Gnocchi crispy onion, mushrooms, Lancaster cheddar

Great bay Little Neck Clams (6) spinach, lemon butter, garlic, crostini

Seafood Arancini gruyere, spicy tomato sauce, micro herbs

Entree Course (select one)

Local Flouder Francaise creamy crab orzo, lemon-caper butter, petite salad

Wood grilled Natural Half Chicken leeks, baby potatoes, bacon, creamed spinach, madeira pan sauce

Ale Battered Fish & Chips house made slaw, hand cut fries, malt vinegar aioli

Penne Pasta hot italian sausage bolognese, burrata, arugula pesto

Faroe Island Salmon creamy polenta, wild arugula, champagne vinaigrette

Dessert (select one)

Key Lime Pie whipped cream

Flourless Chocolate Torte espresso caramel sauce, whipped cream



 denotes Gluten Free Items

FEARLESS RESTAURANTS

Moshulu | White Dog Cafe University City, Wayne, Haverford | Autograph Brasserie | Louie Louie
Plantation Restaurant | Tuckers Tavern

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