

1887

SOUP

Soup du Jour

Cream of Mushroom w/ Tenderloin

\$5

APPETIZERS

Arancini

Creamed arborio rice, with basil and parmesan cheese, breaded and fried. Served with a zesty tomato chutney.

\$12

Tenderloin Medallions

Beef tenderloin medallions quickly pan seared and served over fresh greens with a blue cheese cream sauce.

\$16

SALADS

House Salad

Local and organically grown, greens and vegetables from Berry Field Farms

FARM TO TABLE

Strip Loin

Misty Mountain Farms beef(Trout Run, PA) strip loin char-grilled to order. Served over red mashed potato and topped with sautéed oyster mushrooms.

Chicken

Misty Mountain Farms, organically grown chicken (half), herb-rubbed and slow roasted, served over rosemary roasted potatoes, accented with a sweet pear puree topped with microgreens (Gib's Farm, Catawissa PA)

FROM THE SEA

Saffron Scallops

Fresh dry sea scallops, pan seared and served over saffron risotto. Finished with smoked tomato butter.

\$38

MORE ENTRÉES

Berkshire Pork Chop

Center-cut, Berkshire pork chops pan seared with ramp butter and served over fresh wilted spinach. Finished with a Tuscan tapenade.

\$35

Ostrich Filet

Australian ostrich tenderloin filet, chargrilled to order. Served over citrus rice, and finished with a housemade chimichurri sauce.

\$42

