

# heirloom

## Beginnings

### CAULIFLOWER SOUP 10

foraged mushrooms, creamy leeks, buttermilk fried chicken liver, truffle oil

### BAYWATER FARM FALL RADISH SALAD 12

baby kale, shaved fennel, red onion, toasted pistachios, buttermilk dressing

### APPLE ORCHARD SALAD 13

Baywater Farm red oak lettuces, shaved fennel, creamy goat cheese, torn tarragon, spiced pecans, apple gastrique, granny smith apple vinaigrette

### ODE TO BEETS 13

roasted beets, beet pickled shallots, beet whipped ricotta, pecan crumble, beet chips, maple beet vinaigrette

### SEARED ATLANTIC OCTOPUS 16

smoked marcona almonds, crispy potato, red olive purée, chili threads, preserved lemon

### FOUR HENS 15

crispy chicken thigh confit, perfect poached egg, chicken liver paté, chicken jus vinaigrette, pickled beech mushrooms, frisée, perfect toast

### SEARED HUDSON VALLEY FOIE GRAS 20

concord grape gelée & jam, foie gras "snow", toasted hazelnut brittle, perfect toast

### REID FARM STEAK TARTARE 17

raw yolk, fingerling potato chips, bone marrow aioli, truffle vinaigrette

## Entrées

### CRISPY SKIN SALMON 31

warm black rice, wilted spinach, toasted leeks, butternut squash purée, pumpkin seed gremolata

### HUDSON VALLEY MOULARD DUCK BREAST 32

raviolo of duck confit, collard greens & egg yolk, foraged mushrooms, roasted beet purée, cranberry demi

### PAN ROASTED LAMBCETTA 30

white bean ragù, braised Baywater Farm beet greens, serrano ham, pink peppercorn au poivre

### AUTUMN VEGETABLE BOWL 25

toasted farro, roasted shiitake mushrooms, wilted kale, toasted cashews, braised turnips, soy miso butter, ginger-mushroom broth

### CRISPY CHICKEN "UNDER A BRICK" 29

wilted collard greens, foraged mushrooms, sourdough spaetzle, natural jus

### PAN SEARED DAY BOAT SCALLOPS 32

sunchoke purée, braised cipollini onions, crispy brussels & sunchoke chips, pomegranate, shaved sea truffles

### GRILLED 12 oz. ANGUS RIBEYE FROM REID FARM 42

Baywater Farm baby carrots, duck-fat fingerling potatoes, chanterelle mushrooms, porcini purée, pickled mustard seeds, demi

### GRILLED DOUBLE CUT BERKSHIRE PORK CHOP 33

sautéed broccoli rabe, fuji apples, celery root purée, whole grain mustard jus

## Table Shares 8

CHARRED BRUSSELS SPROUTS house cured maple smoked bacon, fresh herbs

KENNETT SQUARE MUSHROOM MIX butter, fresh herbs

### OUR DELICIOUS HOUSE FILTERED WATER \$2 Per Bottle (750ml)

sparkling or still, scented with fresh mint

### EXECUTIVE CHEF - MATTHEW KERN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.