

Good evening!  
**Dinner**

**soup.**

SOUP OF THE DAY 5/7  
*seasonally inspired*

ROASTED CARROT BISQUE (V) 5/7  
*creme fraiche/parmesan croutons*

**on bread.**

*served on house-made toasted multi-grain bread.  
gluten free bread available for \$1 upcharge*

MUSSEL ESCABECHE 9  
*smoked olive oil/herbs/lemon/chili*

HOUSE MADE RICOTTA 8  
*orange blossom honey/basil/radish*

STEAK TARTARE 12  
*deviled egg sauce/fried caper/horseradish*

SMOKED TROUT PATE 11  
*lemon zest/chili thread*

ROASTED GARLIC HUMMUS (VG) 9  
*sumac/fried chickpea/sorrel*

"BLT" 9  
*bacon jam/roasted tomato/petite greens*

**water.**

CRISPY FRIED SHRIMP (GF) 13  
*black bean ragout/poblano pepper/passion fruit sauce*

GRILLED SALMON FRITES (GF) 22  
*lemon-pepper fries/fines herbs/anchovy-caper mayo*

PRINCE EDWARD ISLAND MUSSELS 14  
*daily preparation/grilled bread*

PASTRAMI SPICED MONKFISH 26  
*rye pasta/red cabbage agrodolce/mustard seeds/celery*

YELLOWFIN TUNA NICOISE (GF) 28  
*confit local potato/quail egg/kalamata olive puree/  
haricot vert*

**land and air.**

LANCASTER COUNTY CHICKEN (GF) 21  
*crispy skin breast/crepinette of chicken leg/ragout of  
spring vegetables/smoked bacon gastrique*

TWICE COOKED PORK BELLY (GF) 20  
*pea puree/carrot flan/rainbow carrots/crispy pork skin*

IMPERIAL BURGER 14  
*custom grind/aged cheddar/red wine onion jam/  
smoked ketchup/brioche/brogue's lettuce/fries*

CULOTTE STEAK (GF) 25  
*potato puree/red wine onions/black garlic veal jus/  
primordia farm mushrooms*

**vegetables.**

PETITE GREENS (V) (GF) 8  
*brogue hydroponic lettuces/raw and pickled market  
vegetables/whey and fines herbs vinaigrette*

SNAP PEA PANCAKE (VG) 11  
*wild mushrooms/pea shoots/crispy leeks*

BUENO TAVOLO PASTA SPECIAL (VG) 15  
*ask your server for our daily preparation*

ROASTED LOCAL BEETS (VG) (GF) 12  
*tahini/sesame/watercress/grapefruit*

HEARTS OF ROMAINE 11  
*parmesan custard/roasted garlic-anchovy dressing/  
brioche croutons*

VEGAN ENTREE (VG) MKT  
*seasonally inspired. please ask your server*

*menu items in **BOLD** are recommended for sharing*

(GF) gluten-free (VG) vegan (V) vegetarian

*consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness.*

*a 20% gratuity will be added to the check for parties of 8 or more.*

**for the kids.**

CHICKEN FINGERS & FRIES 7  
*choice of bbq, honey mustard or ranch dipping sauce*

PASTA (V) 6  
*choice of butter or marinara sauce*

MAC N' CHEESE (V) 7

GRILLED CHEESE & FRIES (V) 6  
*choice of cheese & bread*

MR. 5X5, JR 7  
*4 oz burger/brioche roll/choice of cheese/fries*

**bevs.**

SODAS 2  
*coke/diet coke/sprite/lemonade/tonic/club*

UNSWEETENED ICED TEA 2

FEATURE FLAVORED ICED TEA 2.5

PELLIGRINO 3.5/4.5

ACQUA PANNA 4

COFFEE 2  
*ellis philadelphia roast or decaffeinated*

MIGHTY LEAF ORGANIC HOT TEA 2.5  
*ask about our selections*

ESPRESSO/CAPPUCCINO 3.5/4.5