



WINTER 2014

SMALL

- HUMMUS** / marinated olives / grilled pita / chili oil 7 (V)
- LOBSTER DUMPLINGS** / Blue Moon micro greens / sweet soy 9
- CLAMS CASINO** / roasted red peppers / fresh oregano / parmesan cheese 12
- GRILLED VEGETABLE TERRINE** / goat cheese / Blue Moon Acres petite green salad 9 (V)
- TOFU VEGETABLE SPRING ROLL** / sweet ginger dipping sauce 9
- SAUTÉED SHRIMP AND GRITS** / Creole sauce / Castle Valley Mill grits 14
- MOSEFUND FARMS PORK BELLY** / Szechuan glaze / crispy noodles 11
- CRAB CAKES** / jícama and tomato salsa / cilantro vinaigrette 15
- BEEF TARTARE** / caper berries / grilled focaccia 10

SOUP & GREENS

- SHE CRAB SOUP** / creamy crab soup with a touch of sherry 7
- CAESAR** / hearts of romaine / parmesan / lemon herb crouton / Caesar dressing 10
- BLUE MOON ACRES ARUGULA** / wolf berries / goat cheese / pine nuts / pomegranate vinaigrette 10
- SIGNATURE HOUSE** / Blue Moon Acres petit greens / candied pecans / dried cranberries / Mandarin oranges / Feta cheese / cranberry orange vinaigrette 11
- WEDGE** / Boston Bibb / bacon / red onion / beets / herb crouton / buttermilk blue cheese dressing 10
- CHOP CHOP** / hearts of romaine / bacon / farmer's vegetables / Marcona almonds / red onion / blue cheese / sherry mustard vinaigrette 12

RAW BAR

POACHED & CHILLED

- CRAB COCKTAIL** / sweet remoulade sauce 15
- COLOSSAL SHRIMP** / Kelchner's cocktail sauce 6 ea

OYSTERS

- KELCHNER'S HORSERADISH** / mignonette
- ATLANTIC** / crisp / briny / savory / largest 3 ea
- PACIFIC** / creamy / melon / cucumber essence 3.25 ea

STEAKS & CHOPS

GRILLED PORK CHOP / Lyonnaise potatoes / sautéed spinach / balsamic jus 29

LAS VEGAS STRIP STEAK / steak fries / garlic herb butter 24

GRILLED NEW YORK STRIP / salt jacketed baked potato / sour cream / butter / brussels sprouts / bacon / red wine reduction 39

GRILLED FILET OF BEEF / au gratin potato / sautéed asparagus / port wine reduction 38

PETITE FILET OF BEEF AND LOBSTER TAIL / drawn butter / roasted fingerling potatoes MP

SPECIALTIES

SEARED AHI TUNA / white beans / pancetta / eggplant caponata 32

BUCATINI PASTA / Tuscan Kale / wild mushrooms / light sherry cream 24 (V)

BOLTON FARM CHICKEN / Castle Valley Mill creamy truffled polenta / brussels sprouts / natural jus 24

GRILLED SALMON / French lentils / roasted spring beets / crispy kale / pumpkin seeds / Tanner Bros. brown butter sauce 25

BRAISED SHORT RIBS OF BEEF / creamy parsnip spelt "risotto" / natural jus 29

TEMPURA SHRIMP / lo mein noodles / vegetable stir fry / sweet dipping sauce 28

SEARED PAN ROASTED DIVER SCALLOPS / wild mushroom risotto / pumpkin broth 28

(V) VEGETARIAN

Consuming undercooked eggs, beef, fish and/or poultry may increase your risk of foodborne illness

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

Private venues available at
Earl's Bucks County for your special event.

DRINKS

HOT BEVERAGES

Rainforest Alliance Certified Coffee 3

Premium Tea 3

Espresso 4

Double Espresso 6

Capuccino 6

Irish Coffee 9

WINE

PORT

Fonseca BIN 27 8

Dow's Fine White 7

Graham's Six Grapes Reserve 8

Montevina Zinfandel Port NV, California 7

Warre's O'tima 10 yr aged Tawny 14

Warre's O'tima 20 yr aged Tawny 18

Smith Woodhouse LBV '95 12

Smith Woodhouse 1980 Vintage 21

SHERRY

Harvey's Bristol Cream 7

Williams and Humbert Dry Sack 7

Dios Baco Pedro Ximenez 11

Dios Baco Amontillado 10

MADEIRA

Blandy's Alvida 5 yr old, Portugal 11

DESSERT

Baumard Coteaux du Layon Carte D'or, Loire '05 9/gl

Yalumba Museum Reserve Muscat NV, Australia 10/gl

Chateau Lahonade-Peyraguey Sauternes '03 12/gl

Two Hands Brilliant Disguise Moscato, Barossa Valley '08 12/gl

Chaddsford Late Harvest Riesling, PA '08 8/gl

Michelle Chiarlo Moscato di Asti, Italy 33/btl

COGNAC

Courvoisier VSOP 13

Hennessy VSOP 13

Courvoisier Exclusif Remy VSOP

DESSERTS

SEASONAL COBBLER

housemade vanilla ice cream 8

VANILLA CRÈME BRÛLÉE

fresh berries 7

DARK CHOCOLATE MOUSSE CAKE

chocolate ganache / creamy caramel sauce fresh raspberries 8

COCONUT CAKE

passion fruit crème anglaise oven roasted pineapple 8

EARL'S ARTISANAL ICE CREAM

seasonal house made selections 6

ALMOND STUFFED "FRENCH TOAST"

vanilla crème anglaise 8

CHOCOLATE POT DE CRÈME

whipped cream / blackberries 7

SORBET TRIO

seasonal house made selections 6

CORDIALS

Amaretto Di Saronno 7

Bailey's Irish Cream 7

Busnel VSOP Calvados 15

Combiar 10

Dom B&B 10

Drambuie 10

Frangelico 7

Galliano 9

Godiva White 9

Grand Marnier 11

Grand Marnier 150 50

Kahlua 7

Limoncello 7

Navan 11

Sambuca 7

Tuaca 7

SINGLE MALT SCOTCH

Glenlivet 12 yr 12

Glenlivet 18 yr 20

Glenfiddich 12 yr 10

Glenmorangie 10 yr 12

Highland Park 12 yr 11

Lagavulin 16 yr 24

Macallan 12 yr 14

Macallan 15 yr 22

Macallan 18 yr 40

Balvenie 12 yr 15

Oban Highland 14 yr 20

SIPPING RUM & INTERESTING LIBATIONS

Zaya 12 yr 12

Compass Box Peat Monster 19

Compass Box Orangerie 13

