



## Weekend Additions

### Appetizers & Small Plates

- Summer White Corn Bisque** **\$12.5**  
Local sweet corn bisque with melted leeks puréed with a hint of cream  
Topped with a sauté of tomato, poblano pepper, and corn
- Prosciutto Wrapped Figs** **\$ 18**  
*We've been able to get our hands on some locally grown figs that are perfect this time of year*  
Local figs wrapped in prosciutto and charcoal grilled  
Served with imported Bucherondin, a semi-firm French goat cheese,  
Topped with frisée and a fig jam mostarda
- Heirloom Tomato Caprese** **\$ 18.5**  
Beautiful, organic heirlooms from Berks County. . .colorfully display with chiffonade of  
fresh basil from our garden & very special *Bufala* mozzarella ~  
Greek extra virgin olive oil & balsamic reduction
- Stuffed Calamari** **\$ 15.5**  
A sauté of roasted red bell pepper, diced tomato, basil, Kalamata olive & parsley stuffed  
into the tubes & charcoal grilled over linguine in a light olive oil & tomato basil sauce
- Mediterranean Flatbread** **\$ 24.5**  
Thin herb infused flatbread made in our kitchen ~ baked to crispy brown finish with fresh  
mozzarella ~ Topped with a fresh vine ripened tomato salad with kalamata olives, fresh  
leaf basil, shaved sweet red onion & finished with paper thin Parma Prosciutto

### Something Else

- Summer Harvest Ravioli** **\$ 21.**  
*Andy's homemade egg pasta*-stuffed with butter wilted zucchini, fresh ricotta, & fresh herbs  
Served with a locally sourced sauté of ripe heirloom tomato, white corn kernel, & basil leaf ragout  
finished with shaved Locatelli
- Octopus Arrabbiata** **\$ 22.5**  
Tender Spanish Rock octopus marinated in red wine with fresh herbs and roasted garlic ~  
Charcoal grilled and served over imported pappardelle pasta in a spicy arrabbiata sauce
- Tuscan Linguine** **\$ 23.**  
Imported semolina Linguine tossed with melted Campari tomato, fresh basil, artichoke  
hearts, & fire roasted red bell pepper, with extra virgin olive oil
- Moroccan Duck Breast** **\$ 32**  
Sous Vide cooked duck breast to keep it tender and juicy  
Spiced with sweet and savory Moroccan seasoning and sear finished to crisp' the skin  
Served with grilled and za'atar finished broccoli, jasmine rice  
& date and peanut puree
- Cedar Plank Salmon** **\$ 34.5**  
*Wild caught Scottish Salmon fillet* -cedar plank roasted  
Over fresh silver queen summer corn fritter with zucchini & asparagus medley  
Drizzled with a light local tomato butter sauce with white corn kernel & slivered scallions

### Seasonal Desserts Addition

- Peachy Keene Flambé** **\$ 12.5**  
Fresh peaches from our friends at Frecon Farms  
Sautéed with a hint of sugar, and flambeed with peach schnapps  
Served warm over vanilla ice cream and whipped cream
- Peach Crème Brulée** **\$ 11.5**  
Peach sliced and fanned on top of our  
traditional Crème Brulée, sprinkled with raw sugar and torched