



This Week's Additions

Appetizers & Small Plates

Late Harvest White Corn Bisque **\$12.5**
 Local silver queen 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 Boucheron, 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
 Locally sourced sauté of ripe tomato, white corn kernel, & basil leaf ragout - finished with shaved Locatelli

Octopus Arrabbiata **\$ 26.5**
 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, wilted kale in extra virgin olive oil

Cider Day Boat Scallops **\$ 36.5**
*So excited to see this back on our menu -*Jumbo sea scallops pan seared ~ finished with a cider
 reduction Served with thinly cut fritter of russet potato ~ & crisp haricot vert

Sous Vide **Breast of Duck** ~ **\$ 32.5**
Done blending flavors of **Southern low country and the Yucatan**
 Tender and juicy Sous Vide cooked duck breast - spiced up sweet and savory with a sear finish to crisp
 the skin - Creole *dirty rice* with dates & andouille & ripe avocado

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-warm over vanilla ice cream topped with whipped cream

Last Chance Wines

*Each week during the fall season when the new releases are added to our list
 We dig deep into our cellar for a few bottles for our lucky guests who like a 'real deal'
 They are limited in number & a great value ~ when we're out ~ WE'RE OUT*

V. NO Sauvignon Blanc (New Zealand) 2013	\$ 20.-
Columbia Crest Chardonnay H-3 (WA) 2011	\$ 29.-
Antica Hirpinia Taurasi Riserva (Campania, IT) 2006	\$ 33.-

