Autumn Tasting Menu
Savory Foods & Seductive Brews

Savory Selections

Jumbo Day Boat Scallops
Pan seared & served over PA Potato Pancakes
Finished with a PA cider reduction

Jumbo Shrimp
Steamed over paparadelle pasta in a horseradish infused
buerre blanc finished with crisp bacon crumbles

Upcountry Napoleon
Braised Berkshire Pork
slow roasted with Sauerkraut & apples
served over a puffed pastry shell
finished with a dollop of sour cream

Filet Bruschetta
Filet Mignon seared and served atop
Charcoal grilled bruschetta with crisp lettuce and sliced
local tomato finished with peppery au Poivre sauce

Brews to compliment

Adams Angry Cider
This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste." –

Dogfish Midas Touch Craft Brew
This unique brew is reminiscent of cherry pie, using a Midas Touch base and lacto blend with tart cherries to give a sweet and sour flavor complemented with Turkish cherrystone spice.

Breckenridge Agave Wheat Ale
American style unfiltered wheat with a special little added nectar of the great Salmiana Agave which compliments the refreshingly light quality of the wheat and adds a subtle note of flavor that expands this beer's uplifting taste profile. . it tastes familiar with a creative twist

Fegley's Devious Imperial pumpkin
Squashy aroma of pumpkin mash, with at the start ~ pumpkin flavor blends into a caramel sweetness that ends with a punch of allspice & cinnamon to finish it out.

$ 58.5 per person
$ 85.00 per couple
Tax on Food & Gratuity will be added