*April 20th, 2024*

FIRST COURSE

***Bolete Style* Ninigret Bay Oysters (RI)\* 21**

roasted shiitake mignonette, crisp shiitake, scallion

***Surf & Turf* Ninigret Bay Oysters (RI)\* 24**

pepper crusted beef carpaccio, horseradish crème fraiche, pickled & crisp shallot, micro radish

**Liberty Garden’s Spring Greens & Herb Salad 14**

Valley Milkhouse Blue Bell cheese, walnut praline, local radish, dill, shaved fennel, wildflower honey & walnut vinaigrette

**Potato, Leek & Spinach Soup 16**

melted leeks, local gold potatoes, house cured guanciale, crème fraiche, thyme

**Scallop Crudo\* 21**preserved meyer lemon, smoked mushroom XO, local pea shoots, french breakfast radish, cilantro

**Bolete Mushroom “Caesar” 16**

baby gem lettuce, soy-pickled mushroom, soft boiled egg, sourdough garlic breadcrumbs, Royer Mountain cheese

**Harissa-Roasted Baby Carrots 17**

lemon yogurt, pistachios, spring onions, fermented harissa, dates, cilantro, house made sourdough toast

**Chicken, Mushroom, & Bacon Terrine 18**

black garlic mustard, sour hakurei turnips, sourdough toast

**Shrimp Toast 19**

spring onions, green garlic and mushroom soy sauce, sourdough, ginger, fermented chili aioli, delfina cilantro

**Steak Tartare\* 21**

local mushroom duxelles, confit egg yolk, capers, crispy sunchoke, chives, black truffle vinaigrette, bone marrow butter, sourdough toast

**Foie Gras Mousse\* 24**

beet & date puree, tahini-almond granola, pickled beets, ruby streaks, thai basil, sourdough toast

SECOND COURSE

**Stargazer Cast Iron Seared PA Beef Ribeye\* 58**

green garlic & potato sfogliatella, confit maitake mushrooms, local purple broccolini, mushroom puree, bordelaise, mushroom shoyu vinaigrette

**Seared Duck Breast\* 44**

Small Valley spelt berries, locally foraged fiddlehead ferns, marinated rhubarb, shiitake mushrooms, charred asparagus, crispy duck confit, rhubarb gastrique, sorrel vinaigrette, duck jus

**Pan Seared Skate Wing a la Meuniere 44**

local pea shoots, asparagus, oyster mushrooms, gold potatoes, french breakfast radish, spring herbs, onion soubise, lemon & brown butter sauce

**Spring Rabbit alla Chitarra 42**

Brook-Lee Farm’s rabbit, house-made pasta, leeks, spring garlic, sweet peas, Primordia Farm’s mushrooms, Royer Mountain cheese, mint, porcini butter

**Cast Iron Seared Dayboat Sea Scallops 46**

reezy peezy, english peas, Anson Mill’s Carolina gold rice, purple-eye peas, green garlic, Primordia Farm’s chestnut mushrooms, garlic breadcrumbs, local pea shoots

**Wild Alaskan Halibut 46**

fresh turmeric and coconut broth, charred broccoli, confit potatoes, local heirloom carrots, local spinach, cashews, lemongrass oil, coriander

**Maine Lobster Roll 30**

lobster salad, Bolete roll, pickled shallots, avocado mousse, house made fries

**Cast Iron Lancaster Grass Fed Beef Burger\* 28**local bacon, red onion, pickled vegetables, gem lettuce, house made fries, Choice of: Birchrun blue, Cabot cheddar, Cooper Sharp, Gruyere

***\*make it Bolete style and add mushroom marmalade 4***

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