



Monday through Saturday • 11:30 am to 10 pm
Sunday Brunch • 11 am to 2 pm • Sunday Dinner • 2 pm to 8 pm

**SMALL
PLATES**

- PORTABELLA FRIES** / roasted garlic aioli / pea shoots 7
- WHITE BEAN HUMMUS** / shaved Greek salad / marinated olives / grilled pita 6
- CAULIFLOWER RISOTTO** / black trumpets / spinach pesto / lemon ricotta / truffle oil 9
- KAILUA PORK POT STICKERS** / peanut lime emulsion
five spice roasted peanuts / sesame dipping sauce 6
- LOCAL CHEESE AND MEAT BOARD** / always changing 14
- LOCAL POMMES FRITES DU JOUR** / ask your server 5
- DIFFERENT SOUP DAILY** / one from the earth, one from the sea 7
- MARKET TACOS** / short rib / Oak Grove Mills tortillas / butternut squash / crema 9
- LUCY'S CRACKED PEPPER PAPPARDELLE** / tasso ham / shrimp poblano crema / tomato
scallion / smoked paprika 15
- CRAB CAKES** / chipotle lime cream / blood orange caviar / pickled papaya / jicama slaw 15
- SALT ROASTED BEETS** / walnut crusted Piping Goat cheese
watercress purée / petits greens 8
- TEMPURA AHI TUNA ROLL** / tuna, tartare-style / Blue Moon spicy Asian greens
Ponzu dipping sauce 12
- FLATBREAD** / changes daily, ask your server 9
- QUESADILLA** /smoked Bolton Farm chicken / Anaheim pepper-roasted tomato
Jack-Cheddar cheese / arugula lime crema 9
- BLACK BEAN SLIDERS** / tomatillo salsa / chipotle mayo 8
- THORPES FARM BUFFALO BISON BURGER** / hot sauce / blue cheese aioli
grilled scallions micro celery 9

minimally manipulated chilled seafood of the day

TODAY'S OYSTERS / ver jus mignonette / Kelchner's horseradish 2.50 each

CHILLED SHRIMP / citrus poached / Kelchner's cocktail sauce 5 each

FRIED CALAMARI / key lime-mustard-cilantro aioli
smoked paprika / charred lemon 9

**RAW
CURED
& CRISPY
THINGS**

SALAD

All of our salads may be accompanied by your choice of grilled Ahi Tuna 8 / Salmon 6 / Chicken breast 4 / Tofu 4

CHOP CHOP / hearts of Romaine / house smoked bacon farmer's choice vegetables / Marcona almonds / scallion blue cheese / sherry mustard vinaigrette 10

MAXIMUCK'S BIBB WEDGE / crumbled blue cheese / bacon lardoons / chives 9

CAESAR TWO WAYS / whole leaf red Romaine chopped hearts of Romaine / polenta croutons Parmesan tuile / Caesar dressing 9

THAI COBB / grilled chicken / napa cabbage / local honey roasted cashews / edamame / rice noodles Thai-ginger vinaigrette 10

EARL'S SIGNATURE HOUSE / Blue Moon Acres petits greens roasted pecans / dried cranberries / Mandarin oranges Feta cheese / cranberry orange vinaigrette 9

SANDWICHES

FRIED SCROD / beer battered / caper tartar coleslaw / grilled Tuscan bread / malt vinegar hand cut fries 12

GRILLED CHICKEN / River & Glen duck prosciutto foie gras mayo / red onion chutney / Lancaster County leek-mushroom jack cheese 12

ADULT GRILLED CHEESE AND A DIFFERENT SOUP EVERY DAY / local creamery cheeses / ask your server for today's cheese 11

EARL'S TURKEY CLUB / Swiss cheese / bacon local Bibb lettuce / tomato 11

I'LL HAVE A BURGER / ½ pound of prime ground chuck / choice of Cheddar, Swiss, blue, goat or Mozzarella cheese 12

GRILLED PORTABELLA & HUMMUS / grilled pita tomato / cucumber / Romaine / red wine vinaigrette / harissa 9

MEDITERRANEAN LAMB BURGER / cumin mayo Feta cheese / Crossroads Bakery rustic olive bread / sundried tomato relish 15

LARGE PLATES

SCALLOPS / Lucy's sweet potato-sage ravioli / roasted None Such Farm butternut squash / brown butter / toasted pine nuts 28

HOUSE SMOKED ST. LOUIS RIBS / Solebury Orchard Cider glaze / smoked Cheddar-scallion mashed potato / horseradish spiked slaw 16

BOLTON FARM'S SOUS-VIDE CHICKEN / Illg's Italian sausage / pesto / cauliflower risotto / grilled frying pepper / balsamic reduction 20

GRILLED 8 OZ FILET MIGNON / whipped potato / Sandy Ridge spinach / marrow butter / red wine reduction / scallion oil 38

SHRIMP SCAMPI / bucatini / garlic / lemon zest / garden oregano / evoo / Locatelli cheese 23

PORK CHOP / parsnip / potato / brussels sprouts / bacon / apple cider vinaigrette 24

SALMON / cedar plank / maple vinaigrette / arugula / Granny Smith apple / sweet potato hay 24

16 OZ SALT & PEPPER RIBEYE / lobster risotto cake / braised leeks / burgundy wine veal reduction 38

SUSTAINABLE MAINE COD FISH / potato / leek / black mussels / lobster / saffron 30

TROUT / smoked bacon-mustard vinaigrette / sweet potato gnocchi / spinach / micro mustard greens 18

LAMB "OSSO BUCCO" STYLE / roasted vegetables / fingerling potatoes 29

OAXACA SHORT RIB / quinoa / black beans / bell pepper / cipolini onions / chicharones / mole sauce / poblano emulsion 26

DUCK BREAST / Chinese five spice / wasabi potato / Chinese black beans / julienne vegetable salad / sesame seed lemon grass vinaigrette 26