



1776 • 3 Course prix-fixe dinner menu

Inspired by The Kitchens of the American Colonies

75/per person • includes First, Second & Dessert Course

Starters

Rustic Soup of Vegetables & Barley
Turnip, Parsnip, Carrots, Onion, Rye Crouton

Hearth-Roasted Oysters
Baked East Coast Oysters, Cornmeal Crust,
Bacon Lardons, Spinach

Sauté Semi-Boneless Quail
Wild Rice, Fig & Fennel, Thyme, Madeira Sauce

Three Sister's Crop Salad
Toasted Farro, Roasted Corn, Butternut Squash,
Gigante Beans, Sliced Almonds

Colonial Salad
Bitter Greens, Pickled Beets, Radish, Toasted Seeds,
Halloumi Croutons, Cider Dressing

Pheasant Terrine
Figs, Toasted Pistachio, Apricot Sauterne Chutney,
Crisps, Cornichons

Crab Cake
Crispy Jumbo Lump Crab, Creamy Apple Slaw

Head-On Tiger Prawns
Prepared on The Plancha, Lemon Garlic Herbs,
Old Bay Aioli

Add-Ons

- +12 Fries
- +11 Chive Mashed Potatoe
- + 7 Bread Service: Home Baked Rosemary Focaccia

Mains

Heritage Roasted Chicken
Sweet Corn Spoonbread, Roasted Yellow Turnip,
Natural Pan Jus

Braised Yankee Pot Roast
Stewed Potatoes & Root Vegetables, Pennsylvania
Dutch Egg Noodles

Long Island Duck Confit
Traditional Cured Duck Leg, slow cooked in its own fat
Braised Red Cabbage, Pan Fried Pierogis, Red Wine Jus

Sauté Faroe Island Salmon
Corn, Lima Bean & Asparagus Succotash,
Lemon Beurre Blanc

Grilled Duroc Pork Chop
12-ounce Dry Aged Pork Chop, Baby Brussel Sprouts,
Molasses Sweet Potato, Caramelized Apple Calvados
Cream Sauce

Lump Crab Linguine
Maryland Crab, Lemon Butter, Asparagus,
Herbed Breadcrumbs

Tagliatelle al Cinghiale
Braised American Wild Boar Ragout, Winter Root
Vegetables, Herb Ricotta

colonial sweets

Redcoat Reserve Cheese Board
English Farmhouse Cheddar, Stilton
Blue, Red Leicester, Chutney Crisps

George Washinton's Cherry Pie
House Whipped Topping

Mixed Berry Bowl
Homemade Whipped Cream

Carrington's Cookie Plate
Seasonal Selections of house-baked
petit fours

Gelato & Sorbet {Select One}
- Toasted Almond Gelato
- Pear William Sorbet

New York Style Cream Cheesecake
Caramel Sauce

Apple Pandowdy
Oldfashioned caramel Apples Baked
Beneath a Flakey Butter Crust, Topped w/
Scoop of Vanilla Gelato

