



## Cherry Hill Restaurant Week

\* no substitutions please \*

### First Course

#### **Fried Green Tomatoes**

pimento cheese, salted tomato caramel



#### **Smoked Salmon Deviled Eggs**

dill, radish, lemon zest, "everything spice"

#### **BBQ Pulled Pork Turnovers**

peach bbq sauce, sharp cheddar, scallions

### Second Course



#### **Farmhouse Wedge Salad**

iceberg, egg, bacon, grape tomatoes, shaved red onion, farmstead blue, green beans, 1859 farmhouse dressing

#### **Hearts of Romaine**

charred corn, poblano peppers, sharp cheddar, corn bread croutons, buttermilk peppercorn dressing



#### **Chopped Kale Salad**

navel oranges, shaved beets, toasted almonds, pickled fennel, goat cheese, lemon citronette

### Third Course

#### **Eggplant "Meatloaf"**

yukon gold mashed potatoes, field peas, truffled mushroom gravy, buttermilk leeks



#### **Seared Barnegat Light Scallops**

jersey corn & black eyed pea succotash, diced crispy pork belly, sweet corn puree



#### **Roasted Lancaster Chicken**

carolina gold grit cake, organic kale, apricot sweet & sour sauce

3 courses | \$40 per guest

\* please inform your server of any dietary restrictions \*

\*\* our kitchen is not a gluten free environment \*\*

\*\*\* consuming raw or undercooked foods may increase the risk of foodborne illness \*\*\*