

AMERICAN REGIONAL CUISINE

NEW ENGLAND, MID-ATLANTIC, CHESAPEAKE BAY CUISINE



Soups, Salads, & Appetizers

New England Clam Chowder
\$3.50

Baltimore Style Crab Cakes with Classic Remoulade Sauce
Appetizer \$3.95 Entrée \$8.95

Kennett Square Stuffed Mushroom Medley
Three Mushrooms: One stuffed with Spinach, one stuffed with Crab,
and one stuffed with Sausage
\$4.50

Spinach, Mushroom, and Bacon Salad with Poppy Seed Dressing
\$3.95

Entrees

Lobster and Pasta
Pasta with Sugar Snap Peas and Maine Lobster served with a Lemon Cream Sauce and Aged Romano Cheese
\$8.95

Boneless Pork Loin
With an Apple Cider Glaze, Johnny Cakes and Roasted Brussels Sprouts, Butternut Squash, Pecans and
Cranberries
\$7.95

Amish Chicken Pot Pie
Creamy Chicken Sauce enfolds Carrots, Zucchini, Peas, and Tender Chicken Pieces. Served with Puff
Pastry
\$7.95

Vegetarian Option: Pasta with Sugar Snap Peas, Mushrooms and Spinach with Lemon
Cream
\$7.95

Desserts

\$3.50

Maple Blueberry Pie
Hershey Brownie Sundae
Thick, moist Chocolate Brownie served with our own Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and a
Cherry on Top!

Alleghany Mountain Apple Dumplings with Vanilla Custard Sauce

Executive Chef: Geneva Bell
Dining Room Manager: Alexis Loomis
Instructors: Chef Dorothy Johnston, Kristin Goss, and Lorraine Pasternak

SORRY, WE DO NOT ACCEPT DEBIT/CREDIT CARDS