

# EatNic

Urban Farmhouse Eatery

FRESH LOCAL

## CHEF'S TASTING MENU

### FIRST

#### HOUSE KENNETT SQUARE SPECIALTY MUSHROOM BISQUE

Truffle oil, Formisano Farms scallion

### SECOND

#### PAN ROASTED SWORDFISH

Castle Valley Mills grits, crispy Brussels sprouts,  
pistachio vinaigrette, grapefruit, crushed pistachios

### THIRD

#### BRAISED NIMAN RANCH SHORT RIB

Roasted organic Tuscarora growers mixed mini potatoes,  
wilted Petrongolo Farms spinach, Donios Jersey cranberry & black garlic jus

### DESSERT

#### DONIOS BLACKBERRY TIRAMISU

Whipped mascarpone, lady fingers, cocoa powder

\$45



**BEST RESTAURANT 2017  
FARM TO FORK & BYOB**

EXECUTIVE CHEF - SETH ARNOLD  
PASTRY CHEF - KARLY ARNOLD

# Happy Holidays

---

## FIRST COURSE

### CRISPY CALAMARI

spicy Jersey tomato sauce, garlic chips, arugula, pickled red onion

### CARAMELIZED BOSCH PEAR

shaved parmesan, pickled Anaheim chilis, roasted sweet potato, local baby arugula,  
Bee Flower & Sun Honey Co, honey balsamic vinaigrette

### JURGIELWICZ & SONS DUCK CONFIT TOAST

toasted sourdough bread, wilted local spinach, roasted garlic aioli, fried Highspire Hills farm organic egg



### CARROT HUMMUS

red bell peppers, poblano pepper chutney, zaatar spice, toasted crostini

## SECOND COURSE

### PAN-ROASTED PORK PORTERHOUSE

honey crisp apple, braised leek, & Kennebec potato hash,  
wilted Petrongolo Farms spinach, Solebury Orchards apple cider gastrique

### PAN-SEARED ORA KING SALMON

citrus risotto, caramelized Tuscarora organic gingered carrots, pickled Anaheim chiles, maple brown butter

### PAN-SEARED JURGIELWICZ & SONS DUCK BREAST

duck fat confit Idaho potatoes, sauteed Eagle Road Produce green beans,  
black garlic & Jersey cranberry reduction, pickled cranberries



### GOCHUJANG MARINATED TOFU

Kennett Square Specialties mushroom rye pilaf, crispy Dagele Brothers Brussels sprouts,  
Red Head Farm blackberry ponzu

## DESSERT

### SUGAR PIE PUMPKIN BUTTER CAKE

maple cream cheese icing, house whipped cream

### APPLE CIDER DOUGHNUTS

ginger anglaise, cinnamon sugar

### CHOCOLATE MOUSSE TRIO

dark, white and milk chocolate, local blackberries, house whipped cream



### DARK CHOCOLATE PANNA COTTA

whipped coconut milk and fresh blackberries

EatNic



Urban Farmhouse Eatery & BYOB

## BREAKFAST MENU

BREAD BASKETS FOR TABLES  
SERVED WITH CARAFES OF COFFEE

Buttermilk biscuits, seasonal muffins, house doughnuts, scones  
Selection of 2 house-made jams & 2 kinds of butter

### MAIN COURSE

Bacon Cheddar Omelet with breakfast potatoes & choice of toast

Sweet potato, brussels sprout & caramelized onion frittata,  
served with side fall harvest salad & choice of toast

Classic Benedict; served with breakfast potatoes & choice of toast

Blackberry & whipped ricotta pancakes  
(OR regular pancakes)

Pumpkin stuffed french toast, topped  
with ginger anglaise & pumpkin seeds  
(OR regular french toast)

...

**EATNIC**

URBAN FARMHOUSE EATERY

# *Holiday Party*

**JANUARY 4TH**

## *Appetizer Course (Choice)*

Kennett Square Specialties Mushroom Bisque  
truffle oil, Formisano Farms scallion

Roasted Beet Salad  
goat cheese, house croutons, pickled red onion, mixed greens,  
Bee Flower & Sun Honey Co. honey balsamic vinaigrette

Cheese Plate  
selection of local cheese with seasonal accompaniments

## *Main Course (Choice)*

Pan-seared Salmon  
Dagele Brothers cauliflower puree, caramelized brussels  
sprouts, grapefruit, pistachio vinaigrette, crushed pistachios

Pan-roasted Duck Breast/Pork Tenderloin  
winter pear, fennel & leek hash,  
wilted Petronogolo Farms spinach, pear & merlot gastrique

## *Other Items that could appear on this seasonal menu:*

Blood Orange  
Romanesco Cauliflower  
Castle Valley Mills Grits  
Swordfish  
Short Ribs  
Mushroom Risotto  
Winter Squash