

1906

Starters

LONGWOOD GARDENS MUSHROOM SOUP

Crispy Leeks, Chives 9.

FOUR ONION SOUP

Braised Veal & Humboldt Fog Cheese Brioche Crouton 9.

CHICKEN SALAD & FRIED OYSTERS

House Greens, Chaddsford Red Wine Vinaigrette 14/21.

LOCAL GREENS & ROASTED BEET SALAD

Fennel Confit, Candied Walnuts, Ricotta Salata, Preserved Lemon 9/15.

KENNETT SQUARE MUSHROOM WELLINGTON

Salsify Cream, Asparagus, Charred Scallions 11.

WINTER VEGETABLE CROQUETTES

Spaghetti Squash, Sweet Potatoes, Watercress Salad, Amarena Cherry Mojo 10.

THE "GARDENS" SALAD

Butter Lettuce, Tomato Confit, Carrots, Cucumbers,
Boursin Crouton, Banyuls Vinaigrette 8.

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Three Course Supper

45./65. with wine pairings

LONGWOOD GARDENS MUSHROOM SOUP

Crispy Leeks, Chives

FILET MIGNON

Roasted Garlic Mashed Potatoes, Haricot Vert with Dried Cherries & Marcona Almonds,
Chaddsford Red Wine Demi-Glace

BUTTERSCOTCH CRÈME BRULÉE

Plantain Spice Cake, Cachaca Infused Toffee

Main Courses

JUMBO LUMP CRAB CAKES

Smoked Apple-Pear Compote, Parsnip Puree, Pomegranate Gastrique 27.

DIVER SEA SCALLOPS

Local "Lobster" Mushrooms, Risotto, Verjus Lobster Broth 28.

EBERLY FARMS AMISH CHICKEN

Fontina and Sun-Dried Tomato Polenta, Rainbow Chard,
Maitake Mushroom Demi-Glace 22.

FILET MIGNON

Roasted Garlic Mashed Potatoes, Haricot Vert with Dried Cherries & Marcona Almonds,
Chaddsford Red Wine Demi-Glace 34.

LANCASTER FARMS PORK CHOP

Braised Apple & Cabbage Slaw, Red Bliss Potatoes, Cranberry-Sage Pesto 26.

MAINE LOBSTER POT PIE

Golden Potatoes, Root Vegetables, Brie, Crisp Puff Pastry 29.

SWEET POTATO GNOCCHI GRATIN

Butternut Squash, Maytag Bleu Cheese, Pancetta, Chestnut Cream 19.

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Cocktails

10.

1906 COCKTAIL

Champagne, Crème de Cassis, Chambord

WINTER APPLE CIDER

Hot Apple Cider, Butterscotch Schnapps, Apple Schnapps, Stoli Vanil

OATMEAL COOKIE

Goldschlaggers, Frangelico, Butterscotch Schnapps, Cream

POINSETTIA

Champagne, Cranberry Juice, Cranberries

PEPPERMINT PATTY

Warm Cocoa, Peppermint Schnapps, Whipped Cream

LONGWOOD HOMEMADE SANGRIA

Red Wine, Cherry Brandy, Sparkling Cider, Fresh Fruit

BEVERAGES

Soda 3. Still or Sparkling Water 3. Peach Iced Tea 4.
Hot Apple Cider 5. Spiced Apple Pumpkin Sparkler 5.