MAINLINE RESTAURANT WEEK
Select one From each Course

FIRST COURSE

CORN BISQUE
Chile Oil, Micro Basil

CAESAR SALAD
Romaine Hearts, Parmesan Tuile, Sourdough Croutons, Anchovy, Caesar Dressing

SECOND COURSE

FLUKE CRUDO
Salsa Verde, Serrano, Lime Vinaigrette

MUSHROOM BRUSCHETTA
Mushroom Duxelle, Warm Sourdough, Aged Balsamic

ENTREES

SCALLOPS
Corn & Chorizo Ragu, Matchstick Fries

AIRLINE CHICKEN
Root Vegetables & Chicken Jus

HOUSE MADE LINGUINE
Olives, Tomatoes, White Wine Butter, Fresh Basil

DESSERT
Pastry Chef Jeff Elliott’s
Dessert Trio
Seasonal Cheesecake, Classic Chocolate Cake, Apple Cranberry Tart

$45 Per Person

FEARLESS RESTAURANTS
Moshulu | White Dog Cafe University City, Wayne, Haverford, Glenn Mills (Coming Soon)
Autograph Brasserie | Louie Louie | Plantation Restaurant | Tuckers Tavern | Daddy-O | Rosalie (Coming Soon)
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