

STARTERS

Bocconcini and Focaccia Skewers 8
sautéed grape tomatoes, basil,
balsamic vinaigrette

Salmon Rilette 10
served with french baguettes

Prosciutto Napoleon 8
sliced plum, watercress, summer melon,
mascarpone, avocado oil

Jumbo Lump Crab Cake 10
blood orange sauce, orange segments,
shoestring potato

SOUPS

William Penn Seafood Gumbo 8

Roasted Corn & Fennel Bisque 7
grape seed oil

Seasonal Soup 6

TERRACE DAILY FEATURES

The Terrace Business Lunch
daily selection of small plates
for your complete lunch

Fish of the Day

Daily Pasta

Vegetarian Special

For parties of eight or more, an automatic 18% gratuity
will be added.

SANDWICHES

Served with your choice of fries, cole slaw,
housemade potato chips or farro salad

Prime Angus Burger 12

char-grilled burger on challah roll,
lettuce, tomato, pickle

White Albacore Tuna Melt 12

smoked gouda, caramelized shallots,
sliced tomatoes on grilled sourdough

Hogs Pond 13

char-grilled prime burger, monterey jack cheese,
applewood smoked bacon, avocado,
mayonnaise, deep fried pickle

Madras Lamb Burger 14

curry spiced lamb, arugula,
cucumber yogurt dressing

Chicken Sandwich 13

pancetta, fontina cheese, arugula, basil aioli,
olive bread, deep fried pickle

Devonshire 12

hickory smoked turkey, tomatoes, bacon,
cheese sauce gratinée

Chef's BLT 11

boston lettuce, pancetta, pork belly
oven roasted tomatoes, avocado,
tarragon mustard

Croque-Monsieur 10

ham, gruyère, grilled asparagus,
deep fried pickle

Terrace Grilled Cheese 10

gruyère, brie, dijon mustard

The

TERRACE ROOM

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SALAD ENTRÉES

Your choice of grilled or blackened chicken, portobello mushroom, grilled tuna, salmon, seared sea scallops or shrimp 6

Honey Roasted Pear & Arugula 11

baby arugula, honey roasted pears, aged amish bleu cheese, candied walnuts, sherry vinaigrette

Aveline Salad 11

local organic field greens, cucumber, toasted pine nuts, aged amish bleu cheese, brown sugar vinaigrette

Classic Caesar 10

fresh parmigiano-reggiano, white anchovy, rustic croutons

Maurice Salad 12

iceberg lettuce, louis dressing, ham, swiss cheese turkey, hard boiled egg, cheddar cheese

William Penn Cobb 13

organic bibb lettuce, avocado, bacon, turkey ham, cheddar cheese, hard boiled egg, grape tomatoes

LUNCHEON ENTRÉES

Grilled Barramundi 16

basil polenta, tomato salad, lemon infused extra virgin olive oil

Duck Burrito 15

slow roasted confit, cilantro black beans, tomatillo salsa, aged jack, spanish rice

Honey-Lavender Glazed Salmon 17

crème fraiche fingerling salad, grilled asparagus, fennel pollen

Pub Style Fish & Chips 14

signature battered fish, served with spicy remoulade

Parmesan Crusted Amish Chicken 18

arugula, teardrop tomatoes, parmesan and chive vinaigrette

Brown Butter Pierogies 14

local kielbasa, caramelized onions, grated gruyère

Hanger Steak 18

espresso rub, housemade fries, frisée and grape salad

Shrimp Capellini 19

roasted artichoke, prosciutto, spinach, grape tomato, riesling beurre blanc