



Tuesday through Saturday • 11:30 am to 10 pm
Sunday • 11:30 am to 8 pm (à la carte Sunday Brunch begins March 7)
Closed Mondays

TAPAS

SPECK HAM / Solebury apple marmalade / cracked pepper Ricotta
Parmesan cracker 7

WHITE BEAN HUMMUS / shaved Greek salad / marinated olives / pita chips 5

NOT THE NORM FRIED MOZZARELLA / fresh ciligiene Mozzarella
smoky tomato & eggplant purée / pesto 6

MIDDLE EASTERN CRISPY CAULIFLOWER / mint gremolada / harissa aioli 6

KAHLUA PORK POT STICKERS / five spice roasted peanuts
sesame dipping sauce 6

LOCAL CREAMERY CHEESE / 3 creamery cheeses
with seasonal accompaniments 14

SMALL PLATES

DIFFERENT SOUP EVERY DAY / one from the Earth/one from the sea 7

CRAB CAKES / avocado tzatziki / crispy plantains / chili oil 15

SALT ROASTED BEETS / Ashley Farms walnut crusted goat cheese
watercress purée / petits greens 8

CHINESE-STYLE SALT & PEPPER PORK / pickled green papaya
ponzu dipping sauce 8

TEMPURA AHI TUNA ROLL / tuna, tartare-style / Blue Moon spicy Asian greens 12

FLATBREAD / changes daily ask your server 9

RAW, CURED & POACHED THINGS

minimally manipulated chilled seafood of the day

TODAY'S OYSTERS . . . ver jus mignonette / Kelchner's horseradish 2.50 each

TODAY'S CEVICHE . . . daily variation of accompaniments 9

CHILLED SHRIMP . . . citrus poached / Kelchner's cocktail sauce 3.50 each



SALAD

*All of our salads may be accompanied by your choice of
grilled Ahi Tuna 8 / Salmon 6 / Chicken breast 4 / Tofu 4*

CHOP CHOP / hearts of Romaine / house-smoked bacon / farmer's choice vegetables / marcona almonds
scallion / blue cheese / sherry mustard vinaigrette 10

SHAVED GREEK / Feta panini / hearts of Romaine / cucumber / vine ripe tomato / marinated olives / lemon tahini dressing 9

KNIFE AND FORK PESTO CAESAR / red Romaine / focaccia croutons / Parmesan tuile / pesto-infused Caesar dressing 8

THAI COBB / grilled chicken / napa cabbage / local honey / roasted cashews / edamame / rice noodles / Thai-ginger vinaigrette 10

EARL'S HOUSE / petits greens / roasted pecans / dried cranberries / mandarin oranges
Feta cheese / cranberry orange vinaigrette 7

SANDWICHES

GRILLED AHI AND TEMPURA EGGPLANT / sesame brioche roll
grilled onions / watercress / wasabi and pickled ginger aioli 15

CUBANA IN BUCKS / roasted leg of pork / Illg's black forest ham / Swiss cheese / mustard / house-made pickles 10

ADULT GRILLED CHEESE AND A DIFFERENT SOUP EVERY DAY / Local Creamery cheeses / ask your server for today's cheese 10

SMOKED BRISKET OF BEEF / creamy Kelchner's horseradish sauce / crispy onions / watercress 9

EARL'S TURKEY CLUB / Swiss cheese / house-smoked bacon / Bibb lettuce / tomato 10

I'LL HAVE A BURGER / ½ pound of prime ground chuck / choice of Cheddar, Swiss, blue, or goat cheese 10

LARGE PLATES

SUSTAINABLE FISH / (changes daily) ask your server

PAN-ROASTED MAINE SCALLOPS / forbidden rice / trumpet mushrooms / pea shoots / carrot ginger reduction 26

HOUSE SMOKED ST. LOUIS RIBS / Solebury farms Cider Glaze / smoked Cheddar potato cakes / horseradish spiked slaw 16

ROASTED BUTTERNUT SQUASH RISOTTO / Ashley Farms goat cheese / celery root / apple fennel salad 14

OLIVE-BRINED BOLTON FARMS CHICKEN / fingerling potato and cracked olive ragu / roasted garlic and preserved lemon oil 18

GRILLED TENDERLOIN OF BEEF / Gorgonzola potato pie / broccoli rabe / port wine reduction 36

GRILLED CENTER CUT PORK CHOP / potato pierogies / Brussels sprouts with house-smoked bacon / porcini mustard glaze 19

BUCATINI ALL'AMATRICIANA / shrimp / pancetta / Spanish onions / spicy tomato sauce / Locatelli cheese 19

GRILLED SALMON / Minestrone ragu / basil emulsion / cured olive tapenade 21

N. Y. STEAK AU POIVRE / potato purée / grilled asparagus / brandy pan sauce 34

SLOW COOKING / ask your server what the chef has braised, smoked or roasted today