



Lunch Menu
Fall 2009

Introductions

Kent Manor Cream of Crab Soup

An Eastern Shore Tradition with a Touch of Sherry & Chervil Oil

7

Soup Du Jour

Our Daily Creation to Tempt Your Palate

6

Roasted Pumpkin Veloute

Andouille Sausage & Poached Apple

Sage Air

6

Salad of Roasted Beets

Honey Walnut Mascarpone Cheese & Micro Greens

Citrus Thyme Vinaigrette

8

Arugula & Red Oracle

Spiced Butternut Squash and Pumpkin Seeds

Cranberry Vinaigrette

8

Fried Chesapeake Oysters

Pancetta, Salsify, and Roasted Red Pepper Vinaigrette

11

Autumn Squash Hummus

Grilled Lavosh & Candied Pecans

Micro Greens

6

Seared Diver Scallops

Edamame & Micro Red Amaranth

Parsnip White Truffle Emulsion

12

Entrées

Caramelized Apple and Hydro Spinach Salad
Candied Pecans & Shaved Emmentaler Swiss
Warm Bacon Vinaigrette & Grilled Chicken Breast
14

Grilled Chicken Pot Pie
Jumbo Lump Crab & Seasonal Vegetables
Roasted Garlic Mascarpone Cream
15

Grilled Atlantic Swordfish
Roasted Root Vegetable & Arugula Salad
Pumpkin Seed Vinaigrette
19

Warm Black Quinoa Salad
Roasted Cauliflower & Pistachios
Grilled Shrimp & Late Harvest Corn
13

Sandwiches

New England Style Bratz Dog
Vermont White Cheddar & Applewood Bacon
Cider Braised Red Cabbage & Lobster Mac
12

Manor House Crab Cake Sandwich
Roasted Corn & Black Bean Relish
Chipotle Cilantro Remoulade
16

Sous Vide Duck Sliders
Fig Jam & Chicory
Dried Cherry Compote
14

Point Reyes Blue & Wild Mushroom Stuffed Angus Burger
Butternut Squash Red Cabbage Slaw
Multigrain Artisan Roll
15

All sandwiches served with your choice of side
Homemade Old Bay Chips, Celery Root Carrot Slaw, Manchego Cheese Polenta,
Or Homestyle Sweet Potato Fries