

JARDENEA



THE FARM IS THE BEGINNING OF THE FOOD CHAIN: KNOWING WHERE YOUR FOOD COMES FROM, HAS GONE FROM BEING A TREND, TO BEING A NECESSITY...

SMALL PLATES

KETTLE TO TABLE

PT CHESAPEAKE BAY CRAB BISQUE

CRAB CLAWS, CROSTINI

TEN

PT HOMEMADE GNOCCHI

KOBOCHA SQUASH PUREE, BABY ARUGULA, ASIAN PEARS

FOURTEEN

HUDSON VALLEY FOIE GRAS

TURNIP DUCK CONFIT, HONEY CRISPED APPLE, APPLE BUTTER

SEVENTEEN

PT BARLEY & LENTIL SOUP

GARLIC TOAST

TEN

PRAWNS & CHORIZO

TOSSED WITH FRIED BREAD & CILANTRO

SEVENTEEN

PT ORZO LOBSTER MAC N' CHEESE

SMOKED GOUDA & AGED VIRGINIA CHEDDAR, TOPPED WITH HERB INFUSED

RITZ CRACKER CRUMBS

TWELVE

PT MARYLAND CRAB CAKE

ROASTED YELLOW PEPPER COULIS, CORN RELISH

SEVENTEEN

GARDEN TO TABLE

PT BEET & GOAT CHEESE SALAD

BABY ARUGULA, MARCONI ALMONDS, ORANGE BLOSSOM VINAIGRETTE

FOURTEEN

POACHED EGG & JOWL BACON SALAD

FRISÉÉ, TOASTED BRIOCHE, VINE RIPE GRAPE TOMATOES, ENDIVE, WARM BACON

VINAIGRETTE

SIXTEEN

PT FALL MIXED GREEN SALAD

CUCUMBER CARPACCIO, FIGS, CHERRY TOMATO, BLEU CHEESE, APPLE, TOASTED

SUNFLOWER SEEDS, APPLE CIDER VINAIGRETTE

FOURTEEN

G FALL ROASTED BRUSSELS SPROUTS

CARAMELIZED VIDALIA ONIONS, JOWL BACON, TOSSED WITH COGNAC PEPPERCORN

MÉLANGE SYRUP

TWELVE

.....AND ALLOWING EACH HANDPICKED INGREDIENT TO SPEAK FOR ITSELF THROUGH THE EXPERIENCE OF EVERY JARDENEA DISH. ENJOY!

MAIN PLATES

FARM TO TABLE

G 12OZ CENTER CUT NY STRIP

HERB INFUSED CRISPY FINGERLING POTATOES,
BRAISED RADICCHIO, PICKLED THAI CHILI'S, SOY BUTTER EMULSION

THIRTY SEVEN

MAPLE BRINED PORK TENDERLOIN

COLLARD GREENS, BABY SWEET POTATOES, GOLDEN RAISIN

& FIG COMPOTE

TWENTY FOUR

PT CHICKEN & SWEET POTATO WAFFLE

CORNFLAKE FRIED BONELESS CHICKEN THIGH, ROASTED BRUSSELS
SPROUTS WITH JOWEL BACON & ONIONS, FINISHED W/ COGNAC BLACK

PEPPERCORN MÉLANGE SYRUP

TWENTY FIVE

G 8OZ GRASS FED FILET

WHITE TRUFFLE POTATO DAUPHINOISE, HARICOT-VERTS, GRAPE
TOMATOES, ROASTED CIPOLLINI ONIONS, RED WINE SHALLOT DEMI

FORTY TWO

V G PT ROASTED SPAGHETTI SQUASH

FRESH BASIL TOMATO SAUCE, BROCCOLINI, BEECH MUSHROOM, FRESH PECORINO

TWENTY THREE

SEA TO TABLE

G PT BLACKENED RAINBOW TROUT

SPICY SAUTÉED KALE, CRANBERRY BEANS, HERBS, CHORIZO,

SOFT POLENTA

THIRTY TWO

SEARED SCALLOPS

LEEK, ROASTED RED PEPPER, ENGLISH PEAS, PROSCIUTTO, CREAMED

ORZO, PURPLE YAM PUREE, RED SORREL

THIRTY TWO

G PT CORIANDER DUSTED SEA BASS

BLUE STONE GRITS, HARICOT-VERTS, GRAPE TOMATOES,

LEMON BUR BLANC

THIRTY NINE

PT GRILLED WILD SALMON

WILD MUSHROOM RISOTTO, ALEPPO TOMATO RAGOUT, BROCCOLINI

TWENTY NINE

CONSUMPTION OF UNDERCOOKED MEAT, SHELLFISH OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

V VEGETARIAN OPTIONS OR CAN BE PREPARED VEGETARIAN. **G** GLUTEN FREE OPTIONS OR CAN BE PREPARED GLUTEN FREE.

PT PRE THEATRE MENU OPTIONS (5-7 PM) PRE FIXE 3 COURSE DINNER \$52