

NEW HOPE

Stella

BUCKS CO.

BY JOSE GARCES

Spreads

| house griddled sourdough |

CACIO E PEPE BUTTER 6

SMOKED EGGPLANT & PEPPER 6

DUCK LIVER MOUSSE 8

WHITE BEAN & ARTICHOKE 8

chef's selection of three • 16

Small Plates

LOCAL LETTUCES

lemon confit, heirloom cherry tomatoes, sourdough croutons • 11
| choice of dressing |
sherry vinaigrette • buttermilk blue cheese

WILD MUSHROOM TOAST

camembert, arugula, roasted shallots, red chile oil, sourdough • 15

COUNTRY PORK RIBS

fingerling sweet potato hash, toasted corn bread, roasted jalapeño,
bacon, alabama white bbq, benne seeds • 16

BURRATA

hubbard squash purée, shishito escabeche,
garlic crumble, nasturtium • 14

MARYLAND PEEKYTOE CRAB

tomato & olive escabeche, aji amarillo, serrano cream,
corn masa tortilla chips • 15

Vegetables & Grains

HEIRLOOM BABY BEETS

grapefruit vinaigrette, avocado, gordal olives,
toasted macadamia nuts, crème fraîche • 12

ASPARAGUS MILANESE

black pepper & vermouth sabayon, smoked egg yolk,
black truffle • 12

TOASTED RYE PASTA

speck, petits pois, cabot clothbound cheddar, scallion butter • 16

QUINOA TABBOULEH

red lentil falafel, mint, cucumber, okra, serrano,
miso & yuzu aioli • 14

SPAGHETTI PIE

white cheddar cream, thyme • 18

| choice of sauce |

tomato & basil sauce • black truffle & wild mushroom emulsion

FRIED RICE

anson mills carolina gold rice, local mushrooms, seasonal vegetables,
duck egg, house made kimchi • 16

Meat & Fish

PAN ROASTED CHICKEN

roasted local murray's half chicken,
castelfranco radicchio, roasted peppers, rosemary white beans,
walnut & bacon vinaigrette • 27

BEEF TENDERLOIN

charred broccoli sprouts, griddled potatoes, pears,
roquefort, bordelaise • 36

LAMB LOIN CHOPS

herb roasted turnips, turnip greens,
harissa vinaigrette, shallot crumble • 32

POCONO RAINBOW TROUT

benton's country ham, apple & kohlrabi slaw, heirloom grits,
burnt chile chimichurri, hazelnut vinaigrette • 26

BARNEGAT LIGHT SCALLOPS

toasted carolina gold rice cream, sunchoke,
ground cherries, apricot kernels • 28

CHEF SELECTION

allow the chef to select a special menu
55 • per person

Chef JOSE'S Table

WINE PAIRING

a tasting of a selection of our wines
25 • per person

DINNER

11 . 20 . 19

Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.