

Kent Favorites

Small Plates & Salads

Shrimp Cocktail \$12.00

Steamed and Chilled Jumbo Shrimp served with Baby Lettuce, Lemon Wedges and our House Made Cocktail Sauce.

Garden Salad \$5.00

Locally Grown Baby Lettuces, Carrots, Red Onion, Tomatoes, Cucumbers and Croutons with your Choice of Dressing.

Caesar \$6.00

Chopped Romaine tossed with House Made Caesar Dressing with Croutons, Parmesan Cheese, and Anchovies.

Wedge \$6.00

Iceberg Lettuce, Bleu Cheese, Bacon, Tomato and Red Onion Drizzled with your Choice of Dressing.

Sandwiches

Margaret II \$16.00

Sautéed Jumbo Shrimp Slow Cooked in Rarebit Sauce served Open Faced with Tomato and Mayonnaise on English Muffins.

Chicken Havarti \$11.00

Breaded Breast of Chicken and Havarti Dill Cheese served Open Faced on a Croissant accompanied by Major Grey's Chutney.

Steak Sandwich* \$16.00

Four ounce Petite Filet on a Toasted Brioche with Herb Butter.

Kent Burger* \$9.00

Black Angus Beef Burger with Lettuce, Sliced Red Onion, Sliced Tomato, and Sliced Pickles.

Classic Kent Entrees

The Kent Cobb \$14.00

Baby Lettuces with Bacon, Egg, Tomatoes, Bleu Cheese, Avocado, and Green Onions with Grilled Boneless Breast of Chicken.

The Double Cut Pork Chop \$27.00

White Marble Farms Free Range Pork Chop with Whole Grain Mustard-Zinfandel Sauce.

Filet* \$27.00/\$35.00

Six or Eight Ounce Dry Aged Filet Mignon with your Choice of Bordelaise or Classic Béarnaise Sauce.

Sides & Sauces

House Made Salad Dressings: Ranch, Balsamic Vinaigrette, Thousand Island, Italian, Bleu Cheese, Caesar, Chef's House Dressing, Mustard Vinaigrette

Starches: Garlic Mashed Potatoes, Baked Potato, French Fries, Onion Rings, Horseradish-Whipped Red Skin Potatoes

Vegetables: Grilled Asparagus, Roasted Root Vegetables, Braised Kales, Braised Artichokes, Steamed Broccoli

Desserts: Mackinaw Island Fudge, Lemon Meringue, and English Toffee Ice Cream Pies, Classic Crème Brulee, Fresh Fruit Cup with Honey Fruit or Rum Coconut Dressings

Chef's Seasonal Specialties

Small Plates & Salads

Braised Beef Pierogis \$9.00

Crestwick Farms Beef Braised in Red Wine and Stuffed into Sour Cream Pastry Dough.
Served with Baby Beets, Crispy Onions, and Horsey Cream

Maryland Crab Cakes \$12.00

Maryland Blue Crab Cake served atop Artichoke Hearts and Winter Spinach.
Drizzled with Whole Grain Mustard Sauce and Basil Oil.

Winter Spinach Salad \$7.00

Mud Lake Farms Baby Spinach tossed with Pickled Baby Beets,
Local Goat Cheese, Toasted Almonds, and Warm Bacon Vinaigrette. Topped with a fried egg.*

French Onion Soup \$4.00

Caramelized Onions in a Rich and Hearty Veal Stock topped with a Toasted Baguette,
Gruyere Cheese, and Baked.

Entrees

Vegan \$14.00

Vegetable Quinoa with Grilled Asparagus, Braised Artichoke Hearts,
and Root Vegetable Puree finished with a Balsamic Syrup.

Pulled Pork "Pizza" \$13.00

Crestwick Farms Pork Shoulder Slow Roasted and served with Pickled Red Onion,
Kalamata Olives, and Goat Cheese on Grilled Flat Bread.

Pappardelle \$18.00

Homemade Pappardelle Noodles tossed with Shrimp, Artichokes, Tomatoes, and Basil
in a light Buerre Blanc.

"Grown Up" Mac and Cheese \$16.00

Penne Pasta tossed with Roasted Chicken, English Peas and Four Cheese Cream Sauce
then Baked with Parmesan Bread Crumbs.

Grilled Meat Loaf \$20.00

Crestwick Farms Ground Beef and Pork Meat Loaf Wrapped in Bacon and served with Horseradish
Whipped Red Skin Potatoes, Crispy Onion Rings and a Red Wine and Beef Reduction.

Braised Lamb Shank \$24.00

S&S Farms Lamb Shank Braised in White Wine and served on Candied Parsnips
with Chef's Garden Kales and Natural Jus.

Cast Iron Seared Salmon* \$23.00

Wild Pacific King Salmon served atop Cannellini Bean Puree with Rosemary Roasted Root Vegetables
and Red Wine Butter Sauce.

**CAN BE COOKED TO ORDER: Consuming raw or undercooked meats, poultry, seafood or eggs may increase
your risk of food borne illness*