



BEGINNINGS

- POACHED PRAWN COCKTAIL** 16
Lemon, Heirloom Tomato Cocktail Sauce, Horseradish
- BAKED OYSTERS ROCKEFELLER** 16
American Classic, Combination of Spinach, Aromatics, Herbs and Crème, Baked, Topped with Mornay Glacage
- NOIR CRUST TUNA** 16
Winter Radish, Chile Gastrique, Soy Salt
- HOUSE CURED SALMON** 15
Lemon Poppy Seed Soda Muffins, Fried Capers, Pickled Red Onion, Crème Fraiche Foam
- PRINCE EDWARD ISLAND MUSSELS** 15
Country Mustard Crème, Butternut Squash, Sweet Leeks
- SEVEN SPRINGS CHEESE TASTING** 14
Hand-Picked by our Private Cheese Monger. Selected Cheeses, Local Honey, Maple Apple Chutney, Raisins on the Vine
- MÈLANGE OF WILD FOREST MUSHROOMS** 14
Fine Herbs, Parma Prosciutto Crisp
- CAP'N CRUNCH CHICKEN TENDERS** 12
Country Mustard Dipping Sauce

SOUPS

- CASSOULET A LA MAISON** 14
Duck, Sausage, White Bean Cassoulet, Truffle, Chive
- WILD MUSHROOM SOUP** 9
Goat Cheese Cigar
- CHESAPEAKE CRAB BISQUE** 9
Potato Crisps | Mashed Potatoes

GREENS

- CLASSIC CAESAR SALAD** 10
Torn Romaine Hearts, Shaved Parmesan Cheese, Anchovy, Extra Virgin Olive Oil, Buttered Croutons, Lemon, Worcestershire
- HELEN'S FAVORITE SALAD** 10
Hand Picked Watercress, Baby Arugula, Verte Fleur, Pears, Macerated Cranberries, Champagne Vinaigrette
- MIXED SEVEN SPRINGS WINTER GREENS** 10
English Cucumber, Preserved Tomato, Fresh Herbs, Pancetta Crisp, Chef's Signature Vinaigrette
- WINTER ALPINE SALAD** 10
Tender Young Spinach, Shaved Fennel, Caramelized Gala Apple, Pomegranate, Seven Spice Vinaigrette

MAINS

- SLOW-ROASTED GRASS-FED RACK OF LAMB** 46
Marinated in our secret French Country Marinade for 36 Hours, Partially Deboned, Herbs de Provence, Spiced Parsnip Mash, Local Seasonal Vegetables, Sauce Beaujolais
- FILET MIGNON** 41
Country Whipped Potatoes, Roasted Garlic, Baby Beans, Onion Confit, Red Wine Sauce
- PAN SEARED SEA SCALLOPS** 34
Viking Village Sea Scallops, Seared, Winter Vegetable Risotto, Micro Herb Salad
- VEAL CHEEK AND RIGATONI** 30
Braised Veal, Rigatoni, Sauteed Wild Market Mushrooms, Toasted Pine Nuts, Local Crème, Arugula, Hand Shaved Granna Padano Cheese
- SLOW ROASTED DUCKLING** 32
Maple Leaf Farm Duckling, Sugar Daddy Carrot, Wild Market Mushroom, Leeks, Pear, Dried Fruit, Cabernet Duck Glace
- ROASTED AMISH CHICKEN** 28
Lady Apple, Sweet Potato, Maple Peppered Bacon, Hard Pressed Apple Cider Calvados Crème
- PAN FRIED TROUT** 27
Angelo Farms Trout, Pan Fried, Golden Beet, Winter Spinach, Blue Crab Hash, Smoked Chile Gastrique

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.