

The Inn at Barley Sheaf Farm

Restaurant Week Dinner Menu



Appetizer – Choice of One

Broccoli Soup

Rye Croutons, Grana Padano

Grilled Caesar Salad

Parmesan, Focaccia, Croutons

Duck Ham

Balsamic Onion Jam, Winter Greens

Entrée – Choice of One

Monkfish Piccata

Spaghettí Squash, Meyer Lemon, Crispy Capers

Shrimp Bolognese

Spaghettí, Spicy Bread Crumbs

Acorn Squash

Quinoa, Maitake Mushrooms, Hazelnut Cream

Lancaster County Short Rib

Sweet Potato, Bacon, King Oyster Mushrooms

Dessert – Choice of One

Chocolate Pudding Cake

Vanilla Ice Cream, Caramel

Lemon Curd

Pate Brisée, Meringue

\$30.00 per person plus 18% service charge and 6% sales tax

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