

crescendo

dining menu



SALADS

Rotating selection of:

Mixed Greens Salad (GF)

Heirloom tomatoes from local New Jersey farms, green onions, crispy Applewood smoked bacon, Colby cheddar, Lady Moon Farms mixed greens, house made balsamic vinaigrette

Caesar Salad

Creamy Caesar dressing, freshly shaved Parmesano Reggiano, house made garlic baguette crouton and crispy Romaine lettuce

Farm Fresh Fruit Salad (GF, V)

Seasonal selection of fresh fruits locally sourced from farms throughout the greater Philadelphia area

ASSORTED DINNER ROLLS (V)

Brioche, Poppy Seed, Sesame Seed, Whipped Butter

CHEESE AND CHARCUTERIE

Curated selection of cheeses by local cheesemaker Sam Kennedy featuring award-winning cheeses from The Farm at Doe Run, Birchrun Hills Farm, and Conebella Farm

Revolving selection of cured meats featuring charcuterie made from Salumeria Biellese



ANTIPASTI

Fire Roasted Red Pepper Strips (GF, V)

Red peppers tossed with extra virgin olive oil, fresh oregano, red wine vinegar

House Marinated Olives (GF, V)

Marinade of fresh orange peel, thyme, parsley, garlic, sherry wine mixed with a medley of green and black olives

Pepper Shooters (GF)

Cherry peppers stuffed with thinly shaved prosciutto and provolone cheese

Crostini (V)

Crispy, golden French baguettes sliced and brushed with extra virgin olive oil

SAUTÉ

Rotating selection of Chef inspired dishes:

Linguine with Charred Baby Tomato Blush Sauce (V)

Linguini pasta cooked al dente sautéed with charred baby tomatoes coated with a delicate blush sauce

Rigatoni Carbonara with Asiago, Hardwood Smoked Bacon, and Local Peas

Rigatoni pasta sautéed with hardwood smoked bacon, local peas, and a creamy carbonara Asiago sauce

Truffled Portabella Mushroom Risotto (GF)

Risotto sautéed with olive oil, diced onions, fresh garlic, Portabella mushrooms and drizzled with a delicate truffle oil

ENTRÉE

Herb Rubbed Chicken Breast (GF)

Chicken breast marinated in a 12 hour brine then rubbed with fresh thyme and rosemary, slow roasted, and accompanied with a flavorful chicken au jus

Red Wine Braised Brisket (GF)

Beef brisket seasoned with a roasted garlic and herb mixture, slow cooked in a full-bodied Pinot Noir jus accompanied with a horseradish cream sauce

VEGETABLES

Garlic Roasted Green Beans (GF, V)

Green beans tossed with extra virgin olive oil, fresh garlic and salt & pepper

Rosemary Fingerling Potatoes (GF, V)

Fresh fingerling potatoes seasoned with rosemary, salt & pepper and extra virgin olive oil

Honey Glazed Carrots with Fresh Herbs (GF)

Baby carrots dusted with fresh herbs and drizzled with a honey butter glaze

Chef's Farmer's Market Selection

Revolving selection of in-season vegetables sourced from local farmer's markets

DESSERT

Selection of desserts featuring:
Limoncello Mascarpone cake
Raspberry Linzer tart
Caramel Apple cake
Flourless Chocolate torte
Mini Cannoli with house made filling



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beverage menu

SPIRITS

PREMIUM

Svedka
Beefeater
Bacardi Superior
Hornitos Plata
Jim Beam
Dewar's White Label
12.75 / 18.75

ULTRA PREMIUM

Tito's
Aviation
Bacardi Reserva Ocho
Hornitos Reposado
Maker's Mark
Jack Daniel's
Crown Royal
Johnnie Walker Black Label
15.75 / 21.75

LUXURY

Ciroc
Grey Goose
Hendrick's
Hornitos Cristalino
Maker's Mark 46
Basil Hayden's
Crown Royal XO
Glenlivet 12yr
19.75 / 25.75

TOP DOG CANNED COCKTAIL

Blood Orange Margarita
Greyhound
Peach Mango Tea
Whiskey Lemonade
15.75

BEER & WINE

DOMESTIC 12 oz

Bud Light
7

PREMIUM 12 oz

Stella Artois
8

CRAFT 12 oz

Victory HopDevil IPA
New Belgium Fat Tire
9

SELTZER 12 oz

Bud Light Hard Seltzer
9

WINE BY THE GLASS

Cabernet
Chardonnay
Rose
9.75

LaMarca Prosecco
15

SOFT DRINKS

WATER 20 oz

Aquafina Water
3

SODA 20 oz

Pepsi, Diet Pepsi, Starry
5.50

