



# Farm to Table Seasonal Dinner Menu

## Starters

<b>Artisanal Cheese Board/Butchers “Charcuterie” Board</b>	MP
<b>Local God’s Country Creamery Blue Cheese Croquettes</b> <i>wilted arugula, crispy capocola, onion marmalade vinaigrette</i>	8
<b>Grilled Key Stone Gamebirds Quail</b> <i>quail egg toast, sweet potato home fries, cinnamon-maple butter</i>	12
<b>Steamed Little Neck Clams</b> <i>Bardine’s hot Italian sausage, sautéed peppers, white wine, parsley</i>	11
<b>Kabocha Squash Soup</b> <i>apple cider crema, toasted pumpkin seed garnish</i>	8
<b>Salad of Spinach</b> <i>merlot roasted pears, local Caprine Delight feta cheese, toasted almonds, lemon shrub and chive dressing</i>	8

## Entrees

<b>“Well to Rare” Cooked Salmon</b> <i>spaghetti squash, grilled radicchio, toasted walnut and shallot beurre blanc, basil salt</i>	25
<b>Grilled Pocono Trout</b> <i>butter poached root vegetables, kale sautéed with Bardine’s slab bacon, cranberry mustard</i>	22
<b>Seared Sea Scallops</b> <i>dusted with sesame seeds, soy-pineapple glazed pork belly, sticky rice, kim chi brussels sprouts</i>	28
<b>All Natural Roasted Half Chicken</b> <i>pear &amp; cornbread stuffing, green beans sautéed with chile roasted pecans, local honey-thyme pan gravy</i>	24
<b>Jamison Farm Lamb Steak</b> <i>Moroccan roasted cauliflower, Israeli cous cous tossed with golden raisins &amp; olives, pumpkin seed pesto</i>	30
<b>Farm to Table “5 Star” Burger</b> <i>Friendship Farms all natural grass fed beef burger, Bardine’s slab bacon, choice of local Keswick Farms Blue Suede Moo blue cheese or God’s Country Creamery Boondock’s cheddar cheese, red onion marmalade garnish served with a side of truffled pommes frites and saffron aioli (no substitutions)</i>	20

## Sides

<b>Kale with Bardine’s bacon</b>	7
<b>Kim chi brussels sprouts</b>	7
<b>Green beans with chile roasted pecans</b>	6
<b>Roasted cauliflower with pumpkin seed pesto</b>	8

## Chef’s Choice Du Jour Entrees

Changing daily to reflect the seasonal weekly harvest

Steak • Seafood • Pasta

*Life is too short to skip Supper*

# *The Supper Club*

The Supper Club is Westmoreland County's only TRUE Farm to Table Restaurant.

We believe that food that is made fresh and grown locally just tastes better.  
We strive to serve the freshest of the season and take every step to ensure that our produce, dairy, meat, and seafood selections are local, organic, and/or sustainable.

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*In our elegant and intimate Farm to Table Dining Room we offer an exclusive market driven menu which changes seasonally and features ingredients prepared from scratch to showcase their true flavors, along with fresh made desserts and complete wine list to compliment your dining experience.*

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The Supper Club has a wonderful relationship with many of the local area's farmers and producers, they often tell us that Chef Greg Andrews is the only Chef they see each week at the local farmer's markets. He utilizes over two dozen local farmers, foragers and producer's products throughout all of the restaurant's menu selections.

*The Supper Club would like to thank and recognize our local Farmers and Producers.*

Hidden Hills Dairy – Everett  
Otterbein Acres Dairy – Newburg  
Riverview Dairy – Emlenton  
Keswick Creamery – Newburg  
Caprine Delight Dairy – Gettysburg  
Clover Creek Cheese Cellar – Williamsburg  
Emerald Valley Farm Dairy – Scenery Hill  
God's Country Dairy – Ulysses  
Jamison Lamb Farm – Latrobe  
Friendship Farms Natural Beef – Lycipus  
Tait Farm Produce Specialties – Centre Hill  
Fisher Honey – Greensburg  
Yarnick Farm Produce – Indiana  
Fede Pasta – North Huntingdon  
Phillips Mushroom Farms – Kennett Square  
Michael Bazley Produce Farm – Derry  
Sam and Mary Stoner Dairy Farm – Pleasant Unity  
Bardine Smokehouse – Crabtree  
DeLallo's Italian Market – Jeannette  
Parma Meats – Pittsburgh