

# DANIEL'S RESTAURANT + COCKTAIL BAR

## SALADS

### LACINTO KALE SALAD \$19

Tuscan kale, crumbled pistachio, preserved lemon vinaigrette, pecorino GF/VG

### FENNEL SALAD \$16

farro, radish, black pepper vinaigrette VG/V

### WEDGE SALAD \$16

iceberg lettuce, tomato conserva, guanciale, bleu cheese dressing GF

### CHICORY CAESAR \$19

seasonal chicories, citrus, parmigiano, chicken skin tuile, Caesar dressing

### BRAISED BEETS \$18

whipped Vermont goat cheese, smoked purple raisin vinaigrette, walnut & espresso streusel crumble VG

## SIDES

### LACINTO KALE COLLARDS \$12

caramelized brown sugar, ginger, Aleppo pepper GF/VG

### LEMON POTATOES \$12

salt roasted fingerlings, chicken jus GF

### OYSTER MUSHROOMS \$14

local mushrooms, seasonal stone fruit, bruleed goat cheese GF/VG

### CASTLE VALLEY GRITS \$12

Bucks County stone ground yellow grits GF/VG

### DELICATA SQUASH \$15

roasted seasonal squash, black garlic molasses, almond raisin crumble GF/VG/V

### ROASTED HEIRLOOM CARROTS \$12

crumbled pistachio, carrot top pesto GF/VG

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DINNER MENU

FALL 2024

## STARTERS

### MILK BREAD \$12

freshly baked Japanese style bread, truffle butter VG

### MEAT & CHEESE BOARD \$22

two seasonal cured meats & local cheeses

### HAMACHI AGUACHILE \$18

Amberjack, apple, yuzu kosho GF

### CRAB FRITTERS \$20

crab fat aioli & salsa matcha

### SHRIMP COCKTAIL \$21

Ouzo cocktail sauce GF

### PATATAS BRAVAS \$14

parmigiana, garlic aioli, ketchup VG

### CHICKEN LIVER FOIE PATE \$15

peanut brittle & grape gelee; served with grilled bread

### POTATO ESPUMA OCTOPUS \$16

braised octopus, chorizo & potato

### MUSSELS \$16

white wine & chile butter; served with grilled bread

### BROILED OYSTERS \$24

East Coast oysters broiled with compound chile butter GF

CHEF MICHAEL AUSTIN

## ENTREES

### SMASHED BURGER \$22

shredded romaine, white onion, garlic aioli, cooper sharp cheese, French fries

### CORNISH HEN \$32

buttermilk brined half-hen, flash fried, seasonal root vegetables, root beer jus

### PORK CHOP \$37

tea brined Berkshire pork chop, roasted butternut squash, smoked squash puree, pork jus GF

### BLACK RICE RISOTTO SCALLOPS \$42

seared scallops, charred eggplant puree, roasted fairytale eggplant GF

### PISTACHIO AGNOLOTTI \$26

house-made pasta, bleu cheese fonduta, roasted local mushrooms, pickled kale VG

### TAGLIATELLE \$26

house-cut pasta, oyster mushrooms, guanciale, pecorino cream, chive oil

### SHRIMP MEZZALUNA \$30

house-made squid ink pasta, chopped clams & black garlic compound butter, salsa matcha

### TROUT \$37

pan roasted trout filet, melted leeks, herbed Ikura beurre blanc GF

### LAMB TASTING \$45

D'artagnan lamb leg, rack & house-made merguez sausage; pistachio dukkah, romesco sauce, pomegranate lamb jus

### COULOTTE \$30

sirloin cap steak, cauliflower puree, Romanesco, beef jus GF

### BRAISED BEEF SHORT RIBS \$35

red wine braised short ribs, Castle Valley grits, blistered cipollini onions GF

We kindly request that you do not modify our dinner menu; dietary restrictions will be handled to the best of our ability, but we are not able to modify most of our offerings.