



Soups

Butternut Bisque	5 Cup / 8 Bowl
Parsnip Bacon Chowder	5 Cup / 8 Bowl
Lobster Bisque	6 Cup / 9 Bowl

Salads

Fern Hall Autumn Salad 9 Dinner / 5 Side

Spinach, roasted butternut squash, toasted walnuts, roasted red peppers, apple cider vinaigrette

Caesar Salad 8 Dinner / 5 Side

Romaine Hearts, hand torn croutons, fresh Parmigiano, Parmesan tuilles, house made dressing

House Salad 6 Dinner / 4 Side

Cucumbers, red onion, grape tomatoes, carrots, house made vinaigrette

Roasted Beet Salad 9 Dinner / 5 Side

Arugula, roasted beets, creamy chevre cheese, crispy bacon

To Any Salad - Add Chicken 8 Add Salmon 10

Appetizers

Stuffed Acorn Squash 9

Zucchini, yellow squash, ricotta cheese, crispy parmesan, sun dried tomato pesto cream

Bourbon Parmesan Mushroom Crostini 8

Trio of mushrooms, garlic crostini

Maryland Crab Cakes 11

Jumbo lump crab meat, zesty remoulade

Classic Coquilles St. Jacques 11

Deep sea scallops, white wine cream sauce, a touch of mushrooms & bread crumbs, browned to perfection

Charcuterie Platter for Two 15

Assorted cheeses, olives, smoked meats, crostini

Fall Flatbreads

Pear, Goat Cheese & Balsamic Reduction 8

Bourbon Glazed Sausage & Peppers, Smoked Gouda 9

Pagash - Potato, Onion, Bacon Crumbles & Cheese 8

Entrees

Fern Hall Signature Ribeye 26

Sweet potato puree, garlic haricot vert, red wine demi-glace

Pan Roasted Duck Breast 24

Spaghetti squash, caramelized brussel sprouts, cranberry gastrique

Bone-In Pork Chop 23

Mashed potatoes, sautéed shallot and garlic broccoli, apple chutney

Hunter's Chicken 20

Leg and thigh, onions, mushrooms and tomatoes in a Hunter's sauce, mashed potatoes

Roasted Lamb Rack 29

Mushroom risotto, grilled asparagus, apple cider reduction

Fall Ravioli Chef's Choice of the Day

Ask server for details

Pan Seared Salmon 23

Cauliflower and parsnip puree, seasonal root vegetables

Herb Roasted Free-Range Chicken 23

French cut chicken, spaghetti squash, seasonal root vegetables

Fresh Catch of the Day

Ask server for details