



# FERRY + MAIN

DINING AND LIBATIONS AT THE LOGAN INN - NEW HOPE, PA

## raw bar

<b>Grande Plateau Fruits de Mer</b>	220
12 east coast oysters, 8 east coast clams, 8 shrimp cocktail, whole maine lobster, lump crab salad, daily tartare selection	
<b>Petite Plateau Fruits de Mer</b>	110
8 east coast oyster, 4 east coast clams, 4 shrimp cocktail, 1/2 maine lobster, lump crab salad, daily tartare selection	
<b>Shrimp Cocktail</b>	24
3 U10 shrimp, gribiche, cocktail sauce	
<b>East Coast Oysters On the Half Shell</b>	
1/2 Dozen	21   Dozen 42
<b>East Coast Littleneck Clams</b>	
1/2 Dozen	8   Dozen 16
<b>Whole Chilled Maine Lobster</b>	MP
traditional accompaniments	

## appetizers

<b>Jersey Tomato Bisque</b>	12
arugula pepita pesto, comté cheese, brioche croutons	
<b>Baby Arugula Salad</b>	15
candied pecans, toma celena, asian pear, port wine vinaigrette	
<b>Crisp 18 Hour Pork Belly</b>	14
brown butter apple purée, whiskey gastrique, mustards	
<b>Salt Meringue Roasted Beets</b>	16
whipped ricotta, pistachios, ash maple syrup, beet bordelaise	
<b>Foie Gras Terrine</b>	31
huckleberry port compote, pickles, toasted brioche	
<b>Hand Cut Beef Sirloin Tartare</b>	16
poached egg yolk, pickled yellowfoot mushrooms, toast points	
<b>1/2 Dozen Baked Oysters</b>	24
leek & artichoke fondue, bacon, truffle bread crumbs	
<b>Artisanal Cheese &amp; Charcuterie</b>	35
toast points, pickled veg, seasonal compote	



**HUG (Help US Give)** is Landmark's Community Giving Program. 10% of 3 of our most popular tables is contributed to this fund which helps support community events & non-for-profit groups. At Landmark, we are committed to giving back to the communities in which we serve.

## entrées

<b>Hearth Grilled Butcher Cut of the Day</b>	MP
sides a la carte	
<b>Snake River Farms Wagyu Flat Iron</b>	48
petite carrots, cippolini onion, black mission figs, sunchoke, potato rösti, bordelaise sauce	
<b>Bacon Wrapped Pork Loin</b>	36
braised red cabbage, chèvre sweet potato purée, apple mostarda	
<b>Kurobuta Beer Bratwurst</b>	32
house fermented sauerkraut, caraway spaetzle, cabernet apple jam	
<b>Coffee Infused Celeriac Steak</b>	26
maitakes, rye berries, walnut pear condiment, pumpernickel	
<b>Salmon A La Plancha</b>	30
fire roasted eggplant, cannellini sofrito, heirloom cherry tomatoes, "everything" vinaigrette	
<b>Fried Chicken &amp; Waffles</b>	28
collard greens, cheddar grits, maple tarragon mustard, b&b pickles, cajun pecans, kumquat	
<b>Taré Duck Breast</b>	36
fregola, parsley root, black trumpet mushrooms, castelfranco radicchio, black plums, aged banyuls vinaigrette	
<b>Beef &amp; Pork Bolognese</b>	34
kimchi, pappardelle, ricotta salata, garlic bread crumbs	
<b>F+M Grass Fed Burger</b>	24
brioche, cheddar, lettuce, tomato, onion, pickles, duck fat fries - <i>add Bacon Jam or Sunny Side egg \$2 each</i>	
<b>sides</b>	
<b>Fire Roasted Broccolini</b>	12
lemon garlic vinaigrette, parmesan	
<b>Peewee Potatoes</b>	12
truffle, chives, taleggio fondue	
<b>Duck Fat Fries</b>	10
rosemary, sea salt, roasted garlic aioli	
<b>Fried Brussels Sprouts</b>	12
sweet & sour sherry, cashews	
<b>dessert</b>	
<b>Flourless Chocolate Torte</b>	14
chocolate ganache, peanut brittle, caramelized white chocolate ice cream	
<b>Upside Down Pineapple Cake</b>	14
cocoa coffee crumble, spiced chantilly, miso caramel	
<b>Ricotta Cheese Cake</b>	14
candied cranberry, medjool date, toffee sauce, warm spiced ice cream	
<b>Chef's Selection of Local Cheeses</b>	16
seasonal compote, toast points	

