

# THE BORDLEY HOUSE GRILLE

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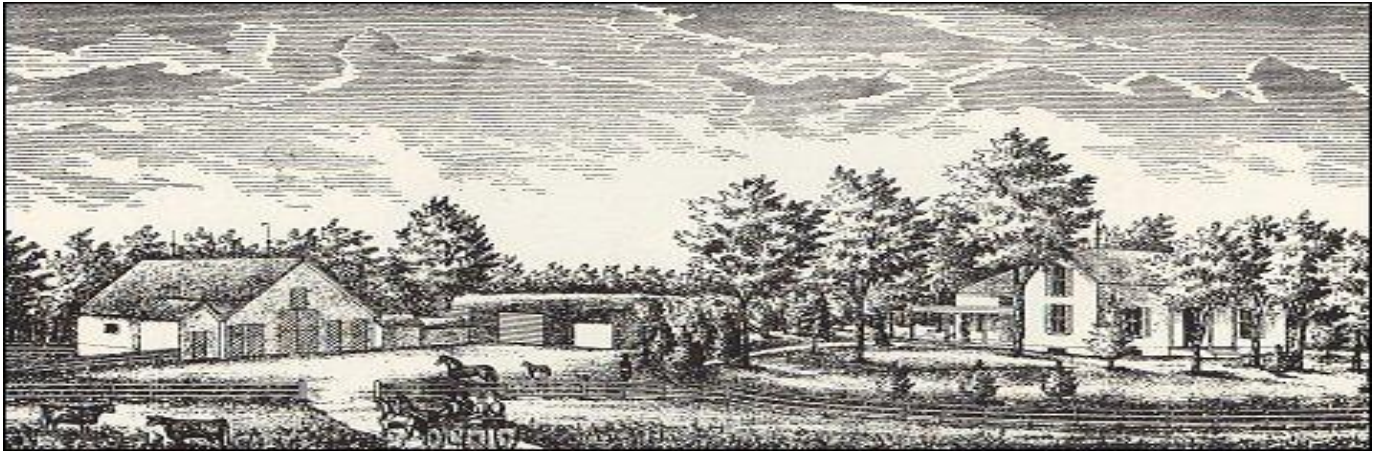


Born in Annapolis, Maryland on February 11, 1727, John Beale Bordley became a successful lawyer and Baltimore Judge. However, he is most well known for his research and publications on American farming practices. Convinced that American farming could be significantly improved, Bordley studied the works of leading British experts and experimented with different agricultural methods. Most notably, Bordley encouraged local farmers to frequently rotate their crops and to employ the use of manure as a valuable soil fertilizer.

In 1791, Judge Bordley and his wife, Sarah, moved to Pennsylvania, where they kept a house in Philadelphia and a large farm in Chester County. It is on this farm where Bordley conducted many of his agricultural experiments and published his written works. In the Bordley family memoirs one historian quotes, "When this independent farmer's foreign beers, wines, porters and ales began to diminish in his cellars, he started a brewery of his own, and planted a vineyard. When his beer was fermented, he put it away in casks made by his own carpenters, from timber cut down out of his own woods, and he even manufactured his own salt from the Chesapeake Bay, rather than being dependent upon Britain for anything."

Today, we at the Bordley House Grille are inspired by John Bordley's dedication to artisan food, craft beers, and local agriculture. Much like crops, we believe that menus should be rotated with the seasons to ensure the freshest quality. And while we haven't yet begun to make our own salt, our kitchen strives to uphold the do-it-yourself spirit embodied by John Bordley and Historic Chester County.





## Appetizers

### SEARED DIVER SCALLOPS

caramelized cauliflower puree, sun dried tomato pesto, frizzled leeks, balsamic glaze. \$17

### FLASH FRIED CALAMARI

lightly breaded and fried, pumpkinseed aioli, chipotle crema. \$12

### MUSHROOM AND PEA MAC-N-CHEESE

Kennett Square mushrooms, English peas, goat cheese, rosemary \$11

### CHEESE PLATE

drunken goat, truffled pecorino and roquefort cheeses with grapes, candied nuts, dressed greens with cinnamon vinaigrette and crustinis. \$13

### SMOKED WINGS

honey-hot sauce, celery and house-made ranch \$11

### CRISPY DUCK TOSTADA

Crispy fried flour tortilla topped with duck confit, queso fresco, kimchee, pico de gallo, guacamole and chipotle crema \$13

## Soups

### MARYLAND CRAB

Old bay spiced crab soup, oyster crackers and fresh herbs \$9

### POTATO AND CORN CHOWDER

Cream style with crispy potato straws. \$7

## Salads



### **BACON AND EGG**

Baby greens, chopped bacon, runny poached egg, goat cheese, shaved red onion, domestic mushrooms, pumpkinseeds, raisins, bacon and sherry vinaigrette. \$11

### **SALADE ROUGE**

Red leaf lettuce, watermelon radish, prosciutto di parma, dried cranberries, roasted beets, brie cheese and cranberry red wine vinaigrette. \$10

Add chicken to salad \$5.00

## Sandwiches



### **GRILLED CHICKEN SANDWICH**

Havarti cheese, avocado, roasted shallot spread, mayo, bacon, lettuce and tomato, ciabatta roll.  
Served with yam fries. \$12

### **CUBAN SANDWICH**

Pork Loin, smoked ham, swiss cheese, pickles and dijonnaise on grilled ciabatta bread. Served with chips.  
\$12

### **\*BURGER**

Black Angus beef with lettuce, tomato, onion and choice of cheese on a brioche bun.  
Served with French fries. \$12

### **BBQ PULLED PORK**

Beer-braised and applewood-smoked, with pineapple coleslaw, sharp cheddar, on a brioche bun.  
Served with yam fries. \$12

### **CRABMELT**

Lump and claw crab, English muffin, prosciutto, tomato, havarti cheese and balsamic glaze.  
Served with old bay fries. \$15

### **GRILLED VEGGIE QUESADILLA**

Portabello, mushrooms, red onion, asparagus and roasted corn, served with spicy saffron rice, guacamole, sour cream and salsa. \$12

### **TURKEY REUBEN**

Grilled turkey on rye with sauerkraut, 1000 islands dressing and swiss cheese. Served with fries. \$12

# Entrees



## **\*GRILLED RIBEYE**

12 oz. grilled ribeye. Roasted garlic mashed potatoes, creamed and frizzled leeks, roasted shallot butter. \$29

## **DUCK CONFIT PASTA**

papperadelle pasta with duck confit, English peas, sundried tomatoes, asparagus, wild mushrooms and fresh herbs tossed in duck jus. \$26

## **SWORDFISH ON SUGARCANE SKEWERS**

marinated and grilled swordfish on sugarcane skewers, with sweet potato and scallion pancake and mango salsa. \$27

## **\*HERB CRUSTED PORK MEDALLIONS**

Thyme and Rosemary pan roasted pork tenderloin medallions with caramelized cauliflower puree and rosemary oil. Served with asparagus and gratin potato. \$25

## **LAMB SHANKS**

Braised lamb hind shank, spaetzle, asparagus and wild mushroom fricassee, lemon and mint gremolata. \$28

## **STRIPED BASS**

pan roasted striped bass, English pea and truffle puree, fingerling potatoes in crème fraîche, creamy corn succotash. \$27

## **BRAISED RABBIT STEW**

1/2 rabbit slowly braised in white wine, fingerling potatoes, roasted garlic, tomatoes, roasted shallots, wild mushrooms, cauliflower and asparagus. \$28

## **POTATO GNOCCHI CARBONARA**

house made potato gnocchi, fresh spring vegetables and prosciutto ham in a light cream sauce. \$23

(Entrees are not available before 5 pm)

\*Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of food borne illness