

A Fine Dining Restaurant & Historic Bed and Breakfast in Chester County Pennsylvania

Our à la carte Dinner Menu

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Monday through Saturday 5:00 pm - 10:00 pm

Experience the finest in continental cuisine, with a contemporary flair, along with fine wine and spirits. Many of our specialties are prepared tableside. Add our attentive service and the 18th Century surroundings, and we have a recipe for a night to remember.

- RESERVE A TABLE
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- WARREN TAVERN
- SPRING HOUSE TERRACE
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DINNER MENU

Starter Course

Classic Caesar for Two 18
 prepared table side

Snapper Turtle Soup 8
 dry sherry

Lobster Flatbread 16
 ricotta, bacon, caramelized onions, pistachios,
 truffle honey mustard

Chickpea Fries 11
 chick peas, black beans, lentils, roasted vegetables,
 caramelized onion tahini

GF Crispy Glazed Porkbelly 10
 marinated shiitakes, black garlic hoisin,
 peach-blood orange marmalade

v Roasted Cauliflower Hummus 10
 toasted pita, crisp pear, pumpkin seed-arugula pesto

GF Organic Mesclun Salad 8
 honey roasted pine nuts, feta cheese, tomato,
 radish, blood orange-poppy seed vinaigrette

Veggie Flatbread 12
 calabrian mascarpone spread, confit crimini, roasted tomatoes,
 broccolini, parmesan crisps

Chopped Chard Salad 9
 red grapes, ricotta salata, almonds, shaved onion, honey-rosemary vinaigrette

Sautéed Baby Shrimp 13
 artichoke & white bean spread, lomo, grilled pita,
 roasted tomato vinaigrette

Kobe Meatballs 13
 pesto, fried Brussels, lemon-parmesan aioli

Small Plates

GF Grilled 6oz Filet Mignon* 29
 grilled asparagus, herb roasted potatoes,
 blackberry merlot butter

Charcuterie Board for Two 22
 assorted house cured salumi, aged cheeses,
 seasonal accompaniments

Dry Aged Beef Sliders* 14

fried quail egg, rauchbier barbeque, warm potato salad

G.W. Filet Burger* 17

beer braised onions, aged cheddar, jalapeno bacon, lettuce, tomato, steak sauce, sweet potato and regular fries

Organic Spring Chicken 24

cauliflower puree, pan roasted winter vegetables, brown butter sauce

Salt and Pepper Lamb Ribs* 27

hoppin' John, warm bean salad, Carolina BBQ gastrique

Pan Seared Scallops 19

saffron potato puree, buttered sugar snap peas, lovage pesto, chili oil

Entrees

Sautéed Crab Cake 29

saffron spaetzle, broccolini, blood orange beurre blanc

GF Steak au Poivre* 35

peppercorn crusted filet mignon, creamy peppercorn demi-glace

North Atlantic Salmon 27

rutabaga-carrot puree, tuxedo barley, braised brussel sprouts, persimmon glaze

Berkshire Pork Chop* 32

parsnip lyonnaise, sautéed kale, brown sugar-whiskey glaze

v Vegan Schnitzel 21

breaded chickpea cake, roasted potatoes, French green beans, shallot-caper gravy

New Zealand Rack of Lamb* 36

dirty farro, Cajun brussel sprouts, lamb andouille Étouffée

Sautéed Red Snapper 29

Spanish style rice, peppers, chorizo, beans, rhubarb-peach salsa

Beef Wellington* 37

filet mignon, puff pastry, pate, mushroom duxelles, wild mushroom demi-glace

Sides

gf Pan Roasted Vegetables, Cauliflower Puree 8

gf Bacon and Butter Roasted Turnips 8

Saffron Spaetzle with Broccolini 8

**Spanish Style Rice 8
with peppers, chorizo, beans, rhubarb-pech salsa**

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

gf : Gluten Free

GENERAL WARREN STRIVES TO WORK WITH LOCAL FOOD SUPPLIERS & ARTISANS TO PROCURE NATURAL, ORGANIC AND SUSTAINABLE FOOD SOURCES INCLUDING PENNSYLVANIA PROUD LANCASTER COUNTY MEATS, GRIGGSTOWN FARM, OZARK MOUNTAIN PORK COOPERATIVE, THE FARM AT DOE RUN, PAINTED HILLS NATURAL BEEF, & BALDOR SPECIALTY FOODS ADDITION TO OUR OWN ON PROPERTY VEGETABLE AND HERB GARDEN.

JOSHUA SMITH Executive Chef

Items and prices are subject to changes without notice.

RESERVE A TABLE

OpenTable
winner
Diners' Choice 2015

BOOK A ROOM

Check Availability
Reserve Now
Packages

LIVE MUSIC

In the Warren Tavern
6-10 PM
Th 6/16 Roger Girke and Friends
[Click for music schedule](#)

UPCOMING EVENTS

Paoli Battle Lecture Series
7/19 Charlie Zahm "An Evening of
9/12 Paoli Battlefied Lecture


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Meet the Chef

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