

SEASONAL VARIETAL OYSTERS

Oysters on the Half Shell(6) 19 (12) 36
Cucumber mignonette or sesame citrus ponzu

Flight of Oysters of the Day..... MP

BREAD AND BUTTER

Choice of local breads served with whipped lemon butter

Berkshire Mountain Bakery Loaf..... 6

Birch Bakery Gluten Free Loaf..... 8

SMALL PLATES

Lobster Dumplings..... 16
Black vinegar sauce

Littleneck Clams 19
Prosciutto, basil, chardonnay tomato butter, grilled bread (gfo)

Old School French Onion Soup 13
Rich beef and caramelized onion broth, brown butter crostini, gruyere gratin (gfo)

Crispy Gochujang Cauliflower..... 15
Minty baba ghanoush (v)

Crispy Pork Belly & Flash Fried Brussels..... 15
Burnt maple char sui, sesame (gf)

Chicken Satay 13
Peanut, mango, hoisin, lime (gf)

Edamame Dumplings..... 14
Spicy mushroom miso broth (v)

Eggplant Meatballs..... 12
House tomato, parmesan (gf/veg)

Grandma’s Gorgeous Meatballs 12
Beef, pork, Romano, basil pomodoro

Fried Calamari 20
Fennel, celery, avocado, cherry peppers, citrus aioli (gf)

Eggplant Caponata Flatbread 14
House pomodoro, mozzarella, basil (veg)

Pommes Frites..... 7
Garlic parmesan / curry / salt & pepper (gf/vo)

SALADS

Classic Caesar 14
Crisp hearts of romaine, white anchovies, garlic croutons, parmesan crisp, black pepper (gfo)

Pear & Blue Salad 15
Hot house greens, stilton, candied walnuts, cranberry balsamic dressing (gf)

Crispy Goat Cheese Salad 16
Smoked golden beet, hazelnut, dried figs, prosciutto, greens, orange poppy citronette (gfo/vgo)

Simple Garden Salad8
Mixed greens, cucumber, fennel, tomato, parmesan, red wine vinaigrette (gf/veg)

Add to Any Salad:
Spicy shrimp skewer (gf) 10
Peppered chicken skewer (gf) 8

FEATURED MAIN DISHES

Steak Diane47
Pan roasted filet medallions, broccolini, garlic mashed potatoes, local hen of the woods, dijon demi cream (gfo)

Beef Short Rib42
Braised & fork tender, mashed potatoes, broccoli rabe, cherry pepper mostarda (gf)

12 Ounce New York Strip Steak.....45
Garlic butter mashed potatoes or fries, broccolini (gf)

Lobster Fettuccini.....40
Sweet basil, poppy seed, brandied lobster butter (gfo)

Potato Crusted Salmon34
Parsnip, carrots & kohlrabi, preserved tomato bearnaise (gf)

Fish & Chips28
Crispy beer battered haddock, smashed minty peas, crispy spuds, dill tartar

Chicken Picatta29
Caper beurre blanc, broccolini, mashed potato or pasta (gfo)

Herbed Chicken.....32
Mashed potatoes, broccolini, cherry tomato, basil, chardonnay beurre blanc (gf)

Red Pepper & Pesto Bucatini29
Local mushrooms, spinach, stracciatella & whipped feta, toasted pistachio (gfo/veg)

Vegetable Paella27
Broccolini, mushroom, crispy rice, marcona almonds, basil, thai red curry broth (gf/veg)



THE DELAWARE
RESTAURANT & BAR

SANDWICHES

All served with house cut crispy pomme frites and pickles

Delaware Burger22
Kilcoyne beef blend, american cheese, romaine, tomato, cherrywood bacon, brioche bun (gfo)

Midnight Cubano20
Mojo smoked pork, prosciutto, dijonnaise, gruyere (gfo)

Gochu Bird.....20
Nashville style crispy chicken cutlet, cilantro-lime aioli, ginger slaw (gfo)

Mediterranean Hero 17
Stracciatella & whipped feta, baby arugula, heirloom tomato, piperade, toasted pine nut pesto (gfo/vgo)

GF	Gluten Free
GFO	Gluten Free Option
V	Vegan
VEG	Vegetarian
VO or VGO	Vegan or Vegetarian option

The Delaware is not a certified gluten free restaurant. Items marked as GF or GFO are prepared with both certified and naturally gluten free ingredients and prepared with care and concern by our kitchen staff. Although we go to great lengths to prevent any cross contamination we can not be 100% sure that it will not happen.

Dedicated gluten free fryer available

Consuming raw or under-cooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.



Executive Chef Elliott Vogel