

# SQUARE 1682

## SMALL PLATES

Petite Salad 7  
little gems greens, preserved tiny vegetables, sherry & local honey vinaigrette

Endive and Frisée Salad 10  
local goat cheese, hazelnuts, beets

Yellow Fin Tuna Tostadas 9  
marinated red onions, avocado, lime cream

South American Shrimp 9  
garlic, lime, romesco sauce, angel hair pasta

Lemon Scented Hummus 12  
herb & garlic naan bread

Charred Octopus 10  
garlic & lemon marinated artichokes, olive oil

Crispy Maitake Mushrooms 9  
citrus dipping sauce

Roasted Squash and Lobster Soup 14  
root vegetables, brown butter balsamic

Chicken Consommé 12  
amish chicken, truffled potato dumplings

Tuna & Crab Roll 14  
ginger-yuzo cream, preserved papaya, sesame

Shrimp Hush Puppies 9  
pickled vegetables, roasted fennel & apple purée

Serrano Ham 9  
saffron, san marzano tomatoes, sourdough bread, manchego cheese

Duck Sausage Cassoulet 15  
smoked bacon, white beans, local mushrooms

Bacon Wrapped Roasted Dates 8  
local goat cheese, piquillo peppers, stone ground mustard vinaigrette

## MAIN COURSES

Wild Mushroom Tart 16  
truffle mushroom sauce, petite vegetables

Pan Roasted & Confit Amish Chicken 19  
whole grain mustard spätzle, oven roasted tomatoes, mâche, wild mushrooms

Chips 'N Fish 22  
halibut, jalepeño malt vinegar, chipotle tartar, cilantro ginger sauce

Black Cod in Porchetta 26  
creamy polenta, leek confit, caramelized fennel  
Lobster Paella 19  
shellfish, chicken, chorizo, saffron

Yellow Fin Tuna 24  
ginger braised collard greens, pancetta, creamy potatoes

Alaskan Wild Salmon 28  
seven grain stir fried rice, edamame, quail egg, ginger-soy hijiki sauce

Grass Fed New York Strip 32  
royal trumpet mushrooms, pithivier, red wine reduction

Pennsylvania Goat Chili 21  
black eyed peas, beans, aged cheddar

Roasted Pork Chop 24  
pennsylvania apples, brussel sprouts, parsnip purée

## DESSERT 9

Café con Leche Panna Cotta  
steamed milk, almond-cinnamon biscotti

Apple Cider Fritters  
madagascar vanilla bean ice cream, apple cider vinegar

Trio of Seasonal Gelato  
pear, tangerine, pumpkin chai

Chocolate Bar  
mint gelee, caramelized oranges

Executive Chef Guillermo Tellez

Chef Tellez supports Monterey Bay Seafood Watch through River & Glen in Warminster, Pennsylvania

Private Dining & Special Events - Book your private party or special events on the Square. For more information, give us a call at 215.563.5008.

18% Gratuity on Parties of Six or More

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.