

Soups and Salads

<i>Butternut Squash Bisque</i> Maple Sabayon, Spiced Pecans	9
<i>Smoked Chicken Gumbo</i> Andouille Sausage, Okra, Bell Pepper, Parsley, Scallion	9
<i>Roasted Golden Beets - Maple Walnut Vinaigrette</i> Baked Walnut Encrusted Goat Cheese, Dried Cranberries, Arugula	14
<i>Field Greens - Apple Cider Vinaigrette</i> Roasted Squash, Smoked Gruyère, Nutmeg Toasted Pecans, Pomegranate Seeds	13
<i>Baby Spinach - Dijon Vinaigrette</i> Fried Egg, Caramelized Pears, Roasted Cauliflower, Pumpkin Seeds, Pickled Red Onions	13
<i>Warm Brussel Sprouts - Cranberry Vinaigrette</i> Apple Batons, Crispy Pancetta, Toasted Hazelnuts	13
<i>Bibb Lettuce - Rosemary Balsamic Vinaigrette</i> Blue Cheese Tart, Bacon, Pickled Grapes, Sliced Almonds	14

Appetizers

<i>Grilled Oysters Amani</i> Maitake Mushrooms, Aged Parmesan, Wilted Spinach, Crème, Pancetta	14
<i>Chèvre Ricotta Cheesecake</i> Chianti Soaked Figs, Verjus Gastrique, Pine Nut Panko Crust, Scallions	14
<i>Smoked Chicken Pumpkin Fritters</i> Bell Peppers, Onion, Toasted Pumpkin Seeds, Sriracha Molasses Glaze	13
<i>Fresh Baked Bread Selection</i> Selection of Seasonally Inspired Jams and Breads	7
<i>Charred Octopus</i> Tomato Confit, Olives, Capers, Crispy Artichokes, Focaccia Crostini, Lemon Parsley Sauce	14
<i>Berkshire Pork Belly</i> Honey Gastrique, Caramelized Pear, Cipollini Ragout, Chipotle Grits, Crumbled Walnuts	14
<i>Crispy Point Judith Calamari</i> Teardrop Peppers, Peanuts, Soy Mushrooms, Scallions, Chili Garlic Aioli	14
<i>Prosciutto Flatbread</i> Sautéed Mushrooms, Pecorino Sauce, Fresh Herbs, Toasted Pine Nuts	14

Vegetarian, Vegan, or Dietary Restrictions?
Please let us know and the chef will create something special for you!

*Consuming raw or under cooked foods can contribute to food borne illness

Jonathan Amann Executive Chef / Owner
Jeanine Amann General Manager / Owner

Entrees

All sandwiches served with hand cut fries. Substitute Truffle Parmesan Fries (\$1)

- 13 *Amani's Eggs Benedict*
Roasted Pork Belly, Maple Sabayon, Battered Brioche, Poached Eggs, Chili Molasses
- MP *Daily Seasonal Frittata*
Chef's Selection of Fresh, Seasonal Ingredients
- 13 *Stuffed French Toast*
Caramelized Pear Ricotta Stuffing, Fig Puree, White Chocolate Sauce, Vanilla Maple Syrup
- 14 *Grilled 8 Ounce Angus Burger*
Fried Egg, Smoked Gruyere, Mushroom Leek Ragout, Bibb Lettuce, Brioche Bun
- 13 *Prince Edward Island Mussels*
Saffron Broth, Smoked Sun Dried Tomatoes, Cannellini Beans, Picked Red Onions, Andouille Sausage, Pommes Frites
- 11 *Pumpkin Pancakes*
Toasted Hazelnuts, Cinnamon Crème Anglaise, Vanilla Maple Syrup
- 13 *Grilled Chicken Sandwich*
Smoked Goat Cheese, Roasted Pepper Rouille, Prosciutto, Arugula, Sourdough
- 15 *Cinnamon Chipotle Shrimp and Grits*
Brown Sugar Grits, Pork Belly, Scallion, Tomato Confit, Smoked Goat Cheese
- 12 *Baked Italian Eggs*
Natural Grass Fed Ground Short Rib, San Marzano Tomatoes, Shaved Parmesan, Grilled Sourdough
- 14 *New Zealand King Salmon Wrap*
Cashews, Scallions, Baby Arugula, Pomegranate Ginger Vinaigrette
- 12 *Cinnamon Sugar Waffles*
Apple Compote, Crème Anglaise, Crushed Walnuts, Vanilla Maple Syrup
- 13 *Andouille Sausage Burrito*
Scrambled Eggs, Teardrop Peppers, Pickled Red Onion, Bacon, Arborio Rice, Smoked Gruyere, Saffron Tomato Puree

Sides

- 3 *Duck Fat Home Fries*
- 3 *House Made Bacon*
- 3 *Breakfast Sausage*
- 4 *Seasonal Fruit Cup*
- 2 *Sour Dough Toast*

Amani's BYOB

105 East Lancaster Ave., Downingtown, PA 19335
484-237-8179

Open every day for lunch & dinner with brunch every weekend



Local Ingredients Provided By:

Milky Way Farm of Chester Springs, Gadaletto's Seafood Market of West Chester, Highspire Hills Farm of Glenmoore, Two Gander Farm of Downingtown, Green Meadows Farm of Gap