

Soups and Salads

<i>Thai Beef Cheek Soup</i>	9
Lemon Grass, Bell Pepper, Mushrooms, Schezwan Peppercorn, Thai Broth	
<i>Lemon Artichoke Soup</i>	9
Toasted Pine Nuts, Grated Goat Cheese	
<i>Baby Arugula - Spring Onion Citrus Vinaigrette</i>	13
Crispy Pork Belly, Pickled Carrots, Peanuts, Cara Cara Orange Segments, Scallions	
<i>Spring Greens - Fire Roasted Pepper Vinaigrette</i>	12
Marinated Artichokes, Cherry Tomatoes, Feta, Olive Oil Poached Asparagus, Cucumber, Pine Nuts	
<i>Baby Spinach - Fig Balsamic Dressing</i>	13
Duck Cracklings, Sous Vide Egg, Crispy Shiitake Mushrooms, Goat Cheese	
<i>Pickled Beet Carpaccio - Basil Honey Vinaigrette</i>	13
Shaved Watermelon Radish, Smoked Blue Cheese, Micro Greens, Pistachios	

Appetizers

<i>Jumbo Lump Crab Cake</i>	16
Sorrel Pesto, Crispy Spring Onions, Golden Beet Grits	
<i>Grilled Oysters Amani</i>	14
Maitake Mushrooms, Aged Parmesan, Wilted Spinach, Crème, Pancetta	
<i>Fromagina Cheesecake</i>	14
Tomato Confit Tapenade, Pine Nut Panko Crust, Crispy Spring Onions, Balsamic Glaze, Basil Vinaigrette	
<i>Grilled Lamb Ribs</i>	15
Tzatziki Sauce, Mint Pesto, Spring Peas, Teardrop Peppers, Pickled Onions	
<i>Fresh Baked Bread Selection</i>	7
Selection of Seasonally Inspired Jams and Breads	
<i>Smoked Duck Flatbread</i>	13
Balsamic Cherry Gastrique, Whipped Goat Cheese, Hazelnut Dust, Micro Greens	
<i>Berkshire Pork Belly</i>	14
Charred Pineapple, Pink Beans, Golden Cayenne Vinaigrette, Sugar Cane Cure, Bell Peppers	
<i>Crispy Point Judith Calamari</i>	14
Shishito Peppers, Peanuts, Pickled Mushrooms and Carrots, Miso Vinaigrette, Gojuchang Aioli	
<i>Smoked Short Rib Tostadas</i>	13
Black Bean Puree, Pineapple Pico de Gallo, Cilantro Lime Sour Cream, Pickled Peppers	

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) or House Salad (\$2)

- 13 *Amani's Eggs Benedict*
Cane Sugar Cured Pork Belly, Soy Plum Glaze, Gojuchang Aioli, Toasted English Muffin, Poached Eggs
- MP *Daily Seasonal Frittata*
Chef's Selection of Fresh, Seasonal Ingredients
- 12 *Stuffed French Toast*
Fig Ricotta Stuffing, Balsamic Cherry Gastrique, Vanilla Maple Syrup
- 13 *Grilled 8 Ounce Angus Burger*
Bacon, Gojuchang Aioli, Smoked Blue Cheese, Pickled Peppers, Lettuce, Tomato, Brioche Bun
- 14 *Achiote Seared Florida Grouper Sandwich*
Pico de Gallo, Cilantro Sour Cream, Field Greens, Brioche Bun
- 10 *Vanilla Bean Pancakes*
Champagne Sabayon, Macerated Berries, Vanilla Maple Syrup
- 13 *Grilled Chicken Sandwich*
Prosciutto, Mozzarella, Marinated Artichokes, Tomato, Arugula, Balsamic Glaze, Sourdough
- 15 *Crispy Rock Shrimp*
Honey Caper Glaze, Golden Beet Grits, Crispy Artichokes, Spring Onion Pesto
- 12 *Italian Eggs*
Short Ribs, Poached Eggs, Fresh Herbs, Smoked Tomato Ragout, Toasted Sourdough
- 14 *New Zealand King Salmon BLT Wrap*
Crispy Pork Belly, Scallions, Avocado Crema, Baby Spinach, Tomato, Roasted Pepper Vinaigrette
- 15 *Cinnamon Roll Waffles*
Pork Belly Lardons, Cinnamon Syrup, Vanilla Icing, Vanilla Maple Syrup
- 13 *Sausage Burrito*
Scrambled Eggs, Spring Onion, Sausage, Pickled Peppers, Duck Fat Potatoes, Cheddar, Black Bean Puree, Cilantro Lime Sour Cream

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, Vera Pasta of West Chester,
Highspire Hills Farm of Glenmoore, Two Gander Farm of Downingtown,
Green Meadow Farm of Gap