

Soups

Thai Beef Cheek Soup 9
Lemon Grass, Bell Pepper, Mushrooms, Schezwan Peppercorn, Thai Broth

Lemon Artichoke Soup 9
Toasted Pine Nuts, Grated Goat Cheese

Salads

Baby Arugula - Spring Onion Citrus Vinaigrette 13
Crispy Pork Belly, Pickled Carrots, Peanuts, Cara Cara Orange Segments, Scallions

Spring Greens - Fire Roasted Pepper Vinaigrette 12
Marinated Artichokes, Cherry Tomatoes, Feta, Olive Oil Poached Asparagus, Cucumber, Pine Nuts

Baby Spinach - Fig Balsamic Dressing 13
Duck Cracklings, Sous Vide Egg, Crispy Shiitake Mushrooms, Goat Cheese

Pickled Beet Carpaccio - Basil Honey Vinaigrette 13
Shaved Watermelon Radish, Smoked Blue Cheese, Micro Greens, Pistachios

Appetizers

Fromagina Cheesecake 14
Tomato Confit Tapenade, Pine Nut Panko Crust, Crispy Spring Onions, Balsamic Glaze, Basil Vinaigrette

Tuna Tartare Spring Rolls 15
Mango Napa Slaw, Black Sesame Vinaigrette, Avocado Crema, Forbidden Rice Arancini

Berkshire Pork Belly 14
Charred Pineapple, Pink Beans, Golden Cayenne Vinaigrette, Sugar Cane Cure, Bell Peppers

Grilled Oysters Amani 14
Maitake Mushrooms, Aged Parmesan, Wilted Spinach, Crème, Pancetta

Crispy Point Judith Calamari 14
Shishito Peppers, Peanuts, Pickled Mushrooms and Carrots, Miso Vinaigrette, Gojuchang Aioli

Artisanal Cheese Plate MP
Trio of Cheeses and Seasonal Accompaniments

Smoked Short Rib Tostadas 13
Black Bean Puree, Pineapple Pico de Gallo, Cilantro Lime Sour Cream, Pickled Peppers

Crispy Rock Shrimp 15
Honey Caper Glaze, Golden Beet Grits, Crispy Artichokes, Spring Onion Pesto

Grilled Lamb Ribs 15
Tzatziki Sauce, Mint Pesto, Spring Peas, Teardrop Peppers, Pickled Onions

Smoked Duck Flatbread 13
Balsamic Cherry Gastrique, Whipped Goat Cheese, Hazelnut Dust, Micro Greens

Entrees

From the Sea

- 28 ***Jumbo Lump Crab Cakes - Sorrel Pesto***
Bay Scallop Mousseline, Spring Peas and Prosciutto, Chive Whipped Potatoes
- 31 ***Togarashi Seared Yellowfin Tuna - Miso Vinaigrette***
Pineapple Watermelon Radish Slaw, Coconut Infused Forbidden Rice
- 27 ***Gulf Shrimp - Morel Cream***
Tagliatelle, Lemon Zest, Spring Peas, Pancetta, Aged Parmesan, Ricotta
- 27 ***Pan Seared Florida Grouper - Saffron Tomato Nage***
Sautéed Asparagus, Duck Fat Potatoes
- 27 ***New Zealand King Salmon - Soy Plum Glaze***
Ginger Glazed Heirloom Carrots, Pistachio Infused Wheat Berries

From the Land

- 26 ***Grilled Duroc Pork Chop - Apricot Mango Chutney***
Ginger Glazed Heirloom Carrots, Hazelnut Infused Grits
- 27 ***Braised Short Rib - Smoked Tomato Spring Onion Ragù***
Grass Fed All Natural Beef, Flash Fried Shishito Peppers and Spring Onions, Duck Fat Potatoes
- 32 ***Achiote Seared Angus Ribeye - Tomatillo Salsa***
Cast Iron Seared, Ginger Glazed Heirloom Carrots, Chive Whipped Potatoes
- 27 ***Long Island Duck Breast - Balsamic Demi Glace***
Truffle Sabayon, Lemon Roasted Wild Mushrooms, Goat Cheese Infused Wheat Berries
- 30 ***Veal Scallopini - Garlic Chive Pesto***
Artichokes, Fresh Mozzarella, Tomato Confit, Spring Peas and Prosciutto, Cassarecce

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

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