

# Soups

*Butternut Squash Bisque* 9

Maple Sabayon, Spiced Pecans

*Smoked Chicken Gumbo* 9

Andouille Sausage, Okra, Bell Pepper, Parsley, Scallion

# Salads

*Roasted Golden Beets - Maple Walnut Vinaigrette* 14

Baked Walnut Encrusted Goat Cheese, Dried Cranberries, Arugula

*Field Greens - Apple Cider Vinaigrette* 13

Roasted Squash, Smoked Gruyère, Nutmeg Toasted Pecans, Pomegranate Seeds

*Baby Spinach - Dijon Vinaigrette* 13

Fried Egg, Caramelized Pears, Roasted Cauliflower, Pumpkin Seeds, Pickled Red Onions

*Warm Brussel Sprouts - Cranberry Vinaigrette* 13

Apple Batons, Crispy Pancetta, Toasted Hazelnuts

*Bibb Lettuce - Rosemary Balsamic Vinaigrette* 14

Blue Cheese Tart, Bacon, Pickled Grapes, Sliced Almonds

# Appetizers

*Chevre Ricotta Cheesecake* 14

Chianti Soaked Figs, Verjus Gastrique, Pine Nut Panko Crust, Scallions

*Prince Edward Island Mussels* 13

Saffron Broth, Smoked Sun Dried Tomatoes, Cannellini Beans, Picked Red Onions, Andouille Sausage

*Charred Octopus* 14

Tomato Confit, Olives, Capers, Crispy Artichokes, Focaccia Crostini, Lemon Parsley Sauce

*Smoked Chicken Pumpkin Fritters* 13

Bell Peppers, Onion, Toasted Pumpkin Seeds, Sriracha Molasses Glaze

*Grilled Oysters Amani* 14

Maitake Mushrooms, Aged Parmesan, Wilted Spinach, Crème, Pancetta

*Berkshire Pork Belly* 14

Honey Gastrique, Caramelized Pear, Cipollini Ragu, Chipotle Grits, Crumbled Walnuts

*Artisanal Cheese Plate* MP

Trio of Cheeses and Seasonal Accompaniments

*Prosciutto Flatbread* 14

Sautéed Mushrooms, Pecorino Sauce, Fresh Herbs, Toasted Pine Nuts

*Crispy Point Judith Calamari* 14

Teardrop Peppers, Peanuts, Soy Mushrooms, Scallions, Chili Garlic Aioli

# Entrees

## From the Sea

- 28 ***Jumbo Lump Crab Cakes - Roasted Pepper Saffron Rouille***  
Lemon Confit Whipped Potatoes, Roasted Fall Squash
- 26 ***Seared Jumbo Shrimp - Morel Cream Sauce***  
Roasted Mushroom Risotto, Lemon Zest, Pancetta, Shaved Parmesan, Artichokes, Tomato
- 27 ***New Zealand King Salmon - Pomegranate Ginger Vinaigrette***  
Cashew Infused Forbidden Rice, Chile Maple Spaghetti Squash
- 30 ***Lobster Ravioli - Saffron Cream Sauce***  
Lobster, Sun Dried Tomatoes, Panko Parmesan Crust, Fresh Mozzarella, Broccoli Rabe
- 27 ***Hazelnut Crusted Halibut - Apple Cider Golden Beet Glaze***  
Crispy Sweet Potato Batons, Pancetta Braised Brussel Sprouts

## From the Land

- 27 ***Grilled Pork Flat Iron - Pumpkin Glaze***  
Cinnamon Chipotle Rub, Bourbon Molasses, Cauliflower Au Gratin, Chile Maple Spaghetti Squash
- 24 ***Roasted Organic Lancaster Chicken - Apple Fennel Beurre Rouge***  
Hazelnut Grits, Roasted Fall Squash
- 26 ***Braised Short Rib Bolognese***  
All Natural Grass Fed Ground Short Rib, San Marzano Tomatoes, Cassarecce, Shaved Parmesan
- 28 ***Long Island Duck Breast - Mushroom Leek Ragout***  
Goat Cheese, Pancetta Braised Brussel Sprouts, Caramelized Pear Goat Cheese Grits
- 32 ***Grass Fed Angus Ribeye - Rosemary Black Garlic Demi Glace***  
Blue Cheese Duck Fat Poached Potatoes, Sautéed Broccoli Rabe

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