

Soups

<i>Butternut Squash Bisque</i> Maple Sabayon, Spiced Pecans	9
<i>Smoked Chicken Gumbo</i> Andouille Sausage, Okra, Bell Pepper, Parsley, Scallion	9

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>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
<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>Smoked Chicken Pumpkin Fritters</i> Bell Peppers, Onion, Toasted Pumpkin Seeds, Sriracha Molasses Glaze	13

Salads

<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

Entrees

All sandwiches served with hand cut fries. Substitute Truffle Parmesan Fries (\$1) or House Salad (\$2)

- 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
- 13 ***Grilled Chicken Sandwich***
Smoked Goat Cheese, Roasted Pepper Rouille, Prosciutto, Arugula, Sourdough
- 14 ***New Zealand King Salmon Wrap***
Cashews, Scallions, Baby Arugula, Pomegranate Ginger Vinaigrette
- 14 ***Braised Short Rib Bolognese***
All Natural Grass Fed Ground Short Rib, San Marzano Tomatoes, Cassarecce, Shaved Parmesan
- 16 ***Crab Cake Sandwich***
Pickled Ramp Aioli, Bibb Lettuce, Tomato, Brioche Bun
- 14 ***Pork Flat Iron Sandwich***
Ricotta, Broccoli Rabe, Sharp Provolone, Rosemary Black Garlic Au Jus, Sourdough
- 13 ***Roasted Spaghetti Squash***
Crispy Pork Belly, Apple Cider Glaze, Toasted Pumpkin Seeds, Caramelized Pear, Dried Cranberries
- MP ***Daily Seasonal Frittata***
Chef's Selection of fresh, seasonal ingredients
- 15 ***Seared Jumbo Shrimp - Porcini Cream Sauce***
Roasted Mushroom Risotto, Lemon Zest, Pancetta, Shaved Parmesan, Artichokes, Tomato

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

Amari'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