

Soups

<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	

Appetizers

<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>Crispy Point Judith Calamari</i>	14
Shishito Peppers, Peanuts, Pickled Mushrooms and Carrots, Miso Vinaigrette, Gojuchang Aioli	
<i>Smoked Duck Flatbread</i>	13
Balsamic Cherry Gastrique, Whipped Goat Cheese, Hazelnut Dust, Micro Greens	
<i>Crispy Rock Shrimp</i>	15
Honey Caper Glaze, Golden Beet Grits, Crispy Artichokes, Spring Onion Pesto	
<i>Berkshire Pork Belly</i>	14
Charred Pineapple, Pink Beans, Golden Cayenne Vinaigrette, Sugar Cane Cure, Bell Peppers	
<i>Smoked Short Rib Tostadas</i>	13
Black Bean Puree, Pineapple Pico de Gallo, Cilantro Lime Sour Cream, Pickled Peppers	

Salads

<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	

Entrees

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

- 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
- 14 ***New Zealand King Salmon BLT Wrap***
Crispy Pork Belly, Scallions, Avocado Crema, Baby Spinach, Tomato, Roasted Pepper Vinaigrette
- 15 ***Lamb Quesadilla***
Tzatziki Sauce, Mint Pesto, Feta, Cucumber, Pickled Onion, Tomato, Arugula
- 13 ***Gulf Shrimp - Morel Cream***
Lemon Zest Tagliatelle, Spring Peas, Pancetta, Aged Parmesan, Ricotta
- 15 ***Berkshire Pork Belly Wrap***
Golden Cayenne Vinaigrette, Black Bean Puree, Cilantro, Arugula, Mango Napa Slaw
- 16 ***Crab Cake Sandwich***
Sorrel Pesto, Tomato, Baby Arugula, Brioche Bun
- 13 ***Grilled Chicken Sandwich***
Prosciutto, Mozzarella, Marinated Artichokes, Tomato, Arugula, Balsamic Glaze, Sourdough
- 16 ***Veal Parmesan Sandwich***
Smoked Tomato Ragout, Fresh Mozzarella, Crispy Spring Onions, Brioche Bun
- MP ***Daily Seasonal Frittata***
Chef's Selection of fresh, seasonal ingredients

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