



The School House 1913

Summer Menu

Created by Executive Chef Joseph Arena

Starters.

House Made Rustic Bread

Served with Oil & Vinegar. \$5

House Salad

Garden Greens, Cucumber, Cherry Tomatoes, Bleu
Cheese Crumbles, Onion, Balsamic Basil Vinaigrette. \$12 (v)

Appetizers.

BBQ Brisket Arepas

Provolone & Smoked Mozzarella, Poblano-Pistachio Pesto. (GF)

1 for \$15; 2 for \$27. (Vegetarian option available)

Heirloom Tomato Carpaccio

Ginger Scallion Relish, Dill, Coppertail Feta. (v)

Served with Foccacia. \$14 (GF wo Bread)

Calamari

Fried with Mango Chili Mojo, Cilantro Lime Aioli.

Small(1/2lb) \$15/Large(1lb) \$28

We proudly support and source from the following farms: Two Coves Farms, Whatley Farms, Spear Farms, Applewald Farms, Fairwinds Farm, Airmid's Microgreen Garden, And 6 River Farms.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Entrees.

Roasted Chicken

Fingerling Potatoes, Bacon Braised Greens & Pan Jus. \$36 (GF)

Pan Seared Scallops

Parmesan Risotto, Heirloom Cherry Tomato Salsa,

Coriander Roasted Summer Squash. \$39 (GF)

Seared Red Snapper a la Plancha

Summer Vegetables Barigoule, Crisp Fairwinds Polenta,

Garden Aioli. \$38 (GF)

King Prawn Pasta

Cavatappi, Summer Squash, Bell Pepper,

Mushrooms, Spicy Harissa Cream Sauce. \$37 (Veg Option Available)

Grilled Lamb Rack*

Cumin Spiced Zucchini, Orzo & Cherry Tomato Salad,

Lamb Jus. \$43

A note from the team here at TSH1913:

Our menus are structured around the seasonality of our region. Like this region they are dynamic and constantly changing and will vary not just week to week or night to night, but sometimes within the course of an evening. Everything listed is always subject to availability, and while we are happy to accommodate allergies and dietary restrictions to the best of our ability there are limitations. Please communicate with your server if there are any concerns that need to be addressed. The same goes with complaints. We cannot address an issue if we do not know about the issue. So please talk with us. Our goal is your satisfaction. Thank you!!

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