



# The School House 1913 -Dinner Menu-

Executive Chef Joseph Arena

Sous Chef Alejandro Ojeda

## Appetizers.

### Fresh Baked Bread

Served with Balsamic & Olive Oil. \$7

### Socca Èpinard

Raw Apple, Shaved Fennel, Spinach  
Garbanzo Flatbread, Bacon Vinaigrette. \$15

### Arepa

Smoked Brisket, Poblano and Pumpkin Seed Pesto. (GF/) \$17

### Roasted Baby Carrots

Fried Brussels Sprouts, Feta, Smoked Almonds,  
Buttermilk-Leek Dressing. (GF/V) \$14

### Calamari

Fried with Mango Chili Mojo, Cilantro Lime Aioli.  
Small(1/2lb) \$15/ Large (1lb) \$28

### Seared Local Fall Squashes

Smoked Almond Salsa Macha, Raw Sugarcane Syrup,  
Pecora Cheese. (GF) \$14

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.

## Entrees

### Braised Beef Brisket Napoleon

Fried Polenta, Caramelized Onions,  
Whipped Ricotta. (GF) \$40

### Cassoulet

Duck Leg Confit, Butter Beans,  
Sweet Potato, Candied Red Onion. (GF) \$38

### Pork Cotoletto

Pretzle Spaetzle, Grain Mustard Jus,  
Carrot and Cabbage Choucroute. \$37

### Grilled Swordfish

Sauce Africaine, Chickpeas, Roasted Yam  
Peanuts, Garden Greens. (GF) \$39

### Local and Foraged Mushroom Pasta

Caramelized Onion, Swiss Chard  
Ricotta, Pine nuts, Grated Provolone. (V) \$36

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!!

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