



# THE SCHOOL HOUSE 1913 DINNER MENU

Executive Chef Joseph Arena

Sous Chef Alejandro Ojeda

## Starters.

### Chicory Salad

Aged Balsamic, Bradbury Mt. Blue Cheese (Winter Hill Farm), Pickled Beets, Candied Pecans. (GF/V) \$15

### Red Curry lentil soup

Tomato, Coconut, Orange Zest, Crusty Bread. \$14

## Appetizers.

### Tempura Fried Sweet Potatoes

Hazelnut Aioli, Zhoug Vinaigrette. \$15

### Maple Roasted Winter Squash

Charred Broccoli, Cashews, Parsley, Piri-Piri sauce. \$14

### Calamari

Fried with Mango Chili Mojo, Cilantro Lime Aioli.

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

### Lobster-Ricotta Fritter

Carbonara Cream. \$18

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.

### Veal Osso Bucco

Risotto Milanese, Grilled Sprouting Broccoli, Basil Aillade. \$42

### Apricot and Fig Stuffed Duck Leg

Brussels Sprouts and Bacon Lardons, Cider Gastrique. \$38

### Gemelli Pasta Pangrattato

Celeriac Cream, Preserved Tomato. \$36

### Prosciutto Wrapped Scallops

Smashed Fingerling Potatoes, Green Chili Jam, Roasted  
Cauliflower. \$39

### Pistachio Crusted Mahi Mahi

Marinated Sweet Peppers, Spanish Olives, Whipped Chevre,  
Pickled Onion. \$37

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!!