

THE TERRACE RESTAURANT
AT
*Longwood
Gardens*

P E N N S Y L V A N I A B E E R S

DOCKSTREET AMBER, PHILADELPHIA	3.50
PENNSYLVANIA PILSNER, PITTSBURGH	3.50
ROLLING ROCK LAGER, LATROBE	3.25
YUENGLING PORTER, POTTSVILLE	3.25
RED FEATHER, PALE ALE, CHAMBERSBURG	3.50

A P P E T I Z E R S

	CUP	BOWL
PHILADELPHIA SNAPPER SOUP	3.50	4.95
SOUP DU JOUR	2.95	3.95
KENNETT SQUARE MUSHROOM STRUDEL		5.75
SALAD OF TENDER SPINACH, BLUE CHEESE AND ROASTED WALNUTS with a Sherry Vinaigrette		4.95
CHESAPEAKE OYSTER STEW		5.95
APPLEWOOD SMOKED CHICKEN served with Sweet Potato Chips, Corn and Pepper Relish		4.95
CAESAR SALAD		5.25

COMPLETE SELECTION OF COCKTAILS—PLEASE ASK YOUR SERVER



BRUNCH

Terrace Brunch includes Assorted Breads, Country Muffins and a Relish Tray

ENTREES

WHOLE GRAIN WAFFLES Mixed Berries and a Rasher of Smoked Country Bacon served with Pure Maple Syrup	8.95
CHESAPEAKE CRAB CAKES served with Creamy Coleslaw and Fried Potato Wedges	13.25
SAUTEED PENNSYLVANIA RAINBOW TROUT served on a bed of Wilted Spinach	10.95
ROAST BEEF HASH WITH POACHED EGGS	9.95
OMELETTE with Sauteed Mushrooms and Aged Cheddar Cheese	7.95
SALMON TART Thinly sliced Atlantic Salmon baked on Flaky Pastry served with a Lemon Butter Sauce	12.95
GRILLED ANGUS STEAK with Panfried Eggs	12.95
HERB ROASTED FREE RANGE CHICKEN served with Garlic Mashed Potatoes and Natural Roasting Juices	11.50

ENTREE SALADS

GRILLED FENNEL, SWEET SAUSAGE AND LENTILS	8.95
BREAST OF CHICKEN SALAD WITH FRIED CHESAPEAKE OYSTERS	9.95

CHILDREN'S MENU AVAILABLE

Executive Chef Paul Easley

Pastry Chef Greg Blumenthal



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WINE LIST

WHITE

		CLASS	BOTTLE
10	Chardonnay, J. Lohr Estates, Monterey	4.50	20.00
11	Chardonnay, Bouchaine Vineyards, Napa		25.00
12	Chardonnay, Macon-Lugny, Les Charmes	4.50	18.00
13	Chardonnay, Rodney Strong, Sonoma		19.00
14	Sauvignon Blanc, Robert Mondavi Winery, Napa	4.00	14.00
15	Fumé Blanc, Robert Mondavi Winery, Napa	4.50	18.00
16	Vidal Blanc, Twin Brook Winery, Lancaster		14.00

RED

30	Cabernet Sauvignon, Robert Mondavi Winery, Napa	4.00	14.00
31	Mouton Cadet, Baron Philippe Rothschild	4.50	16.00
32	Merlot, Sterling, Napa		20.00
33	Pinot Noir, Bouchaine Vineyards, Napa		25.00
34	Beaujolais-Villages, Louis Jadot	4.50	19.00
35	Cabernet Franc, Twin Brook Winery, Lancaster		18.00

BLUSH

40	White-Zinfandel, Bandiera, Sonoma		14.00
41	White-Zinfandel, Sutter Home, Napa	4.00	14.00

SPARKLING

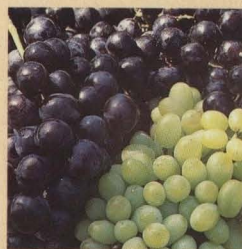
51	Castello Gancia, Brut		20.00
52	Great Western Winery, Extra Dry, New York		18.00
53	Domaine Chandon, Brut, Napa		28.00

HOUSE

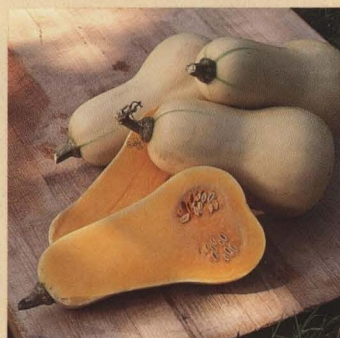
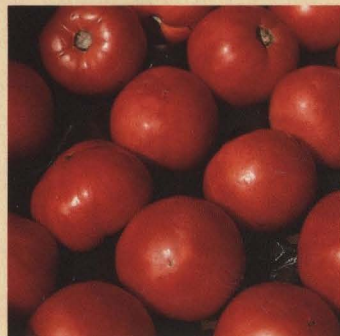
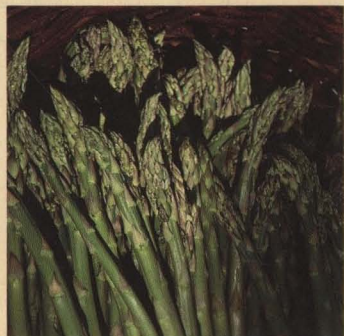
	CLASS	1/2 LITER	LITER
California Red, White or Rosé	3.75	6.50	12.00

photos: Larry Albee, Longwood Gardens

Restaurant Associates 992



N.A. — A.C.
Café



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