Soups

Blue Crab Bisque — 9
Tomato, Cream, Sherry, Blue Crab, Chive

Soup du Jour — MP
Chef's selection of fresh, seasonal ingredients

Salads

Micro Greens - Valencia Mint Vinaigrette — 15
Beet Carpaccio, Pickled Blueberries, Feta, Grilled Watermelon, Sunchoke Crisps

Baby Spinach - Shiitake Vinaigrette — 13
Pancetta, Toasted Cashews, Smoked Gruyere, Roasted Peppers, Fried Egg

Spring Greens - Charred Sweet Corn Dressing — 13
Black Beans, Teardrop Peppers, Scallions, Achiote Croutons, Cotija Cheese

Baby Arugula - White Peach Tarragon Vinaigrette — 14
Toasted Almond Chèvre, Blackberries, Shaved Vidalia, Cucumbers

Grilled Asparagus - Tahini Citrus Dressing — 14
Citrus Infused Quinoa, Cherries, Cumin Toasted Nuts, Micro Greens

Appetizers

Goat Cheese Ricotta Cheesecake — 14
Truffle Panko Crust, Local Honey, Lemon Olive Oil Roasted Beets, Sorrel Pesto

Smoked Tomato Spiedini — 13
Fresh Mozzarella, Basil Blossom Oil, Focaccia, Cherry Tomato Salad, Smoked Tomato Butter Sauce

Yellowfin Tuna Poke — 15
Mango Poi, Scallion, Ginger, Onion, Sesame Seeds, Plantain Chips

Crispy Berkshire Pork Belly Tostones — 14
Grilled Peach and Jalapeño Salsa, Cilantro, Chili Garlic Sour Cream, Micro Greens

Grilled Oysters Amani — 14
Maitake Mushrooms, Aged Parmesan, Wilted Spinach, Crème, Pancetta

Crispy Point Judith Calamari — 14
Black Beans, Blistered Tomatoes, Chipotle Aioli, Charred Sweet Corn

Artisanal Cheese Plate — MP
Trio of Cheeses and Seasonal Accompaniments

Octopus Carpaccio — 15
Lemon Balsamic Glaze, Julienne Chiles, Sorrel, Arugula, Basil Blossom Oil, Crispy Artichokes

Roasted Sweet Corn Arancini — 12
Pancetta, Cilantro Aioli, Cotija Cheese, Black Bean Puree

Entrees

From the Sea

29 **Maryland Blue Crab - Pecorino Nage**
Asparagus and Lemon Zest Ravioli, Spinach, Blistered Cherry Tomatoes, Artichokes

26 **Gulf Shrimp - Chili Garlic Coriander Broth**
Ramen, Crushed Peanuts, Scallion, Sous Vide Egg, Cilantro, Carrots, Daikon, Cucumber

26 **Grilled Swordfish - Sorrel Pesto**
Tomato Confit and Shallot Relish, Sunchoke Purée, Smoked Ratatouille

27 **Ora King Salmon - Mango Beurre Blanc**
Smoked Jalapeño Infused Grits, Sautéed Green Beans

30 **Togarashi Seared Yellowfin Tuna - Daikon Watermelon Slaw**
Cashew and Grilled Pineapple Forbidden Rice, Edamame Succotash

From the Land

26 **Pan Roasted Pork Flat Iron - Tropical Fruit Salsa**
Kaffir Lime Spice Blend, Sautéed Green Beans, Smoked Jalapeño Grits

27 **Braised Short Rib - Soy Plum Glaze**
Toasted Cashew Pineapple Forbidden Rice, Edamame Succotash

28 **Cast Iron Seared Bavette Steak - Pickled Ramp Chimichurri**
Achiote Seasoned Tostones, Smoked Ratatouille

28 **Long Island Duck Breast - Cherry Cabernet Glaze**
Goat Cheese Gel, Grilled Asparagus, Basil Blossom Infused Quinoa

30 **Lamb Loin Chops - Mint Gremolata**
Lemon Olive Oil Whipped Potatoes, Grilled Summer Squash

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
David Choc Sous Chef
Tyler Laird Chef de Cuisine

Amani'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