

The Gables Christmas Eve

MENU

Starters

<i>Raw Oysters</i> - one dozen freshly shucked oysters, mignonette, cocktail, lemon	42
<i>Oysters' Rockefeller</i> - creamy spinach, bacon, parmesan	17
<i>Crispy Calamari</i> - cherry peppers, spicy marinara	17
<i>Roasted Artichokes</i> - truffle oil, chardonnay, lemon, shaved parmesan	16
<i>Bistro Meatballs</i> - caramelized onions, gruyere, bread, au jus	16
<i>Steamed Clams</i> - garlic, pinot grigio, lemon, bread	16
<i>Mussel Pot</i> - white wine, garlic & lemon or - spicy marinara	16
<i>Fried Green Tomatoes</i> - fresh burrata, pesto, pickled red onion	15
<i>Buffalo Cauliflower Bites</i> - blue cheese, celery & carrots	12
<i>Charcuterie Board</i> - 3 cured meats, 3 local cheeses, candied walnuts, giardiniera, marmalade, honey, fresh fruit, crostini	29

Soups & Salads

<i>French Onion Soup</i> - sweet onions, focaccia croutons, Swiss	14
<i>Kennett Square Mushroom Soup</i> - local mushrooms, cream, truffle oil	14
<i>Gables</i> - mixed greens, candied walnuts, honey crisp apples, Anjou pears, gorgonzola, white balsamic vinaigrette	17
<i>Caesar</i> - romaine hearts, shaved parmigiana, anchovies, croutons, Caesar dressing	16
<i>Beet Salad</i> - baby arugula, goat cheese, pistachios, heirloom tomatoes, balsamic vinaigrette	16

Entrees

<i>Surf and Turf</i> - 7 oz prime filet mignon, green peppercorn sauce, 6oz lobster tail, cognac cream, vegetable medley & garlic mashed potato	65
<i>Filet Mignon</i> - 8oz prime Filet mignon, cabernet demi glaze, vegetable medley, garlic mashed potato	54
<i>Branzino Filet</i> - smashed potatoes, grilled artichokes, cherry tomatoes	46
<i>Atlantic Salmon</i> - toasted pistachio crust, sweet mostardo, asparagus	46
<i>Capellini Positano</i> - shrimp, scallops, arugula, tomatoes, crabmeat, prosecco garlic sauce	43
<i>Lobster Ravioli</i> - cherry tomatoes, asparagus, lump crab, cognac cream	42
<i>Braised Short Rib</i> - celery root puree, horseradish pesto	39
<i>Shrimp and Grits</i> - cheddar grits, bacon, peppers, mushrooms	36
<i>Sweet Corn Gnocchi</i> - bacon, shrimp, brown butter	33
<i>Half Chicken</i> - presented with lemon, roasted root vegetables	32
<i>Pappardelle</i> - beef Bolognese, fresh ricotta	28
<i>Brick Chicken</i> - heirloom cherry tomatoes, artichokes, black olives, white wine sauce, garlic mashed potatoes, vegetable du jour	28

Kids Menu

<i>Cheese Ravioli & Meatball</i>	16
<i>Chicken Tenders & Fries</i>	14
<i>Linguine Pasta</i>	14
choice of marinara or butter sauce	
add meatball	+2

Sides

<i>Smashed Potatoes</i>	10
<i>Roasted Celery Root Puree</i>	12
<i>Roasted Garlic Farro</i>	12
<i>Brussel Sprouts</i>	12

Happy Holidays from all of us at The Gables at Chadler's Ford

Cocktails

Ginger Pear Fizz	13
<i>pear vodka, ginger liquor, elder flower liquor, pear nectar & ginger ale</i>	
Contratto Mule	13
<i>Contratto Aperitif, lime, muddled orange, blood orange ginger beer</i>	
Comfort Collins	13
<i>Southern Comfort Black, lemon & lime juice, topped with Sprite</i>	
Blackberry Gin	14
<i>Blue Coat Gin, blackberry syrup, muddled fresh blackberries, club soda</i>	
Red Sangria	14
<i>red wine with various fruit liquors</i>	

Martinis

Magdala Cosmo	14
<i>Magdala Liqueur (Orange Liqueur), orange vodka, fresh lime, simple syrup, splash of cranberry</i>	
Pomegranate Martini	14
<i>Papa Liqueur, raspberry vodka, pomegranate juice, splash of lime</i>	
Amaro Manhattan	15
<i>Amaro Liqueur, Goslings Black Rum, Angostura bitters, Antica vermouth, Luxardo cherry</i>	
Deep Lemon Drop	15
<i>Deep Eddy Lemon Vodka, Limoncello, fresh lemon juice, simple syrup with a sugar rim</i>	
Salted Caramel Espresso Martini	15
<i>Salted Caramel Crown Royal, Baileys, caramel simple, brewed espresso, caramel drizzle</i>	
Chocolate Covered Walnut Martini	15
<i>vanilla vodka, Royal Chocolate Liqueur, Liqueur 43, Nocello walnut liqueur, 1/2 & 1/2, chocolate drizzle</i>	

White Wine

Sauvignon Blanc / Ned	14
<i>New Zealand</i>	
Chardonnay / Scotto	14
<i>California</i>	
Moscato / Lagatta D' Asti	13
<i>Italy</i>	
Riesling / Kessler Zink Auslese	13
<i>Germany</i>	
Rose / Tineeta la Bollina	12
<i>Italy</i>	
Prosecco / LC Villa	12
<i>Italy</i>	

Red Wine

Cabernet Sauvignon / Silver Peak	14
<i>California</i>	
Red Blend / Pessimist	14
<i>California</i>	
Malbec / Zolo	13
<i>Argentina</i>	
Super Tuscan / Opera Rosso	13
<i>Italy</i>	
Montepulciano / Canale D'Abruzzo	12
<i>Italy</i>	
Chianti / Canale Denominazione Di Origine	12
<i>Italy</i>	

Rotating Draft Beer

Allagash White	7	Peroni	7
Maine	8	Seasonal	7
Cider	8	Kenwood	7
Other Half	8	Guinness	7



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sister restaurants

MERCATO
ristorante & bar

