

# THE BORDLEY HOUSE GRILLE

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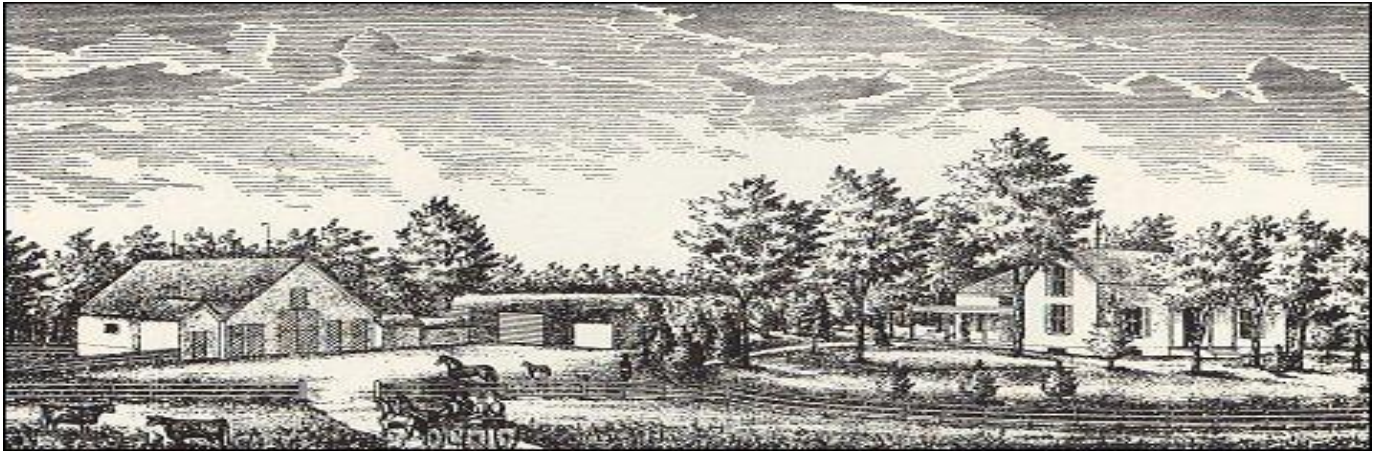


*Born in Annapolis, Maryland on February 11, 1727, John Beale Bordley became a successful lawyer and Baltimore Judge. However, he is most well known for his research and publications on American farming practices. Convinced that American farming could be significantly improved, Bordley studied the works of leading British experts and experimented with different agricultural methods. Most notably, Bordley encouraged local farmers to frequently rotate their crops and to employ the use of manure as a valuable soil fertilizer.*

*In 1791, Judge Bordley and his wife, Sarah, moved to Pennsylvania, where they kept a house in Philadelphia and a large farm in Chester County. It is on this farm where Bordley conducted many of his agricultural experiments and published his written works. In the Bordley family memoirs one historian quotes, "When this independent farmer's foreign beers, wines, porters and ales began to diminish in his cellars, he started a brewery of his own, and planted a vineyard. When his beer was fermented, he put it away in casks made by his own carpenters, from timber cut down out of his own woods, and he even manufactured his own salt from the Chesapeake Bay, rather than being dependent upon Britain for anything."*

*Today, we at the Bordley House Grille are inspired by John Bordley's dedication to artisan food, craft beers, and local agriculture. Much like crops, we believe that menus should be rotated with the seasons to ensure the freshest quality. And while we haven't yet begun to make our own salt, our kitchen strives to uphold the do-it-yourself spirit embodied by John Bordley and Historic Chester County.*





## *Appetizers*



### **CHILLED SHRIMP GAZPACHO**

Jumbo poached shrimp, spicy gazpacho sauce 12

### **CHICKEN QUESADILLAS**

Grilled chicken, flour tortilla, Mexican cheese, sour cream and pico de gallo 11

### **CHICKEN FINGERS AND FRIES**

barbecue, honey mustard or ranch 8

### **WINGS**

spicy buffalo or mild, with blue cheese and celery 10

### **MAC-N-CHEESE**

Kennett Square mushrooms, goat cheese 10

## *Soup*



### **GRILLED CHICKEN AND CORN CHOWDER**

Potato sticks



## *Salads*



### **WEDGE SALAD**

Iceberg lettuce, tomato, bacon, red onion, cucumber, blue cheese, chipotle ranch dressing 10

### **FIELD GREENS**

cucumber, tomato, goat cheese, toasted pumpkin seeds, dried cranberry, prosciutto crisp  
raspberry- balsamic vinaigrette 12

## *Sandwiches*



### **CALIFORNIA CHICKEN CLUB**

chicken salad with walnuts and grapes,  
lettuce, tomato and bacon on toasted sourdough 9

### **REUBEN**

corned beef, gruyere cheese, sauerkraut, spicy Russian dressing 9

### **BURGER**

black angus beef, lettuce, tomato, burger sauce 9

### **PULLED PORK SANDWICH**

coleslaw, pulled pork barbecue, white cheddar, Kaiser roll, served with yam fries 10

### **TURKEY CLUB SANDWICH**

Turkey B.L.T. layered on choice of bread, with chips 9

### **Open Faced Tuna Salad Melt**

Tuna salad, crisp bacon, tomato and melted provolone on toasted sourdough served with chips 9

# Entrees



## **STEAK FRITE**

grilled flat-iron steak, petite caprese salad,  
crisp fingerling frites, aged balsamic, fried basil leaf

21

## **SCALLOPS 2 WAYS**

Pan seared and ceviche, Herbed latke, sauce choron, balsamic glaze, prosciutto crisp, baby greens

24

## **SALMON**

pan seared salmon, , wild mushroom risotto, grilled asparagus,  
truffled pea and roasted carrot purees.

22

## **FRIED CHICKEN**

1/2 chicken, mashed potato, vegetable medley succotash

20

## **FISH AND CHIPS**

Beer battered tilapia filets, hand cut fries, spicy tartar sauce

15

(Entrees are not available on Sundays or before 5pm)

