



1885 THE 2022
QUOIN
RESTAURANT

DINNER
MENU

September 2022

STARTERS

Butter Lettuce
creamy tarragon,
radish, carrot

Braised Clams
smoked sherry butter,
lemon thyme, crouton

Grilled Lettuce Hearts
green olive, gribiche,
brown butter crumb

Roasted Bone Marrow
oxtail marmalade, celery
leaf, sourdough

Hamachi Crudo
tomato water, grapefruit,
pink peppercorn

Beef Tartare
caper leaf, egg yolk,
sourdough

Endive Salad
butternut squash, pine nut
vinaigrette, tarragon

Coal Roasted Beets
charred leeks, triple cream,
candied walnut

PASTA

Pappardelle rabbit sugo, marjoram, parmesan

Triangoli buffalo milk cheese, orange mostarda, fennel pollen

Corzetti lobster, hazelnut, chanterelle

ENTREES

Grilled Pork Collar celery root, red grape bravado, mustard frill

Halibut chanterelle, smoked bacon, romano bean

Veal Cheek cabbage, apple, horseradish

Hanger Steak wood ear mushroom, trevisano, aged balsamic

Dorade Grenobloise brown butter, lemon, caper

Swordfish Chop fennel, orange, persillade

Grilled Half Chicken coal roasted potato, cauliflower, arugula

Prime Dry Aged Ribeye 32oz barlotti bean, onion au poivre, black garlic butter

SIDES

Potato Quoins

Roasted Fennel Gratin

Charred Carrots dukkah spice

Wood Fire Maitake truffle vinaigrette

PROPERTY OF
THE QUOIN HOTEL
WILMINGTON

COCKTAILS

Le Marché

cognac, yellow chartreuse, dry curacao, lemon

Sage Wisdom

gin, montenegro, honey, sage, lemon

Good Eve'ning

tequila, fig shrub, licor 43, eggwhite

Femme Fatale

rye, carpano antica, beet, walnut bitters

Twenty Twenty

rum, ambrosia, roasted carrot cordial, black pepper

Bitter & Twisted

bourbon, amaro, lemon, chinotto

Love Grows

rosemary infused vodka, lemongrass, white port

Afterglow

mezcal, gran clasico, punt e mes, cranberry bitters

BEERS

DRAUGHT

Dogfish Head Blue Hen Pilsner

bohemian style pilsner, 4.8%, DE

Southern Tier Pumking

pumpkin beer, 8.6%, NY

Troegs Oktoberfest

marzen, 6.1%, PA

Yards Philadelphia Pale Ale

american pale ale, 4.6%, PA

Stella Artois

european pale lager, 5%, BEL

Blue Earl Hazy at Heart IPA

american ipa, 5%, DE

BOTTLES

Dogfish Head Sequench Sour

fruited kettle sour, 4.9%, DE

Deschutes Fresh Squeezed IPA

american ipa, 6.4%, OR

Oskar Blues Dale's Pale Ale

american pale ale, 6.5%, CO

Pilsner Urquell

czech pils, 4.4%, CZ

New Belgium Fat Tire

american amber ale, 5.2%, CO

BY THE GLASS

BUBBLES

Prosecco Rosé

zardetto, nv

Cremant d'Alsace

"brut reserve", pierre spar, nv, france

ROSÉ

Love Drunk

maison noir wines, 2020, oregon

WHITES

Pinot Grigio

elena watch, 2021, alto-adige

Vermentino

argiolas, 2021, sardegna

Côtes-du-Rhône Blanc

"cuvée lone", pegau, 2021, france

Chardonnay

abc, 2021, santa barbara county

REDS

Valpolicella Superiore

zenato, 2020, veneto

Pinot Noir

buena vista, 2018, sonoma coast

Chianti Classico

podere il palazzino, 2017, tuscany

Red Blend

château pesquie, 2020, southern france

Pomerol

château rocher-bonregard, 2019, bordeaux, france

Cabernet Sauvignon

decoy, 2018, napa valley